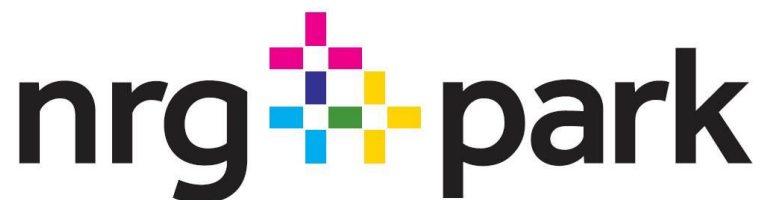


# Exhibitor Catering Menu

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2021



# Sunrise Starters

## morning agenda

House Made Fruit Cups, Assorted Muffins and Breakfast Pastry (individually wrapped), Jam, Butter, Assorted Juices and Regular Coffee (2 gallons per package)

\$400 serves 24

## signature sunrise

Assorted Muffins and Breakfast Pastry (individually wrapped), Jam, Butter, Regular Coffee (2 gallons per package)

\$170 serves 24

## voo doo donuts

\$85 assorted dozen

## assorted muffins and breakfast pastry

\$32 dozen (individually wrapped)

## bagels with cream cheese

\$34 dozen (individually wrapped)

## assorted fruit juices

\$42 dozen (10oz bottles)

## fresh brewed regular or decaffeinated coffee

\$162 per 3 gallons (includes cups, sleeves, lids, creamers, sweeteners, stir sticks)  
(each gallon of coffee yields approximately 16 8oz servings)

## tazo hot tea service

\$37 per gallon (includes cups, sleeves, lids, lemon, honey, sweeteners, stir sticks)  
(each gallon yields approximately 16 8oz servings)

## silver urn service

\$300 per show

Deluxe Coffee Presentation; Based on Availability, Advance Order Only

# Snacks

protein bars

\$100 dozen

mini candy collection

\$40 per 3 pounds (individually wrapped)

fancy mixed nuts

\$60 dozen (individually wrapped)

cocktail pretzels

\$22 dozen (individually wrapped)

assorted potato chips

\$22 dozen (individually wrapped)

cajun snack mix

\$33 dozen (individually wrapped)

trail mix

\$33 dozen (individually wrapped)

fresh popped popcorn

\$27 dozen (individual cone bags)

# Desserts

miniature dessert display

French Macarons, Pecan Tarts, Chocolate Mousse Drops

\$72 serves 12 (individually wrapped)

assorted decadent dessert bars

\$35 dozen (individually wrapped)

craveworthy cookies

\$28 dozen (assorted, individually wrapped)

# Sandwiches and Wraps

## signature sandwich and wrap buffet

Assortment of Turkey and Swiss Sandwiches, Smoked Ham and Cheddar Sandwiches, Grilled Chicken Caesar Wraps, Mediterranean Vegetarian Wraps

Served with Chipotle Baked Potato Salad Cups, Quinoa Vegetable Salad Cups, Assorted Potato Chips, Craveworthy Cookies, and Assorted Sodas  
\$300 serves 12

## assorted sandwich and wrap platter

Assortment of Turkey and Swiss Sandwiches, Smoked Ham and Cheddar Sandwiches, Grilled Chicken Caesar Wraps, Mediterranean Vegetarian Wraps

\$175 serves 12

## vegetarian wrap tray

Vegetarian Mediterranean Wraps (Romaine Lettuce, Olives, Hummus, Feta, Tomato, Cucumber, Vinaigrette)

\$155 serves 12

# Boxed Meals

## boxed lunches

Each meal includes Entrée, Potato Chips, Craveworthy Chocolate Chip Cookie, and Soda

\$22 per box, minimum order – 5 per type

- Turkey and Swiss on Whole Wheat Bread
- Roast Beef and Cheddar on Herbed Hoagie
- Italian Hoagie
- Shredded Chicken Bahn Mi
- Roasted Pork Bahn Mi
- Chicken Caesar Salad Wrap
- Vegetarian Mediterranean Wrap
- Grilled Chicken Chopped Salad
- Grilled Chicken Caesar Salad
- Mediterranean Greek Vegetarian Salad

## sushi boxes

Each meal includes Sushi Roll, Chicken Pot Stickers, Soy Sauce, Chop Sticks, and Soda

