

2026

EXHIBITOR MENU



SERVICE STANDARDS AND FAQ'S

SAMPLING

Exhibitor/event participant must be the manufacturer or manufacturer's representative of the product to be sampled.

Sample sizes are as follows:

Alcoholic Beverages Must Be Obtained Through Levy Approved Distributors
Contact your Catering Sales Manager

Food
Not more than 2 ounces

Non-Alcoholic Beverages
Not more than 4 ounces

If the exhibitor/event participant meets the above criteria, submit the Authorization Form for approval. Your request will be processed and written approval will be sent to you. Food and beverage marketing/sampling activities must be conducted within the confines of the exhibitor's booth space.

Approved sampling is subject to City Approval and Appropriate Temporary Health Permit Fees.

ELECTRICAL NEEDS

All electrical needs for food and beverage items are included with the catering orders. Please contact your general contractor to confirm adequate power is available for the food and beverage items. Any menus/items that require additional power are marked with an "^{*}E".

SERVICE YIELDS

1 gallon equals 10-12 servings
1 pound equals 10-12 servings

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.

LABOR CHARGE

Additional attendants or service staff may be requested over and above our normal staffing level for your event. The charge is \$43.75 per hour, per attendant, with a four-hour \$175 minimum. Charges for specialized services, such as carvers, chefs, and bartenders are noted in the menu.

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.

BAR SERVICES

For all events with alcohol service, a certified Levy Restaurants bartender is required. Bartenders are charged at \$175 per bartender with a 4 hour minimum. Each additional hour or portion thereof will be \$43.75 per bartender. Alcohol cannot be brought into or removed from the premises.

Note:

ALL BARS MUST ACCOMPANY FOOD SERVICE

DIETARY RESTRICTIONS

The following icons are used throughout this menu:



Vegetarian



Vegan



Avoid Gluten

Due to the open air nature of our kitchen we are unable to certify any items as being "Gluten Free" or free from all allergens (certain pre-packaged items excluded) as cross contamination is a possibility. Should you need a dietary accommodation, please consult with your Catering Sales Manager.

LATE FEES

Changes to Menu and/or Significant Guest Count Increases are subject to late fees if the request is able to be accommodated:

- 14 to 20 days prior to event, subject to a 10% late fee plus food and beverage items
- Up to 72 hours prior to event, subject to a 15% late fee plus food and beverage items
- On-site, subject to a 20% late fee plus food and beverage items

DEADLINE 21 DAYS PRIOR TO EVENT
DELIVERY FEES – SUBJECT TO \$25/DELIVERY

Prices are exclusive of either (a) a 17% gratuity, 5% taxable administrative fee and 7% applicable sales tax or (b) a 22% taxable administrative fee and 7% applicable sales tax or (c) a 7% Gratuity, 15% administrative fee and 7% sales tax as determined by our staffing guidelines. The gratuity is distributed to banquet employees.

The administrative fee does not represent a tip, gratuity or service charge for wait staff employees, service employees or bartenders. The administrative fee is retained by Levy. Before placing your order, please inform your server if a person in your party has a food allergy. Menu prices are subject to change.

A collage of breakfast foods including croissants, sausages, hash browns, coffee, juice, and fruit.

BREAKFAST

NEW ENGLAND BREAKFAST EXPERIENCE

Sfogliattela, Cinnamon Twists and Maine Blueberry Muffins, Plain and Fruit Yogurts, Seasonal Whole Fruit, Orange and Cranberry Juice with Coffees and Teas

30.00 PER GUEST

BREAKFAST SANDWICHES

Bacon, Egg, and Cheese on a Pretzel Roll

Canadian Bacon, Egg and Cheese
on a English Muffin

Sausage, Egg and Cheese on French Toast

Spicy Sausage, Egg and Cheese Burrito

Vegan Egg and Broccoli on
Multigrain Bread ^{VG}

^{*E} 108.00 PER DOZEN

FROM OUR BAKE SHOP

Freshly Baked Muffins ^{VG}

Beantown Bagels ^{VG}

Old World English Scones ^{VG}

Breakfast Breads ^{VG}

Fruit and Cheese Filled Pastries ^{VG}

Mini Chocolate Croissants

52.00 PER DOZEN



À LA CARTE

ASSORTED INDIVIDUAL YOGURTS
72.00 PER DOZEN

ASSORTED DECORATED YEAST DONUTS
72.00 PER DOZEN

ASSORTED DECORATED MINI DONUTS
60.00 PER DOZEN

MARKET WHOLE FRUIT 
40.00 PER DOZEN

SEASONAL SLICED FRESH
FRUIT PLATTER 
100.00 SERVES 10



A photograph of a refreshing drink in a glass jar with a metal lid. The drink is filled with ice cubes, lemon slices, and mint leaves. The glass is placed on a wooden surface with a blurred beach and ocean background. A dark rectangular overlay contains the word "REFRESHMENTS" in white, sans-serif capital letters.

