Savor...

Exhibit Catering Menu

July 2019 – June 2020

Exclusive Catering Company

McCormick Place Convention Center
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

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
BREAKFAST SANDWICHES AND ENHANCEMENTS

Items are sold individually. Minimum order of one dozen per selection per order.

ENGLISH MUFFINS
Sausage, Egg and White Cheddar Cheese
or
Egg and White Cheddar Cheese

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

BURRITOS
Roasted Poblano Pepper, Egg, Chorizo, Potato and Monterey Jack Cheese
Served with Salsa Roja
or
Roasted Poblano Pepper, Egg, Potato and Monterey Jack Cheese
Served with Salsa Roja

HEALTHY STARTS
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

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

FRUIT & YOGURT PARFAIT
Greek Yogurt with Seasonal Fruit Preserves and Locally Produced Gluten-Free Maple Pecan Granola

BERRIES & CREME FRAICHE CONES
Fresh Berries uniquely displayed in Waffle Cones
Served with Honey “touched” Crème Fraiche

MINI FRITTATA
Choose from the following flavors:
Sundried Tomato
Baby Spinach and Fontina Prosciutto
Roasted Red Pepper and Asiago Portobello Basil and Roasted Tomato

MAKE YOUR OWN GREEK YOGURT PARFAIT BAR
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

BAGEL BAR
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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SAVOR...

BREAKFAST ADDITIONS
Sold per dozen unless otherwise stated. Minimum order of one dozen per selection.

FRESHLY BAKED MUFFINS
Blueberry, Chocolate Chip, Banana Nut or Chef’s Daily Assortment

BREAKFAST BREAD SLICES
Zucchini, Banana, Lemon Poppy or Chef’s Daily Assortment

BAGELS AND CREAM CHEESE
Plain, Cinnamon Raisin, Everything, Poppy or Chef’s Daily Assortment
Served with Regular and Light Cream Cheese

FRESHLY BAKED DANISH
Raspberry Palmier, Classic Cheese, Almond, Caramel Apple or Chef’s Daily Assortment

FRESHLY BAKED CROISSANTS
Plain, Chocolate, Whole Wheat or Chef’s Daily Assortment

DONUT HOLES
Chocolate, Plain and Powdered Sugar

CINNAMON ROLL PASTRIES

HOUSE MADE WARM CINNAMON BUNS
Orange-Cream Cheese Icing

BISCOTTI

HARD BOILED EGGS
Peeled

BOXES OF CEREAL WITH MILK
Assorted General Mills Brand Cereals

ASSORTED YOGURTS
Assorted Regular and Low-Fat Flavors

ASSORTED GREEK YOGURTS

ASSORTED WHOLE FRUIT

HOUSE MADE GRANOLA BARS

SLICED SEASONAL FRUIT PLATTER
A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip
(Serves 10)

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Savor...

Box 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 per box.

**Box Sandwiches**

- Served with a Bag of Gourmet Potato Chips, Farfalle 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 Multigrain Bread
- **“The Italian” Sandwich**
  Genoa Salami, Capocola Ham, Provolone Cheese, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll
- **Hickory Smoked Ham Sandwich**
  White Cheddar Cheese and Honey Mustard on a Croissant

**Box Salads**

- 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 tossed in Lime Vinaigrette

**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

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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 per platter.

CHEF’S DELICATESSEN PLATTER
*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
Herb Roasted Turkey Breast, Swiss Cheese, Lettuce, Tomato and Dijonaisse on Multigrain Bread

GRILLED FLANK STEAK SANDWICH PLATTER
Grilled Flank Steak, Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

HICKORY SMOKED HAM SANDWICH PLATTER
White Cheddar Cheese and Honey Mustard on a Croissant

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

GRILLED CHICKEN BREAST SANDWICH PLATTER
Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread

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

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

BABY SPINACH AND STRAWBERRY SALAD PLATTER
Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

L.A. GRILLED CHICKEN COBB SALAD PLATTER
Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

