WELCOME TO ATLANTA

In the heart of Atlanta, the Georgia World Congress Center (GWCC) is the world’s largest LEED certified convention center. It encloses some 3.9 million feet in exhibition space and consists of three adjacent buildings, Buildings A, B, and C.

In total these buildings have twelve exhibit halls, 98 meeting rooms, and two ballrooms. GWCC hosts more than a million visitors each year and is the third-largest convention center in the United States.

As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal and one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy.

YOUR EXECUTIVE CHEF, BILLY VELASQUEZ

Our Executive Chef Billy Velasquez pairs fresh local ingredients with seasonal specialties from around the world to create elevated cuisine at the Georgia World Congress Center. Most recently Billy has been the Executive Sous Chef at the Georgia World Congress Center since 2012. Chef Billy has had direct impact on large scale events for GWCC for recognized partners such as Microsoft, NFL, Coca Cola, and NCAA.

Billy is passionate about responsible cooking and investing time with fellow chefs to bring GWCC into a new era of great food and service.
**ALL DAY BREAKS**

- **Assorted Cookies / $45.00 dz**
  - Chocolate chip, sugar, and oatmeal raisin.
- **Brownies / $45.00 dz**
- **Assorted Breakfast Pastries / $48.00 dz**
  - Ham & Cheese, Spinach and Cheese Danish / $60.00 dz
- **Assorted Muffins / $45.00 dz**
- **Donut Holes / $42.00 dz**
- **Cupcakes / $50.00 dz**
- **Bagged Chips / $43.00 dz**
- **Granola Bars / $38.00 dz**
  - Individually packaged.
- **Power Bars / $66.00 dz**
  - Individually packaged.
- **Whole Fruit / $40.00 dz**
- **Sliced Fruit Platter / $10.00 pp**
- **Potato Chips & French Onion Dip / $50.00 lb**
- **Mixed Nuts / $6.00 ea**
  - Individually packaged.

**Dried Fruit & Nut Mix / $6.00 ea**
  - Individually packaged.

**Tortilla Chips & Salsa / $50.00 lb**

**Yogurt / $4.00 ea**
  - Individually packaged.

**Traditional Pretzel / $8.00 pp**
  - Salted bavarian pretzel served with local IPA mustard sauce.

**Cinnamon Sugar Pretzel / $8.00 pp**
  - Sweet bavarian pretzel served with vanilla bean sauce.
REFRESHMENTS

Assorted Fresh Flavored Waters / 60.00 gal
Coffee & Teas / 72.00 gal
Fresh brewed coffee and an assortment of hot and flavored teas.
Iced Tea / 64.00 gal
Lemonade / 64.00 gal
Assorted Soft Drinks / 4.00 ea
Assorted Juices / 4.50 ea
10 oz. Minute Maid juices.
Bottled Water / 4.00 ea
12 oz. Dasani bottled water.
Sparkling Water / 4.00 ea
11 oz. Perrier bottle.
Energy Drinks / 5.50 ea
Powerade / 5.50 ea
Ice Bag / 25.00 ea
20 lb. bag.

WATER COOLER RENTAL
Power requirements: 110V/20 amps (provided by client).
Water Cooler & Paper Cups
75.00 PER DAY

5 Gallon Water Jug / 32.00 ea

KEURIG MACHINE RENTAL
75.00 PER DAY
Keurig Coffee Supplies / 120.00 ea
24 K-cup package with assorted flavors: regular, decaf, and tea. Three one-gallon water jugs, cups, napkins, stirrers, creamers, and sweeteners.

FREEZER RENTAL
75.00 PER DAY

VISI COOLER RENTAL
50.00 PER DAY - SMALL
75.00 PER DAY - LARGE
**CONTINENTAL BREAKFAST**

Enjoy our signature fresh baked European style breakfast pastries, market style whole fruit, orange juice, coffee, and assortment of hot teas.

*18.00 PER PERSON*

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**CONTINENTAL ENHANCEMENTS**

Enhancements are priced per person.

- Scrambled Eggs / 5.00
- Hard Cooked Eggs / 3.00
  - Two hard boiled eggs, peeled & ready to eat!
- French Toast Casserole / 6.00
- Potato Hash / 3.00
- Asparagus & Peppadew Frittata / 6.00
- Spinach & Cheese Crustless Quiche / 6.00
- Bacon & Cheese Crustless Quiche / 6.00
- Yukon Gold Potatoes / 3.00
- Oatmeal / 6.00
  - Served with brown sugar, walnuts, and raisins.
- Assorted Cereals / 4.00
  - Served with 2% milk.
- Stone Ground Grits / 3.00
- Yogurt / 4.00
  - Choose from plain, fruit flavored, and low-fat.
- Pork Sausage Links / 5.00
- Hickory Smoked Bacon / 5.00
- Turkey Sausage Links / 5.00
- Chicken Sausage / 5.00
- Gourmet Maple Waffles / 6.00

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**BREAKFAST SANDWICHES**

Breakfast sandwiches are individually wrapped.