\$31 per box, minimum order – 5 per type

- Philadelphia Roll
- Caterpillar Roll
- Spicy Tuna Roll
- Spicy Salmon Roll

# Appetizers

All orders of appetizers require at least 1 catering attendant

## Hot Appetizers

*pricing per 50 pieces*

- jalapeno bacon wrapped chicken  
\$190
- crab cakes  
remoulade, lemon wedges  
\$220
- beef empanadas  
jalapeno ranch  
\$165
- black bean empanadas  
chipotle cream sauce  
\$165
- crispy vegetarian spring rolls  
sweet and sour sauce  
\$165
- colossal tempura shrimp  
sweet chili sauce  
\$220
- beef wellington  
beef tenderloin, mushroom duxelle,  
pastry  
\$200
- chimichurri beef skewers  
\$190
- ancho chicken skewers  
\$170
- smoked chicken & cheese flautas  
roasted red salsa  
\$165
- vegetarian potato samosas  
curried yogurt sauce  
\$175
- duet of savory mini quiche  
\$165

## Cold Appetizers

- domestic and imported cheese tray  
assorted flatbreads, crackers  
\$84 serves 12
- sushi social  
assorted sushi rolls, nigiri, spring rolls  
\$150 serves 12
- smoked norwegian salmon  
cream cheese, red onion, egg, capers,  
lemon, pumpernickel loaf, flatbreads  
\$135 serves 12
- shrimp spring rolls  
peanut sauce  
\$90 serves 12
- vegetarian spring rolls  
peanut sauce  
\$90 serves 12
- duo of mediterranean dips  
red pepper hummus, tabbouleh, pita,  
flatbreads  
\$50 serves 12
- italian antipasto display  
genoa salami, mortadella, provolone,  
mozzarella, olives, pickled vegetables,  
flatbreads  
\$90 serves 12
- market fresh vegetable crudité  
baby carrots, cucumber, grape tomatoes,  
celery, broccoli, red radish, ranch  
dressing, red pepper hummus  
\$60 serves 12
- texas jumbo shrimp cocktail  
jumbo gulf shrimp, cocktail sauce, lemon  
\$150 serves 12

# Buffet Meals

All orders of appetizers require at least 1 catering attendant

## BBQ Combo

Sliced Beef Brisket  
*Jalapenos, Pickles, Onion*

Smoked Sausage

Chipotle Baked Potato Salad

Southern Cole Slaw

Jalapeno Cheese Bread

**\$500**

*Serves 12 Guests*

## H-Town Combo

Beef Short Ribs

Roasted Potato Medley

Texas Jumbo Shrimp Cocktail

Caprese Salad

Artisan Rolls, Butter

**\$650**

*Serves 12 Guests*

## Magnolia City Combo

Roast Turkey  
*Gravy*

Garlic Mashed Potatoes

Bleu Cheese and Haricot Vert Salad  
*Truffle Oil*

Arugula and Romaine Salad  
*Feta, Candied Pecan, Grape Tomatoes*

Artisan Rolls, Butter

**\$520**

*Serves 12 Guests*

## Staffing Requirements

- All orders including Buffet Meals, Appetizers, Liquor, , more than 4 bottles of wine, or more than two cases of Beer will require an Aramark attendant at \$155.00 (first 4 hours), each additional hour \$30.00
- An additional hour prior to your service start time and an additional hour following your scheduled service end time will be charged on the order to account for set up and breakdown requirements.

Event day orders totaling less that \$250.00 will be charged a Delivery Fee of \$25.00

# Non-Alcoholic Beverages

dasani bottled water 12oz  
\$72 case 24 bottles

soda 12oz  
coca-cola, diet coke, or sprite  
\$60 case 24 cans

bottled tea 16oz  
sweet or unsweet  
\$96 case 24 bottles

perrier 350ml  
\$84 case 24 bottles

topo chico 12oz  
\$84 case 24 bottles

katz cold brew coffee 16oz  
\$50 six pack

assorted fruit juices 10oz  
orange, cranberry or apple  
\$42 dozen bottles

water cooler  
Water Cooler Rental\* \$150 per day  
Includes (1) 5-Gallon Water Jug  
\$175 on-site orders (if available)  
\$40 refresh 5-gallon water jug