MEDITERRANEAN COUSCOUS SALAD PLATTER
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
Mesclun Greens, Grape Tomato, Radish and Shaved Carrot with Italian Dressing

FRESH FRUIT SIDE SALAD
Seasonal Fruit with Agave Nectar

SONOMA QUINOA SIDE SALAD • $25.00
Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro and Baby Spinach tossed in Lime Vinaigrette

CHEESE TORTELLINI SIDE SALAD • $25.00
Roasted Market Vegetables and Creamy Pesto Dressing

HOT STUFF
All items are served in boxes. Orders of four or more boxes will be served in a chafing dish. Each box serves approximately six people unless otherwise stated.

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

FAMOUS KIELBASA SAUSAGE Served on a Soft Roll with Appropriate Condiments

FAMOUS VIENNA FOOT LONG HOT DOG
All Beef Hot Dog on a Steamed Bun with Appropriate Condiments

CHICAGO STYLE DEEP DISH PIZZA
Cheese, Pepperoni, Sausage or Vegetable Pizza (12 slices per Pizza)

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SAVOR...

BREAK PACKAGES
Pricing is based per person with a minimum guarantee of 12 people. Service is “drop and go” to a booth.

TRAIL MIX BAR
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
Nutella and Banana
Brie and Apple
Cinnamon Raisin Bread with Cream Cheese
House Made Granola Bars
Assorted Whole Fruit

MIDWEST COMFORT
Cinnamon Spice Glazed Walnuts
Warm Soft Pretzel Sticks with Warm “PBR” Cheddar Cheese Sauce and Honey Mustard
Wisconsin Cheese Curds with Sriracha Aioli

“MY KIND OF TOWN”
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 Lollipops

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

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BEVERAGES

There is a 3 Gallon Minimum for all beverages served per gallon.

FRUIT INFUSED WATER

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
Aquafina Bottled Water
Bubly Sparkling Water
(Lime, Grapefruit, Mango & Cherry)

Bottled Juice
Bottled Iced Tea
Energy Drink
Starbucks Frappuccino
Milk Pint

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ANYTIME SNACKS
Minimum order of one dozen per item listed as “per dozen”.

PER DOZEN
Freshly Baked Cookies
Fudge Brownies
Rice Krispy Treats
Lemon Bars
Chocolate Dipped Strawberries
Blondie Bars
Kind Bars
Bird Seed Bars
Individually Wrapped Biscotti
Assorted Cake Pops
Eli’s Cheesecake Lollipops
Chocolate Dipped Graham Crackers
Chocolate Pretzel Rods

PER POUND
Premium Mixed Nuts
Honey Roasted Peanuts
Miniature Pretzels
Miniature Hershey’s Chocolates

SERVES 8-10 PEOPLE
Potato Chips & French Onion Dip
Pita Chips & Hummus
Tortilla Chips and Salsa

EACH
Assorted Energy Bars
Assorted Quaker Granola Bars
Bags of Stacy’s Pita Chips
Bags of Assorted Chips
Novelty Ice Cream or Fruit Bars
Premium Ice Cream or Fruit Bars
Individual Trail Mix
Individual Bag of Nuts
Sabra Hummus and Pretzel Cup
Mozzarella or Cheddar Cheese Sticks
Beef Jerky Sticks

SNACK PACKS
Minimum of 12 per selection
- Mini Mezze-Hummus, Pita, Marinated Olives and Feta Cheese
- Tomato-Basil Bruschetta, Crostini, Prosciutto and Fresh Mozzarella Cheese
- Local Gouda, Candied Pecans and Cheese Crisp
- 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...