- **Southern Chicken Biscuit / 9.00**
  - Southern breaded chicken, cheese and egg served on a biscuit.
- **Country Ham Ciabatta / 9.00**
  - Country ham, cheese, pimento aioli, and egg served on ciabatta bread.
- **Egg & Spinach English Muffin / 9.00**
  - Egg whites, and spinach served on an english muffin.
- **Bacon & Egg Croissant / 9.00**
  - Bacon, egg, and cheese served on a sliced croissant.
- **Sausage & Egg Croissant / 9.00**
  - Bacon, egg, and cheese served on a sliced croissant.

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**PLATED BREAKFAST**

All plated breakfasts are served with freshly baked pastries, whipped butter, juice, and coffee.

- **Selection 1 / 30.00**
  - Vegetable quiche served with breakfast potatoes, and chicken & apple sausage.
- **Selection 2 / 28.00**
  - Farm fresh scrambled eggs, potato hash, and pecan smoked bacon.
- **Selection 3 / 30.00**
  - Hardwood smoked bacon quiche with Jack cheese, Yukon gold potatoes, and turkey sausage links.
- **Selection 4 / 30.00**
  - Asparagus & Peppadew Frittata with Chicken Sausage and Fingerling Potatoes.

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Groups under 50 people may be subject to $75 charge for service.
CHEF’S BEST BOXED LUNCH
Lunch includes your sandwich or salad entrée of choice, two sides, and an individual beverage (bottled water or soda). Each box must contain the same sides.

35.00 PER PERSON

SANDWICH OPTIONS
Choose one sandwich or one salad.

Highlands Turkey
Turkey, Gouda, peach chutney, and Vidalia onion on honey wheat roll.

Grilled Chicken
Chicken, braised spinach, roasted tomato, and herb cheese spread on ciabatta.

Roast Beef & Gruyère
Roast beef, Gruyère, and horseradish cream on onion roll.

Smoked Ham & Swiss
Ham, Swiss, and mustard butter on pretzel bun.

ZLT Flatbread
Zucchini, smoked tomato pesto and pepper jack cheese.

SALAD OPTIONS
Choose one sandwich or one salad. Add chicken to any salad +2.00.

Grilled Chicken Caesar
Chicken, crisp lettuce, parmesan cheese, and garlic croutons.

Vegetable Chop
Broccoli, tomato, garbanzo bean, cucumber, and onion with honey Dijon dressing.

Bistro Style
Artichokes, roasted red peppers, tomato, carrots, and hard cooked egg with aged balsamic vinaigrette.

Deluxe Garden
Carrots, cucumber, onions, and bell peppers with peppercorn dill dressing.

SIDE OPTIONS
Choose two. All box lunches must have the same two sides.

Whole Fruit
Kettle Chips
Mustard Potato Salad
Vegetable Pasta Salad
Individually Wrapped Cookie
Individually Wrapped Brownie
PLATED MEALS
Our freshly prepared entrees are hand-crafted and served with signature rolls, whipped butter and Chef’s choice of seasonal vegetable, iced tea, and water.

SALADS
Arugula Citrus Salad / 7.00
Arugula, shaved fennel, Valencia orange, and Meyer lemon vinaigrette.
Spinach & Pancetta Salad / 7.50
Baby spinach, peppadews, crispy pancetta, manchego, and sherry vinaigrette.
Bibb & Frisée Salad / 7.50
Bibb & frisée lettuce, goat cheese, dried cranberries, candied pecans, and maple vinaigrette.
Tomato & Mozzarella Salad / 8.00
Tomatoes, fresh mozzarella, olive oil, aged balsamic vinegar, fresh basil.
Caesar Salad / 7.00
Romaine, lemon Caesar dressing, shaved parmesan, and garlic croutons.
Southern Salad / 8.00
Baby greens, mixed berries, spiced pecans, and goat cheese with white balsamic-vinaigrette.