infused water  
cucumber, orange citrus, or mixed berry  
\$75 per gallon

fresh brewed regular or decaffeinated  
coffee  
\$162 per 3 gallons (includes cups, sleeves, lids,  
creamers, sweeteners, stir sticks)  
(each gallon of coffee yields approximately 16 8oz servings)

tazo hot tea service  
\$37 per gallon (includes cups, sleeves, lids,  
lemon, honey, sweeteners, stir sticks)  
(each gallon yields approximately 16 8oz servings)

silver urn service  
\$300 per show  
Deluxe Coffee Presentation; Based on  
Availability, Advance Order Only

keurig machine rental  
Daily Machine Rental\* \$150  
50 k-cup coffee pods \$250  
Includes cups, sleeves, lids, sweeteners, stir  
sticks, creamer PCs  
1 gallon jug of water \$10 each

nespresso machine rental  
Daily Machine Rental\* \$175  
50 nespresso capsules \$300  
Includes cups, sleeves, lids, sweeteners, stir  
sticks, creamer PCs  
1 gallon jug of water \$10 each

\* Requires Dedicated Power

Event day orders totaling less than \$250.00 will  
be charged a Delivery Fee of \$25.00



# Beverage Packages

## refueling package

Crown Royal Whiskey	1 bottle (750 mL)
Tito's Vodka	1 bottle (750 mL)
Patron Silver Tequila	1 bottle (750 mL)
Cranberry Juice	6 bottles (10oz)
Orange Juice	6 bottles (10oz)
Tonic Water	6 cans (12oz)
Club Soda	6 cans (12oz)

Lemon Wedges, Lime Wedges

\$460 per package

## classic margarita package

Patron Silver Tequila	2 bottles (750 mL)
Margarita Mix	2 bottles (1 liter)

Lime Wedges, Margarita Salt

\$360 per package

## texas ranch water package

Patron Silver Tequila	1 bottles (750 mL)
Tito's Vodka	1 bottles (750 mL)
Topo Chico	24 pack (12oz btls)

Lime Wedges

\$350 per package

## Staffing Requirements

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- An additional hour prior to your service start time and an additional hour following your scheduled service end time will be charged on the order to account for set up and breakdown requirements.

## beer and wine package

Bud Light	24 pack (16oz)
Michelob Ultra	24 pack (16oz)
Coors Light	24 pack (16oz)
Miller Lite	24 pack (16oz)
Sonoma Cutrer Chardonnay	1 bottle (750 mL)
Franciscan Cabernet Sauv	1 bottle (750 mL)

\$710 per package

## bloody mary package

Tito's Vodka	2 bottles (750 mL)
Zing Zang Mix	2 bottles (1 liter)
Tabasco	1 bottle
Worcestershire Sauce	1 bottle

Lime Wedges, Celery Sticks, Olives

\$250 per package

## mimosa package

La Marca Prosecco	4 bottles (750 mL)
Orange Juice	6 bottles (10oz)

\$210 per package

## spiked seltzers package

White Claw Black Cherry	24 pack (16oz cans)
Bud Light Seltzer Mango	24 pack (16oz cans)
Topo Chico Hard Seltzer Variety	24 pack (12oz)

*Tangy Lemon Lime, Exotic Pineapple,  
Strawberry Guava, Tropical Mango*

\$480 per package

## cutwater cocktails pack

Tropical Tiki Mai Tai	24 pack (12oz cans)
Vodka Mule	24 pack (12oz cans)
Whiskey Mule	24 pack (12oz cans)

\$480 per package

Event day orders totaling less that \$250.00 will be charged a Delivery Fee of \$25.00

# Beverages a la carte

## Beer

### domestic beer

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite

\$144 case 24 bottles (16oz)

### premium beer

Corona Extra, Heineken, Karbach Love Street, Shiner Bock, Stella Artois

\$160 case 24 bottles (16oz)

## Wine

per 750mL bottle

### white wine

Veuve Clicquot, Champagne	\$185
La Marca, Prosecco	\$48
Whispering Angel, Rosé	\$54
Sonoma Cutrer, Chardonnay	\$65
Kendall-Jackson, Chardonnay	\$49
CK Mondavi, Chardonnay	\$40
Whitehaven, Sauvignon Blanc	\$50
Santa Margarita, Pinot Grigio	\$73