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
Medium Bag, 4 cups
Large Bag, 6.5 cups

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 per bag
Bag labels per label

GARRETT CART

Service for up to 4 hours
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 per 100 bags
- Hours for up to an additional 4 hours

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RECEPTION PLATTERS

DE LUXE IMPOR TED 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
Medium Platter Serves 25
Large Platter Serves 50

SLICED SEAS O NAL FRU IT PLATTER
A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip
Small Platter Serves 10
Medium Platter Serves 25
Large Platter Serves 50

DE LUXE CRUDITÉS AND DIP PLATTER
Chef’s Selection of Seasonal Fresh Vegetables served with Green Goddess Dip and Red Pepper Hummus
Small Platter Serves 12
Medium Platter Serves 25
Large Platter Serves 50

RU STIC 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
Medium Platter Serves 25
Large Platter Serves 50

IT ALIAN 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
Medium Platter Serves 25
Large Platter Serves 50

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SAVOR...

COLD HORS D’OEUVRES
Sold per twenty-five pieces

GRAPE & GOAT CHEESE LOLLIPPOP
Grape and Goat Cheese Lollipops
Rolled in Crushed Pistachios

GORGONZOLA, BALSAMIC FIG AND PECAN
CROSTINI

WHIPPED BRIE, BACON AND PICKLED
BLUEBERRY CROSTINI
Grilled Crostini

BOURSIN CHEESE AND RIESLING POACHED
PEAR PARMESAN CRISP PINWHEEL

CAPRESE SKEWERS
Grape Tomato, Mozzarella, Basil and Balsamic

CURRIED CHICKEN LETTUCE WRAP
Tied with Fresh Chives

SHRIMP COCKTAIL
Horseradish Cocktail Sauce and Lemon-Basil
Aioli

FRESH VEGETABLE SPRING ROLLS
Sweet Soy drizzle

SPICED CHICKEN WONTON CUP
Sweet Chile Sauce, Kimchi Slaw

NY STRIP LOLLIPOPS
Red Onion Jam, Horseradish Cream
and Micro Arugula

PETITE AHI TUNA TACO
Spicy Avocado Puree, Pickled Ginger
and Micro Cilantro

SEARED SCALLOP
Grapefruit Yuzu Marmalade,
Pink Peppercorn and Chervil

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

LOBSTER “BLT” STUFFED CHERRY
TOMATO
Lobster, Bacon, Chervil and Lemon Aioli

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SAVOR...

HOT HORS D’OEUVRES
Sold per twenty-five pieces

BACON WRAPPED ALMOND STUFFED FIG
Piquillo Pepper Sauce

BACON WRAPPED DIVER SCALLOP
Red Pepper Romesco Sauce

BACON WRAPPED ROASTED JALAPENO
Cheddar Cheese and Chipotle Ranch

PORTOBELLO MUSHROOM SLIDER
Roasted Tomato and Red Pepper Aioli

SMOKED GOUDA AND BEEF SLIDER
Red Onion Jam and Black Truffle Aioli

MONTEREY JACK CHEESE AND TURKEY SLIDER
Sweet Pickle and Spicy Ketchup

CHICKEN POT STICKER
Rice Vinegar, Soy and Chile Flake Dipping Sauce

SEARED BLUE CRAB CAKE
Citrus Aioli

WILD MUSHROOM ARANCINI
Smoked Tomato Jam

PANKO CRUSTED PORTOBELLO MUSHROOMS
Red Pepper Aioli

TOGARASHI CRUSTED SHRIMP SATAY
Pickled Red Onion and Sweet Chili Sauce

BEEF BULGOGI SATAY
Grilled Scallion and Sesame Seeds

SZECHUAN PEPPERCORN CRUSTED LAMB SATAY
Pickled Ginger and Sweet Soy Sauce

FRENCH ONION TARTLETS

ARTICHOKE AND PARMESAN FRITTERS
Lemon Aioli

WHITE CHEDDAR MAC & CHEESE BITES
Spicy Tomato Jam

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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 is based on up to four hours of service.