ENTREES
Rosemary Lemon Chicken / 38.00
Chicken marinated with rosemary, lemon, and garlic, served with an au gratin potato cake.
Peppered Balsamic Chicken / 38.00
Peppered chicken with baby new potatoes, roasted grape tomatoes, and balsamic vinegar sauce.
Parmesan Crusted Chicken Breast / 39.00
Parmesan crusted chicken breast served with sea salt fingerling potatoes and a tomato basil chutney.
Chili Spiced Roasted Chicken Breast / 39.00
Served with cauliﬂower au gratin and red wine cranberry reduction.
Beef Tenderloin / 45.00
Pan roasted beef tenderloin served with pomme puree and a green peppercorn port reduction.
Short-Rib / 41.00
Braised short-rib served with herb polenta and natural cabernet reduction.
Double Cut Pork Chop / 39.00
Grilled double cut pork chop served with sweet potato soufflé and EntréFond bing cherry sauce.
Miso Glazed Salmon / 45.00
Miso glazed salmon served with coconut jasmine rice and baby bok choy.
Roasted Corn & Black Bean Tart / 37.00
Fire roasted corn, black beans, red bell peppers, and brown rice in a cilantro infused tart shell.
Butternut Squash Ravioli / 37.00
Butternut squash ravioli served in a light cream tomato sauce.

DUET ENTREES
Grilled Petite Filet + Pan Seared Lemon Chicken with Tomato Basil Relish / 53.00
Served with cabernet mashed potatoes and caramelized shallot jus.
Double Colorado Niman Ranch Lamb Chop + Gulf Shrimp / 67.00
Served with butternut squash and polenta.
Herb Crusted Beef Tenderloin + Maine Sea Scallops / 67.00
Served with scalloped Yukon gold potatoes and red wine sauce.
Petite Filet Mignon + Seared Salmon / 65.00
Served with herbed risotto and three-peppercorn sauce.

CHILLED ENTREES
Dragon’s Gate Asian Chicken Salad / 30.00
Char siu chicken, hoisin noodles, sweet & sour vegetables, asian slaw, and wonton croutons.
Chophouse Bistro Steak Salad / 34.00
Char-fired bistro steaks, wood-roasted mushrooms, artichokes, grilled peppers, and balsamic vinaigrette, topped with tobacco onions.
Wrapped Artisan Greens / 32.00
Grilled chicken, vegetables, and classic mustard vinaigrette.

DESSERTS
Red Velvet Cake / 8.00
Toped with cream cheese frosting.
New York Style Cheesecake / 8.00
Toped with strawberry sauce.
Carrot Cake / 8.00
Toped with cream cheese frosting and toasted walnuts.
Rustic Apple Tart / 8.00
Toped with cinnamon custard sauce.
Tiramisu Glass / 8.00
Delicious combination of silky dark, milk, and white chocolate creams with a layer of hazelnut crunch.
Coppa Mascarpone & Fragole / 8.00
A sponge cake base topped with mascarpone cream, studded with chocolate chips, topped with wild strawberries, and strawberry sauce.
Creme Brûlée & Berries / 8.00
A layer of raspberry sauce topped with a creamy custard and decorated with mixed berries coated in caramel.
Chocolate Mousse Glass / 8.00
Rich chocolate mousse with a heart of zabaglione, topped with chocolate curls.

Coffee service included with all desserts.

Groups under 50 people may be subject to $75 charge for service.
**TEX MEX CHEF TABLE**  
Includes water, lemonade, and iced tea.  
Our Mexican themed Chef’s Table creates a lively festive atmosphere complete with house-made guacamole, salsa and chips. Rich, savory entrées round out this exciting signature experience.  
45.00 PER PERSON  

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<th>ENTREES</th>
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| Firecracker Chicken & Beef  
Served with grilled peppers and onions, sour cream, pico de gallo and warm tortillas | Cornitas  
Charro Beans  
Fire Roasted Tomato Rice  
Chili Fiesta Corn & Bell Peppers  
Cumin Toasted Fingerling Tomatoes  
Southwestern Salad  
Corn, black beans, pico de gallo, tortilla strips and a chipotle honey dressing. |

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| Pan Seared Rosemary Chicken  
Chicken marinated with rosemary, lemon, and garlic, served with an au gratin potato cake. | Asiago Roasted Bliss Potatoes  
Caesar Salad  
Pennette Putanesca  
Creamy Polenta  
Caprese Salad  
Vesuvio Style Potatoes  
Green Beans  
Served with lemon and capers. | Tiramisu  
Chocolate Chip Canolis |

**ITALIAN BISTRO CHEF TABLE**  
Includes water, lemonade, and iced tea.  
Explore the artisanal side of Italy with expertly curated menus complete with an assortment of Mediterranean vegetables.  
44.00 PER PERSON  

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Asiago Roasted Bliss Potatoes  
Caesar Salad  
Pennette Putanesca  
Creamy Polenta  
Caprese Salad  
Vesuvio Style Potatoes  
Green Beans  
Served with lemon and capers. | Includes desserts below.  
Tiramisu  
Chocolate Chip Canolis |

**SOUTHERN HOSPITALITY**  
Includes water, lemonade, and iced tea.  
Get a taste of the low country with our hickory and oak wood smoked meats dressed in traditional, mustard, and ancho-spiced sauces served with southern cornbread. No barbecue is complete without scrumptious sides, and we’ve put our own spin on the classics.  
45.00 PER PERSON  

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| 12 Hour Smoked Brisket  
Smoked BBQ Chicken | Choice of 4 sides. Additional choice +6.00 pp.  
12 Hour Smoked Brisket  
Smoked BBQ Chicken | Peach Cobbler  
Served with fresh whipped cream.  
Double Chocolate Bread Pudding |

Groups under 50 people may be subject to $75 charge for service
### The Steakhouse Table
Includes water, lemonade, and iced tea.