### red wine

La Crema, Pinot Noir	\$59
Mark West, Pinot Noir	\$42
J. Lohr, Merlot	\$47
Caymus, Cabernet Sauvignon	\$212
Franciscan, Cabernet Sauvignon	\$72
Kendall-Jackson, Cabernet Sauvignon	\$56
Josh Cellars, Cabernet Sauvignon	\$45
CK Mondavi, Cabernet Sauvignon	\$40

### Staffing Requirements

- All orders including Buffet Meals, Appetizers, Liquor, , more than 4 bottles of wine, or more than two cases of Beer will require an Aramark attendant at \$155.00 (first 4 hours), each additional hour \$30.00
- An additional hour prior to your service start time and an additional hour following your scheduled service end time will be charged on the order to account for set up and breakdown requirements.

## Liquor

per 750mL bottle

### whiskey and bourbon

Jim Beam	\$65
Jack Daniels	\$87
Makers Mark	\$90
Crown Royal	\$110

### scotch

Macallan 12	\$160
Johnnie Walker Black	\$110
Dewar's White Label	\$82

### gin

Bombay Sapphire	\$95
Tanqueray	\$85

### rum

Captain Morgan	\$75
Bacardi Superior	\$73

### tequila

Don Julio 1942*	\$375
Casamigos Reposado	\$190
Patron Silver	\$160
Cuervo Gold	\$80

### vodka

Grey Goose	\$110
Tito's	\$100
Absolut	\$83

## Cutwater Cocktails

Spicy Bloody Mary  
Tropical Tiki Rum Mai Tai  
Tequila Margarita  
Vodka Mule  
Whiskey Mule  
\$120 case 24 cans (16oz)

## Hard Seltzers

White Claw Black Cherry  
Bud Light Seltzer Mango  
Topo Chico Hard Seltzer Variety Pack  
*Tangy Lemon Lime, Exotic Pineapple,  
Strawberry Guava, Tropical Mango*  
\$120 case 24 cans (16oz)

\*Limited quantity available. Please two weeks in advance of show

Event day orders totaling less that \$250.00 will be charged a Delivery Fee of \$25.00

# Crowd Pleasers

Contact Aramark Sales for more information at [AramarkSalesNRGPark@aramark.com](mailto:AramarkSalesNRGPark@aramark.com)

## water cooler

Includes (1) 5-Gallon Water Jug  
Requires Dedicated Power  
\$150 per day  
\$175 on-site orders, if available  
\$40 refresh 5-gallon water jug

## professional espresso cart

Ideal for 250-400+ Guests  
Offering Espresso, Cappuccino, Lattes and more  
Limited Quantity Available  
Contact Aramark Sales for more information

## keurig machine rental

Daily Machine Rental \$150  
50 k-cup coffee pods \$250  
Includes cups, sleeves, lids, sweeteners, stir sticks, creamer PCs  
1 gallon jug of water \$10 each

## nespresso machine rental

Daily Machine Rental \$175  
50 nespresso capsules \$300  
Includes cups, sleeves, lids, sweeteners, stir sticks, creamer PCs  
1 gallon jug of water \$10 each

## logo bottled water

Must be Arranged Six (6) Weeks Prior to Show  
Minimum Order Required

## nitrogen ice cream action station

Custom in-booth nitrogen ice cream station  
Minimum 400 Servings  
Starting at \$3500 per day

## sushi and sashimi bar

Hand Rolled Live Action or Premium Sushi Station  
Packages for 100, 250 or 400+ Guests

## maui wowi smoothie bar

Choice of Two Flavors  
Strawberry Banana, Pina Colada, Kiwi Lemon Lime, Mango Orange, Banana Banana, Black Raspberry, Passion Papaya  
- Option to Add Tequila or Rum  
Starting at \$1400 per day  
Limited Quantity Available

## logo cookies

Customize a Cookie for your VIP Clients  
Served on Platters or Individually Wrapped  
\$75 per dozen, minimum 5 dozen

## logo sheet cake

Display your company logo on a Custom Cake  
Great advertising for anniversary or product launch  
\$390 Full Sheet (serves 90)  
\$200 Half Sheet (serves 45)  
*Pricing may vary depending on design  
Cake cutting service requires an attendant*

## custom luncheons or receptions

Our Sales Team can Create Specialty Options for Menus from Sandwiches and Salads to Barbecue and Local Favorites

# Ordering Information

This menu is for use on the exhibit floor only. If you are placing an order for a meeting room or suite, please call the sales department for a banquet menu.