CARVING STATIONS

ARGENTINIAN GARLIC MOJO TRI-TIP
Traditional Chimichurri Sauce
Warm Rosemary Flatbread
Tomato, Red Onion and Arugula Salad
Oven Baked Sweet Plantains

CRÉOLE CAJUN TURKEY BREAST
Cajun Remoulade and Honey Mustard
Honey Corn Bread Muffins
Black Eyed Pea Salad
Vegetable Jambalaya

A LA CARTE

CHILI RUBBED PORK TENDERLOIN
Chili Orange Sauce

FIRE ROASTED BEEF TENDERLOIN
Gorgonzola-Peppercorn Sauce

A LA CARTE SIDES

SEASONAL GREEN SALAD
served with Oil & Vinegar, Ranch, Balsamic Vinaigrette

TRADITIONAL CAESAR SALAD

GRILLED SEASONAL VEGETABLES

YUKON MASHED POTATOES

JASMINE RICE

ROASTED BABY POTATOES
with Garlic and Rosemary

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RECEPTION STATIONS
Mix and match to create the ideal menu for your attendees. Pricing is per person with a minimum of 25 people per station. Minimum 3 stations.

LONE STAR BBQ SHACK
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

DIM SUM STATION
Fresh Shiitake 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

SEAFOOD DISPLAY
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
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
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
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 Bread 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

SALAD SHAKER BAR
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 Tenderloin
Roasted Tomato Vinaigrette, Balsamic Vinaigrette and Creamy Ranch

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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. Customize the number of stations specifically to your group, whether it be a “Quick”, “Partial” or the extravagant “Full” tour. Chef Attendants’ fee is based on up to four hours of service.

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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**
Package includes:
- One professionally attired Barista
- Decorative or non-decorative cappuccino machine
- 400 Espresso based beverages served in disposable cups (additional cups may be purchased when placing initial order)

Espresso based beverages including Americano, Cappuccino, Latte and Espresso

**ONE TIME SET-UP FEE**

**Upgraded Drinks**
Vanilla Lattes, Mochas and Hot Chocolate

**ADDITIONAL BEVERAGES per 100**
**ADDITIONAL HOURS per hour**

**REQUIRED POWER**
(2) dedicated 120V/20AMP circuits per machine
DECORATED MACHINE  32”L x 20”D x 45”H
NON—DECORATED MACHINE  21”L x 21”D x 18”H

Smoothie Service
We use only 100% all natural fruit in our smoothies. All flavors can be blended independently or combined together to create a custom flavor. This service features a high-volume ice blending machine

**Smoothie Service for up to 8 hours**
Package includes:
- One professionally attired Barista
- 400 Smoothies served in disposable cups

**Choose 2 Flavors (duration of show dates)**
Mango Tropic • Strawberry • Pineapple Paradise

**ONE TIME SET-UP FEE**

**ADDITIONAL FLAVOR**
**ADDITIONAL SMOOTHIES per 100**
**ADDITIONAL HOURS per hour**

**REQUIRED POWER**
(1) dedicated 120V/20AMP circuit per machine
BLENDER 14”L x 17”D x 30”H

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

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
- White Chocolate Cherry
- Oatmeal Raisin
- Sugar
- White Chocolate Macadamia

Cookie Service for up to 8 hours
Package includes:
- One Attendant to bake and serve cookies
- Convection cookie oven rental
- 320 cookies (2 cases/1-2 flavors)

Cookie Service for up to 4 hours
Package includes:
- One Attendant to bake and serve cookies
- Convection cookie oven rental
- 160 cookies (1 case/1 flavor)

ONE TIME DELIVERY FEE

ONE TIME PICK UP FEE

ADDITIONAL COOKIES
Per case of 160 cookies
One flavor per case; cases cannot be divided

REQUIRED POWER
120V/20AMP dedicated circuit per machine

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

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
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
Approximately (380) 4oz servings

Root Beer Float Cart
Featuring Goose Island Root Beer with Soft Serve Ice Cream

Float Service for up to 8 hours
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
Approximately (100) 10oz servings

Ice Cream Bar Cart
DOVE
Package includes:
- 50 Ice Cream Bars
- Vanilla and Chocolate