- **Iceberg Wedge Salad**
  - Iceberg wedge, grape tomatoes, red onions, crisp bacon, and creamy blue cheese dressing.
- **Caeser Salad**
  - Crisp romaine, parmesan, and garlic croutons with classic Caesar dressing.
- **New York Strip Loin Cutlets**
  - Herb crusted grilled New York Strip steak with red wine demi glace topped with roasted mushrooms & Carmelized Shallots.
- **Roasted Lemon-Garlic Chicken**
  - Served with natural jus.
- **Roasted Salmon**
  - Served with braised spinach and leek confit.
- **Sautéed Green Beans**
  - Served with herbed tomatoes.
- **Loaded Mashed Potatoes**
  - Served with bacon, cheddar, and green onions.
- **Traditional Bread Pudding**
  - Served with warm caramel sauce.
- **Mixed Berry Fruit Crisp**
  - Served with vanilla whipped cream.

**52.00 per person**

### Hot Pressed Sandwiches
Includes water, lemonade, and iced tea.

- **Grilled Chicken Flatbread**
  - Chicken, applewood smoked bacon, baby kale, lemon yogurt dressing, and parmesan.
- **Harvest Grain Salad**
  - Served with roasted seasonal vegetables and a sweet onion dressing.
- **Spinach & Arugula Salad**
  - Served with cucumber, feta, tomato and oregano vinaigrette.
- **Pressed Cubano**
  - Mojo roasted pork, spicy pickles, swiss cheese, ham and dijonaise.
- **Falafel Melt**
  - Falafel, roasted red pepper, three cheese blend, and basil bean spread on sourdough.
- **Chipotle Chicken**
  - Smoked chicken, provolone, red onions, and tomato on grilled focaccia.
- **Sweet Potato Chips**

**40.00 per person**

### Soup, Salads & Sandwiches
Includes water, lemonade, and iced tea.

- **Soup of Choice**
  - Choose from tomato bisque, broccoli cheddar, minestrone or potato leak.
- **Vegetable Chip Salad**
  - Broccoli, garbanzo beans, cucumber, and tomato, topped with honey-dijon dressing.
- **Chicken Salad Sandwich**
  - Chicken salad with apples, grapes and celery on a croissant.
- **Egg Salad Sandwich**
  - Egg salad with mustard and sweet pickle relish on a petite sweet roll.
- **Tuna Salad Sandwich**
  - Tuna salad with fresh dill, capers, and mayonnaise.
- **Kettle-Style Potato Chips**
- **Assorted "Small Bites" Cheesecakes**
- **Blueberry Peach Cobbler**
  - Served with cinnamon whipped cream.

**40.00 per person**

### Gourmet Market Salads & Sandwiches
Includes water, lemonade, and iced tea.

- **Field Greens Salad**
  - Mixed field greens, grape tomatoes, red onion, cucumber, and aged balsamic vinaigrette.
- **Southern Potato Salad**
  - Roasted baby potatoes, sweet pickle relish, pimentos, eggs, sweet onions, and herb-mustard vinaigrette.
- **Roasted Vegetable Flatbread**
  - Mushroom, zucchini, squash, roasted red pepper, and hummus spread, topped with feta cheese.
- **All American Submarine Sandwich**
  - Ham, turkey, roast beef, lettuce, tomato, red onion, and herbed mayo.
- **Beef Sirloin Sandwich**
  - Sirloin of beef and cheddar on a petite roll with french onion spread.
- **BBQ Potato Chips**
- **Chef's Selection of Dessert Bars**

**38.00 per person**

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Groups under 50 people may be subject to $75 charge for service.
CHICKEN HORS D’OEUVRES

Chicken Cordon Blue / 6.50
Served with avocado crema.

Chicken Quesadilla / 6.50

Pecan Chicken / 7.00
Served with peach chutney.

Tandoori Chicken Satay / 7.00
Served with mango salsa.

Chicken Lemongrass Pot Sticker / 6.50
Served with soy dipping sauce.

BEEF HORS D’OEUVRES

Beef Wellington / 8.00
Served with horseradish cream.

Beef Satay / 7.00
Served with thai peanut sauce.