## ordering

All original catering orders must be received no later than **three weeks prior to the first day of your show**; a 10% late charge will be applied to all orders after this date. Changes and/or cancellations must be received by **two weeks prior to the first day of the show**. No cancellations, reductions or returns will be made after that time. Any change made after **two weeks prior to the first day of the show** will be subject to approval by the Aramark Sales Department based on availability of product and staff.

## ordering confirmation & payment policy

Please allow for up to seven (7) business days for order processing. **All orders received will be confirmed with a Customer Invoice.** If you do not receive a **Customer Invoice**, please know your order has not been processed. Aramark Corporate Policy requires full payment prior to commencement of services. Additionally, a credit card must be on file for any reorders made on site. **NO EXCEPTIONS. Orders will be confirmed via Customer Invoice within 7 business days. Order is not final until signed Customer Invoice and Payment is received and processed successfully.**

## administration charge, sales tax & optional gratuity

All items are subject to a 20% Administration Charge and applicable (8.25%) Sales Tax. Mixed Beverage Sales Tax included in sales price. This Administrative Charge is not intended to be a tip, gratuity or service charge for the benefit of employees and is not distributed to employees. Gratuity is optional.

## pricing

All prices are subject to change without prior notification.

## service personnel

When ordering Aramark personnel for your booth, we will schedule personnel a minimum of one hour prior to start time of your service. Attendants are highly recommended for serving your booth (\$155.00 for first (4) hours, \$30.00 each additional hour). Bartenders are required for dispensing all alcoholic beverages per TABC regulations (\$155.00 first (4) hours, \$30.00 each additional hour).

NOTE: Catering Attendants are responsible for setup and clearing food and beverage related equipment and items during the catered event. Please note Catering Attendants are not permitted to do general booth cleaning, such as vacuuming, emptying trash cans, dusting, etc. We advise all catered events order a porter service. We recommend a Standard Porter Service for events with 25-50 people with limited catering and Full Time Porter Service for events over 50 people and/or more extensive catering. To order Porter Services please visit NRG Park Exhibitor Services Online Ordering site at: <https://nrgpark.boomerecommerce.com>

QUESTIONS? Email us [AramarkSalesNRGPark@aramark.com](mailto:AramarkSalesNRGPark@aramark.com)

## unauthorized food & beverage

Aramark is the exclusive caterer for NRG Park. Absolutely no food, coffee products, alcohol or non-alcoholic beverages, candy, logo water, etc. are allowed into NRG Park.

## tables & electrical

Aramark does not provide skirted service tables, bars or electrical hookups in your exhibit space, including meeting rooms utilized for exhibits. Please contact the appropriate contractor for those items.

## event day ordering

Please place order with Aramark Service Desk in NRG Center Room 104 or 832-667-2507. All order forms need to be accompanied by an authorized signature and valid credit card information. Event day service hours are 10am to 3pm for same day and future orders. Any orders received after 3pm will be processed for the next business day after 10am. **Please allow ninety (90) minutes for delivery after orders are placed.**

## delivery charge

A \$25.00 (++) charge will apply to all deliveries of less than \$250.00 per order.

## serviceware & supply charge

A once daily Supply Charge will be mandatory to cover the cost of disposable serviceware for in-booth catering to include Service Platters, Flatware, Plates, Cups and Napkins. The Supply Charge of **\$50.00** will be in conjunction with an Attendant Charge. China service is available on a limited basis for an additional fee. Please note: If china service is available, it is required that service personnel also be ordered to work in your exhibit location. China service must be ordered by the deadline **two weeks prior to the first day of the show.**

## cancellation policy

No cancellations will be made after **two weeks prior to the first day of the show**. Cancellations must be received in writing and must be confirmed by Aramark to be valid. All other cancellations will be assessed a charge of up to one hundred (100) percent of the total order value including fees and taxes. In the event of an event cancellation, you will not be charged until the doors to the event were opened prior to the event cancellation.

## special orders

We have designed this menu through years of experience with exhibitors in mind. However, should you have special menu needs, please feel free to contact our Sales Department. Any variance from this menu, including changes to quantity, menu context, etc., is subject to special pricing.

## unconsumed items

Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.