HAAGAN-DAZS
Package includes:
- 50 Ice Cream Bars
- Milk Chocolate Dipped Vanilla and Milk Chocolate Dipped Vanilla with Almonds

ICE CREAM CART RENTAL
ONE TIME DELIVERY FEE
ONE TIME PICK UP FEE

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.
**Warm Roasted Nuts**

*Roasted Peanut Service for up to 8 hours*
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*
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*
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** per 80 2oz servings
**ADDITIONAL ALMONDS** per 40 2oz servings
**ADDITIONAL PISTACHIOS** per 40 2oz servings

**REQUIRED POWER**
120V/20AMP dedicated circuit per machine
SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS
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
FIRST DAY RENTAL
Each additional day rental

Purified Water Jugs
Five gallon, each
Includes 100 flat bottom cups

REQUIRED POWER
110v/15amp dedicated circuit per machine

Please contact your General Service Contractor to order electricity.

Fresh Popcorn Service

Popcorn service for up to 8 hours
Package includes:
- Tabletop Popcorn Machine Rental
- One attendant to pop and serve the Popcorn
- 2 cases of 4oz bags of Popcorn
- White Popcorn bags
- Logo popcorn bags available upon request with an additional fee and 3 week lead time

Popcorn service for up to 4 hours
- Tabletop Popcorn machine rental
- One attendant to pop and serve the Popcorn
- Approximately (100) 4oz bags of Popcorn (1 case)
- White Popcorn bags
- Logo popcorn bags available upon request with an additional fee and 3 week lead time

ONE TIME DELIVERY FEE

ONE TIME PICK UP FEE

ADDITIONAL POPCORN per case (100) 4oz bags

REQUIRED POWER
120V/20AMP dedicated circuit per machine

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...

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!

Frozen Coffee and Sorbet

SERVICE FOR UP TO 8 HOURS
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
SERVER FEE per day

SERVICE FOR UP TO 4 HOURS
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
SERVER FEE per day
100 ADDITIONAL SERVINGS

Frozen Cocktail Bar

SERVICE FOR UP TO 8 HOURS
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
BARTENDER FEE per day

SERVICE FOR UP TO 4 HOURS
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
BARTENDER FEE per day
100 ADDITIONAL SERVINGS

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...

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 for up to four hours of service and a charge for each additional hour. Pricing includes disposable service. Glassware service is available at an additional charge per person. There is a minimum of per bar.

CONSUMPTION BARS

*Estimated consumption will be determined with your Sales Manager.*

Actual consumption will be calculated following your function.

There is a minimum per bartender.

PREMIUM SELECTIONS

Premium Cocktails

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 Corona

Domestic Beer
Import Beer
Craft Beer

Bottled Water
Soft Drinks
Juices

SUPER PREMIUM SELECTIONS

Super Premium Cocktails

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, Corona
Craft Beer • Brickstone McCormick Place Everyday Ale, Revolution “Anti Hero” IPA

DOMESTIC BARS

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.

CASH BARS

There is a minimum 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
House Wine

Domestic Beer
Import Beer
Craft Beer

Bottled Water
Soft Drinks
Juices
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 for up to four hours of service and a charge for each additional hour. Pricing includes disposable service. Glassware service is available at an additional charge per person. There is a minimum of per bar.

CONSUMPTION BARS
Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function. There is a minimum per bartender.

BAR PRICING PER DRINK
Please select tier

Tier One Wine
Tier Two Wine
Tier Three Wine
Tier One Bubbles
Tier Two Bubbles
Tier Three Bubbles
Bottled Water
Soft Drinks
Juices

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

TIER THREE
Dreaming Tree • California
Cabernet
Estancia • California
Pinot Noir
Kim Crawford • California
Chardonnay and Sauvignon Blanc

BUBBLES TIERS FOR CONSUMPTION BARS and PACKAGES

TIER ONE
Pierre Delize • France
Blanc de Blanc Brut

TIER TWO
Spagnol • Italy
Prosecco

TIER THREE
Le Grand Courtage • France
Rose Brut

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...