Grilled Beef Tenderloin Bruschetta / 8.50
Served with caramelized vidalia onion and horseradish crema.

PORK HORS D’OEUVRES

Pulled Pork Biscuit / 7.00

Pork Pot Sticker / 6.50
Served with soy & sweet chili.

LAMB HORS D’OEUVRES

Ancho Chilli Lamb Chop / 8.50
Served with jalapeno citrus salsa.

VEGETABLE HORS D’OEUVRES

Vegetable Spring Roll / 6.50
Served with sweet soy.

Wild Mushroom Vol Au Vent / 6.50

Tuscan Ratatouille Tart / 6.50
Served with raspberry.

Vegetable Pot Sticker / 6.00
Served with soy dipping sauce.

Quattro Formaggio Mac N’ Cheese Bite / 6.00

Caprese Skewer / 6.00
Topped with basil and balsamic drizzle.

SEAFOOD HORS D’OEUVRES

Crab Cake / 8.00
Topped with lemon aioli.

Seared Sesame Tuna Wonton / 7.50
Served with seaweed salad and topped with wasabi cream.

Smoked Salmon Cracker / 7.50
Served with creme fraiche capers and red onion.

Blackened Shrimp Shooter / 8.50
Served with cajun remoulade.

PASSED HORS D’OEUVRES

Want your chosen hors d’oeuvres passed around to your guests? Butler passers are available.

240.00 FOR 4 HOURS
After the first 4 hours, additional hours are charged at 60.00 each.
**SUSHI STATION**

Maki & Sashimi
A selection of fresh made maki, including California rolls, spicy tuna rolls and smoked salmon rolls, as well as market fresh sashimi.

Accompaniments
Seaweed salad, wasabi, pickled ginger, and variety of sauces.

600.00 PER 100 PIECES

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**PITA CHIP BAR**

Pita Chips
Dipping Sauces
Traditional hummus, pimento cheese, artichoke and spinach dip.

9.00 PER PERSON

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**BRUSCHETTA ITALIA STATION**

Tomato Basil
Topped with parmesan and extra virgin olive oil.

Kalamata Olive Tapenade
Topped with chevre cheese.

Roasted Wild Mushroom
Topped with gorgonzola cheese.

Crackers & Crostini

10.00 PER PERSON

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**GOURMET NACHO & SALSA BAR**

Crispy Corn Tortilla Chips
Zesty Beef Chili
Spicy Queso Sauce
House Made Salsa Verde & Roja
Accompaniments
Sour cream, jalapeños and signature hot sauces.

13.00 PER PERSON

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**LITTLE ITALY SAMPLER**

Cured Meats
Marinated Vegetables
Basil Pesto
Flatbreads & Crackers

22.00 PER PERSON

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**GEORGIA CHEESE TASTING BOARD**

Chef’s Selection of Local Cheeses
Georgia Bee Honey
Dried Fruit Garnish
Pecans & Almonds
Flatbreads

22.00 PER PERSON

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**GARDEN FRESH CRUDITÉ OF VEGETABLES**

Chef’s Selection of Fresh Vegetables
Buttermilk Ranch Dip
Traditional Hummus
Fresh Basil Pesto
Crackers & Breadsticks

8.50 PER PERSON

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**NUCHAS EMPANADAS**

Argentine Beef
Chipotle Chicken
Portobello, Spinach & Mozzarella

14.00 PER PERSON
CHEF ATTENDED STATIONS

All stations require a minimum of 50 guests and a chef attendant.

300.00 FOR 3 HOURS
After the first 3 hours, additional hours are charged at 60.00 each.

CARVED ITALIAN SAUSAGE
Grilled Italian Rope Sausage
Sauteed Tri-Color Peppers
Grilled Onions
Tomato Basil Sauce
Giardinera
Mini Torpedo Rolls
13.00 PER PERSON

CARVED TURKEY
Sweet & Sour Coleslaw
Fingerling Potatoes
Cranberry Chutney
Dinner Rolls
16.00 PER PERSON

CARVED SALMON TEPPANYAKI
Green Cabbage Salad
Sweet Soy Vinaigrette
Wonton Chips
Sweet Chili Glaze
Sesame Rolls
17.00 PER PERSON

CARVED BRISKET
Mac & Cheese
White BBQ Sauce
Pineapple, Jicama & Cucumber Slaw
Texas Toast
17.00 PER PERSON

CARVED SMOKED RIBEYE
Creamed Spinach
Georgia BBQ Sauce
Port Wine Tomato Glaze
Mini Baguettes
18.00 PER PERSON
DESSERTS

DOLCE VIDA
Tiramisu Cups
Assorted Italian Cookies
Mini Cream & Hazelnut Bomboloni
12.00 PER PERSON

FRENCH RIVIERA
Custard Eclairs
Creme Puffs
Assorted French Style Macarons
10.00 PER PERSON

AMERICANA
Fruit Filled Hand Pies
Cheesecake Bites
Chocolate Cake Pops
9.00 PER PERSON

COOKIES, BROWNIES & MILK
Assorted Cookies
Chocolate chip & snickerdoodle.
Assorted Brownies
Truffle brownies, cheesecake brownies, and lemon blondies.
Ice Cold Milk
12.00 PER PERSON

CUPCAKE BAR
Lemon Meringue
Red Velvet
Chocolate Peanut Butter Cup
Double Chocolate
Vanilla Bean
10.00 PER PERSON

SIGNATURE DESSERTS
Carrot Cake
Red Velvet Cake
New York-Style Cheesecake Bites
Cookies, Brownies & Dessert Bars
14.00 PER PERSON

TRADITIONAL SHEET CAKE WITH CUSTOM LOGO
Half Sheet / 125.00 ea
Serves approximately 40 to 45 guests.
Whole Sheet / 250.00 ea
Serves approximately 75 to 90 guests.
## HOSTED DELUXE BAR COCKTAILS
Featuring Tito’s Handmade Vodka, Bombay Sapphire, Maker’s Mark, Johnny Walker Black Scotch Whiskey, Bacardi & Rum, Jameson Irish Whiskey, Teremana Tequila, Jack Daniel’s, Martini & Rossi Dry and Sweet Vermouth
**8.50 PER DRINK**

## HOSTED PREMIUM BAR COCKTAILS
Featuring Svedka Vodka, Bombay, Dewar’s, White Label Jim Beam, Bacardi Superior, Jose Cuervo Especial Martini & Rossi Dry and Sweet Vermouth
**7.50 PER DRINK**

## BEER & SELTZERS
- **Imported** / 7.00 ea
- **Domestic** / 6.50 ea
- **Craft** / 7.00 ea
- **White Claw Seltzer** / 7.00 ea
  - Black cherry and pineapple flavors available.
  - Other flavors may be available upon request.
  - Contact your sales manager for the latest offerings.

## BEVERAGES
- **Bottled Water** / 4.00 ea
- **Soft Drinks** / 4.00 ea
- **Juices** / 4.50 ea

## WINE
**Priced by the glass.**
- Kendall Jackson Chardonnay / 8.00
- Kim Crawford Sauvignon Blanc / 8.00
- Louis Martini Cabernet Sauvignon / 8.00
- Meomi Pinot Noir / 8.00
- Fleur de Mer Rose / 8.00
- Chandon Brut / 8.00

## BUBBLE BAR
A salute to a great glass! Chilled selections of champagne and prosecco, served with delightful liquors and fresh fruit garnish. Available to choose from are the Mimosa, Bellini, Apple Orchard, Kir Royale, Pineapple Sparkler and White Grape Sparkler.
**13.00 EACH, CHOOSE UP TO 3**

## BLOODY MARY BAR
A fabulous starting point!
- Tito’s Handmade Vodka, zesty bloody mary mix and a smorgasbord of garnishes including lemons & limes, green olives, celery, pickles, cucumbers, jalapeños, pepperoncini, selection of cheeses, sausage and bacon.
**13.00 EACH, CHOOSE UP TO 3**

## SPECIALTY COCKTAILS
- **Jalapeño Margarita** / 12.00 ea
  - The kick of a margarita with the zip of jalapeño. Go way south of the border.
- **Cucumber Mojito** / 12.00 ea
  - Cachaca 51, sweet simple syrup, refreshing club soda and mint and cucumber garnish.
- **Sangria** / 12.00 ea
  - Red or white wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda.
- **Vodka Lemonade with a Twist** / 12.00 ea
  - A blast of summer! Crisp Svedka Vodka, refreshing lemonade and Chambord.

## DRAUGHT BEER KEGS
- **Imported Beer Keg** / 900.00 ea
- **Domestic Beer Keg** / 750.00 ea

Beer & Wine Bar 750.00 Minimum (Per Bar)
Beer, Wine, & Liquor Bar 900.00 Minimum (Per Bar)
Bartender Labor 240.00 Minimum
Additional Hours 60.00 (Per Hour)
### WHITE WINE

Priced by the bottle.

- Kim Crawford Marlborough New Zealand, Sauvignon Blanc / $61.00
- Markham Napa Valley, California, Sauvignon Blanc / $37.00
- Maso Canali, Italy, Pinot Grigio / $65.00
- New Age San Rafael, Argentina, White Blend / $41.00
- Chateau St. Michelle Washington State, Riesling / $37.00
- Scoppola Monterey, California, Pinot Grigio / $34.00
- Kendall-Jackson ‘Vintner’s Reserve’ California, Chardonnay / $51.00
- La Crema Monterey, California, Chardonnay / $65.00
- Cakebread Cellars Napa, California, Chardonnay / $123.00
- Seven Daughters, California, Moscato / $45.00
- Fleur de Mer Saint-Tropez, France / $48.00

### RED WINE

Priced by the bottle.