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 for up to four hours of service and a charge for each additional hour. Pricing includes disposable service. Glassware service is available at an additional charge per person. There is a minimum of per bar. SAVOR provided wristbands are required for all package bars in Exhibit Space.

Super Premium Bar Package
2 hour package
Each additional hour

Premium Bar Package
2 hour package
Each additional hour

Beer Package
Please select two Domestic Beers and two Imported/Craft Beers

1 hour package
2 hour package
Each additional hour

Domestic
Miller Lite and Coors Light

Imported
Heineken and Corona

Craft
Brickstone McCormick Place Everyday Ale
Brickstone Hop Skip
Half Acre Daisy Cutter Pale Ale
Revolution “Anti-Hero” IPA
Motor Row Lager

Beer and Wine Package
Please select one Domestic Beer, one Import or Craft Beer and two Wines

1 hour package
2 hour package
Each additional hour

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

Wine Package
Please select two Red Wines and two White Wines

1 hour package
2 hour package
Each additional hour

Red
Chime Pinot Noir, Chime Cabernet

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

All Packages include
Soda and Bottled Water

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.
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 for up to four hours of service and a charge for each additional hour. Pricing includes disposable service. Glassware service is available at an additional charge per person. There is a minimum of per bar.

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<thead>
<tr>
<th>REDS</th>
<th>WHITES</th>
<th>HOUSE VARIETALS</th>
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<tbody>
<tr>
<td>Pinot Noir</td>
<td>Chardonnay</td>
<td>Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet Sauvignon and Merlot</td>
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<td>Chime • California</td>
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<td>Mark West • California</td>
<td>Kim Crawford • California</td>
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<td>Estancia • California</td>
<td>Clos Du Bois • California</td>
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<td>McMurray Ranch • California</td>
<td>William Hill • California</td>
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<td>Merlot</td>
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<td>Mark West • California</td>
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<td>Bubbles</td>
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<td>Pierre Delize, Blanc de Blanc Brut • France</td>
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<td>Spagnol Prosecco • Italy</td>
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<td></td>
<td>Le Grand Courtage, Rose Brut • France</td>
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</tbody>
</table>

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...

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 for up to four hours of service and a charge for each additional hour. Pricing includes disposable service. Glassware service is available at an additional charge per person. There is a minimum of 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 Kegs

Domestic
- Miller Lite and Coors Light

Imported
- Heineken and Modelo Especial

Craft
- Brickstone McCormick Place Everyday Ale
- Brickstone Hop Skip
- Half Acre Daisy Cutter Pale Ale
- Revolution “Anti-Hero” IPA
- Motor Row Lager

Required Power

120V/15AMP dedicated circuit per kegerator

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

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.
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 for up to four hours of service and a charge for each additional hour. Pricing includes disposable service. Glassware service is available at an additional charge per person. There is a minimum of per bar.

ENHANCED CRAFT COCKTAILS

Pricing is per drink with a minimum order of 50.

TRADITIONAL MIMOSA
Bubbles and Orange Juice

SECOND CITY "MOSA"
Sparkling Cava, Lemonhead
Simple Syrup and
Fresh Blueberries

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

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

ORIGINAL MARGARITA
Tequila, Triple Sec and Lime Juice

MANGO MARGARITA
Tequila, Triple Sec and Mango Puree

STRAWBERRY MARGARITA
Tequila, Cointreau, Lime Juice and Strawberry Puree

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...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. Pricing is subject to change without notice and will be guaranteed when contracted.

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.

OVERSET
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. This is for service at rounds of ten. If there are rounds of less than ten guests, additional staffing requests or guarantees for less 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.

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 premises 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 $20,000), ACH wire or company check. Credit card payments greater than $20,000 will incur an additional fee of 2.5%.

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, the group shall pay liquidated damages by food cost and labor.