- Roscato, Italy, Rosso Dolce (Sweet Red Blend) / $39.00
- Mark West, California, Pinot Noir / $37.00
- Estancia ‘Pinnacles Ranches’ Monterey, California, Pinot Noir / $41.00
- Mieomi Sonoma-Monterey-Santa Barbara, California, Pinot Noir / $81.00
- Frescobaldi “Nipozzano Riserva” Chianti Rufina, Italy DOCG / $68.00
- Dreaming Tree “Crush” California, Red Blend / $44.00
- 14 Hands Washington State, Merlot / $41.00
- Gascon Mendoza, Argentina, Malbec / $37.00
- Louis Martini Sonoma California, Cabernet Sauvignon / $55.00
- Cline Cellars “Ancient Vine” Contra Costa Country, Zinfandel / $55.00
- Columbia Crest ‘Grand Estates’ Columbia Valley, Washington, Cabernet Sauvignon / $37.00
- Avalon Napa Valley, California, Cabernet Sauvignon / $55.00
- Simi Alexander Valley, California, Cabernet Sauvignon / $58.00
- Chimney Rock Napa Valley, California, Cabernet Sauvignon / $185.00

### BUBBLY

Priced by the bottle.

- Lunetta Prosecco, Vento, Italy / $55.00
- Korbel Brut, California / $65.00
- Domaine Chandon Brut, California / $89.00
- Veuve Cliquot “Yellow Label” Brut, Reims, France / $210.00

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**Beer & Wine Bar**
- **750.00 Minimum (Per Bar)**
- **Beer, Wine, & Liquor Bar**
  - **900.00 Minimum (Per Bar)**

**Bartender Labor**
- **240.00 Minimum**
- **Additional Hours $60.00 (Per Hour)**
EXHIBITOR TRAFFIC PROMOTERS

ESPRESSO EXPRESS
Power requirements: 208V/20 amps (provided by client).

Personal Barista
Enjoy personal barista service from our espresso cart in your booth. Beverage offerings include cappuccino, espresso, latte and mocha. Serving J. Martinez & Company World’s Finest Coffees.

300 (8 oz.) Beverage Cups
Service also includes sugar, sugar substitute, creamer, and stirrers.

1875.00 PER DAY
Pricing is for a maximum of 8 hours. Additional hours are charged at 200.00 per hour. No half day service.

Additional 8 oz. Beverage Cups / 5.50 ea

ESPRESSO EXPRESS
Pricing is for a maximum of 8 hours. Additional hours are charged at 200.00 per hour. No half day service.

Additional 8 oz. Beverage Cups / 5.50 ea

Additional Barista / 240.00 up to 4 hours
Price decreases to 60.00 per hour after 4 hours.

Shake Break
Power requirements: 110V/20 amps (provided by client).

Smoothies or Milkshakes
Fresh made-to-order smoothies or creamy milkshakes served from a cart. Choose two flavors per day. Smoothie flavors: strawberry, strawberry-banana, mango, and peach. Milkshake Flavors: chocolate, vanilla, and strawberry.

250 (9 oz.) Beverage Cups

1750.00 PER DAY
Pricing is for a maximum of 6 hours. Additional hours are charged at 200.00 per hour. No half day service.

Additional 9 oz. Beverage Cups / 6.00 ea

POP-ABILITIES
Power requirements: 110V/20 amps (provided by client).

Popcorn - 250 (8 oz.) Cups
Bring the smell of fresh popcorn to your booth! Assorted seasoning salts, popcorn scoop, and napkins included.

975.00 PER DAY
Half day service not available.

Additional Popcorn Box (250 units) / 375.00 ea

Popcorn Attendant / 240.00 up to 4 hours
Price decreases to 60.00 per hour after 4 hours.

LEVY CREAMERY
Power requirements: 110V/20 amps (provided by client).

Frozen Treats - 120 Ice Cream Novelties
Indulge in delicious frozen treats any time of day! Includes freezer rental and frozen novelties featuring a variety of fruit bars and ice cream sandwiches.

675.00 PER DAY
Half day service not available.

Additional Ice Cream Novelties / 60.00 dz
Minimum 3 dozen required.

Haagen-Dazs or Dove Bars / 75.00 dz
Minimum 3 dozen required.

YOM ICE CREAM POPS
Indulge in delicious frozen treats any time of day! Enjoy a premium custard ice cream push pop crafted in the heart of Atlanta from recipes perfected over 16 years. 20 per case, per flavor

145.00 PER CASE
10 case minimum

250.00 PER DAY CART RENTAL FEE
Cart rental required

Popsicle Attendant / 240.00 up to 4 hours
Price decreases to 60.00 per hour after 4 hours. No electrical needed / uses dry ice.

BINDI ITALIAN GELATO CART
Established in Milan in 1946 Bindi Desserts provides authentic gelato in a variety of flavors. Choose two flavors from the following: Pistachio, Cappuccino, Vanilla, Chocolate, Sea Salt Caramel, Strawberry, and Raspberry Sorbetto (Dairy Free).

216 (3 oz.) Servings

10 case minimum

250.00 PER DAY CART RENTAL FEE
Cart rental included

Requires Attendant / 240.00 up to 4 hours
Price decreases to 60.00 per hour after 4 hours.

1750.00 PER DAY
Includes cart rental

Additional Servings / 8.00 per cup

EQUIPMENT RENTAL

Large Visi Cooler / 75.00 per day
Small Visi Cooler / 50.00 per day
Freezer / 75.00 per day
Water Cooler / 75.00 per day
Silver Top Table / 175.00 per table per day
Portable Bar / 175.00 per bar per day

Service also includes sugar, sugar substitute, creamer, and stirrers.

Countertop Install Charge / 200.00
Only applies if a countertop set up is requested.

Additional Barista / 240.00 up to 4 hours
Price decreases to 60.00 per hour after 4 hours.
GUARANTEES
To provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual attendance/consumption.

CHINA SERVICE
China service is a Levy Restaurants standard for all Meeting Rooms and Ballrooms, unless disposable ware is requested. All food and beverage events located in the Exhibit Halls or Outside Events (with the exception of plated meals) are accompanied by disposable wear. China Service in Exhibit Halls is available for an additional charge of $3.00 per piece.

BAR SERVICE
For all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought into or removed from the Georgia World Congress Center.

PRICING
Levy Restaurants cannot guarantee pricing for longer than a 12-month period in advance. Pricing is based on market values and in-depth business analysis. Menu pricing typically does not increase more than 3% year over year.

LINEN/DÉCOR
Levy Restaurants provides linen for most food and beverage events. For additional décor, we are pleased to assist you with centerpieces or arrangements. Additional fees will apply for any specialty items. Your Catering Sales Manager will be happy to offer suggestions on the appropriate style and colors for your event.

LABOR CHARGE
Additional attendants or service staff may be requested over and above our normal staffing level for your event. The charge is 60.00 per hour, per attendant, with a four-hour 240.00 minimum. Charges for specialized services, such as carvers, chefs, bartenders, and cashiers are noted in the menu. There will be an additional 75.00 service charge on all events with a guarantee of less than fifty (50) people. Any unusual service requirements, late night events, or minimal revenue events may incur additional charges, please contact your Catering Sales Manager for additional information.

CATERING CONTRACTS
A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums, and specified function sheets constitute the entire agreement between the client and Levy Restaurants. For larger events, your Catering Sales Manager will outline the payment and contract process.

PREMIUM SERVICE STANDARDS
Levy Restaurants has a standard set time of 30 minutes prior to the start time listed on the event order. Levy Restaurants recommends 1 double sided buffet line per 150 guests. Levy Restaurants recommends 1 server per 30 guests for all plated meals. Levy Restaurants recommends 1 bartender per 125 guests.

EXHIBITOR SERVICE STANDARDS
For all events contracted for an exhibitor booth, Levy Restaurants does NOT provide the following items- Tables, Bars, Trash Service or Electrical Drops. Levy Restaurants does have equipment items available for rent, or items can be rented from the shows’ general services contractor. The exhibitor is also required to provide adequate space for all requested catering services. All service ware provided in an exhibitor booth is disposable, if china or glass service is requested there will be an additional fee of $3.00 per service piece. There is a minimum order of $250 per day for the exhibiting company, if the minimum is not met there will be a $100 service fee assessed on the catering order.

SERVICE YIELDS
1 gallon equals 10-12 servings
1 pound equals 12-15 servings

RETAIL CONCEPTS
If retail concepts are requested by a customer to be set or opened for an event, there will be a minimum of $1,200 per cart per day. Placement of the carts would be based on attendee flow and access to power and data lines. All Levy Restaurants retail and restaurant concepts are cashless. A pre guaranteed number of paper vouchers can be purchased through your catering sales manager for use at all food outlets inside the convention center. There are voucher requirements and vouchers are not sold on consumption, ask your catering sales manager for details.

SERVICE CHARGE / TAXES
All prices listed in this catering menu are not reflective of the 24% service charge and 8.9% tax.