REFRESHMENTS

NON ALCOHOLIC REFRESHMENTS

REGULAR COFFEE

270.00 PER 3 GALLON
450.00 PER 5 GALLON

DECAFFEINATED COFFEE

270.00 PER 3 GALLON
450.00 PER 5 GALLON

ASSORTED HOT TEAS

270.00 PER 3 GALLON
450.00 PER 5 GALLON

WICKED GOOD HOT CHOCOLATE

Mini Marshmallows, Chocolate Shavings, and Whipped Cream
270.00 PER 3 GALLON
450.00 PER 5 GALLON

AQUAFINA BOTTLED WATER

Case of 24
126.00 PER CASE

ASSORTED PEPSI PRODUCTS

Case of 24 – 12 oz. cans
126.00 PER CASE

**COFFEE SOLD AND TO BE ORDERED IN
3 OR 5 GALLON INCREMENTS**

BUBLY SPARKLING WATER

Case of 24 – 12 oz. cans
126.00 PER CASE

INDIVIDUAL BOTTLED JUICE

Case of 24 – 15.2 oz. bottles
132.00 PER CASE

ALL NATURAL SPA WATER

Refreshing Still Water with Chef's Choice of Fruit

204.00 PER 3 GALLON

UNSWEETENED ICED TEA

210.00 PER 3 GALLON

LEMONADE

210.00 PER 3 GALLON

NESPRESSO

44.00 PER 10 CAPSULES
125.00 MACHINE RENTAL PER DAY

KEURIG COFFEE MACHINE *E

85.00 PER DAY

*FOR GROUPS OF 25 AND UNDER

K-CUPS (BOX OF 24)

Select from the following: Green Mountain House Blend, Decaf House Blend, French Vanilla, Hazelnut and Celestial Decaf Green Tea

60.00 PER CASE

ICE (PER 5LB BAG)

10.00 PER BAG

WATER COOLER

45.00 PER 5 GALLON JUG
80.00 EQUIPMENT RENTAL PER DAY

Machine rentals do not count towards F&B minimum.

1 DEDICATED ATTENDANT AT 175.00 FOR A MINIMUM OF 4 HOURS REQUIRED PER EACH 10 WATER COOLERS



THE SWEET

TRIPLE CHOCOLATE BROWNIES ⑤

60.00 PER DOZEN

CHOCOLATE COVERED STRAWBERRIES +

72.00 PER DOZEN

CANDY BARS +

60.00 PER DOZEN

LOGO COOKIES

Ask your catering sales manager
for details and custom PRICING

WHOOPIE PIES ⑤

Assorted Seasonal Selections

60.00 PER DOZEN

RICE KRISPIE TREATS

Classic, Hand-Dipped Chocolate,
and Peanut Butter

60.00 PER DOZEN

COOKIES BY THE DOZEN (SELECT THREE)

Cranberry White Chocolate

Chocolate Chunk

Tropical Pineapple Coconut Caramel

Cherry Cheesecake

Blueberry Dark Chocolate

Heath Bar Crunch

Graham Chocolate Marshmallow

Carrot Cake

SMALL 1.5OZ COOKIES

48.00 PER DOZEN

LARGE 3OZ COOKIES

60.00 PER DOZEN

HERSHEY KISSES *

12.00 PER POUND

BULK CANDY *

Ask your catering sales manager
for details and custom pricing

+3 DOZEN MINIMUM

*3 POUND MINIMUM



THE SAVORY

FRESH GARDEN VEGETABLES (V) (AVG)

Raw Baby Vegetables with Vegan Green Goddess Dressing and Lemon Hummus

16.00 PER GUEST

ASSORTED GRANOLA BARS (V)

40.00 PER DOZEN

ASSORTED ENERGY BARS (V)

55.00 PER DOZEN

ARTISANAL BAVARIAN PRETZEL *E (V)

Traditional Salted Bavarian with Pimento Cheese and Brown Mustard

144.00 PER DOZEN

POTATO CHIPS AND GOURMET DIPS (V) (AVG)

Kettle-Style Potato Chips with Roasted Garlic Parmesan, French Onion and Blue Cheese Dips

250.00 SERVES 25

ASSORTED INDIVIDUAL BAGS OF CHIPS (V) (AVG)

Cape Cod Chips, Stacy's Pita Chips, Smartfood Popcorn and Pop Chips

42.00 PER DOZEN

NEW ENGLAND CHEESE BOARD

An Artisanal Selection Of Cheese From Vermont, New Hampshire, and Massachusetts, served alongside Whipped Truffle Cheddar and New England Pimento Cheese Spreads, Mixed Olives, Fig Jam, and Baguette

18.00 PER GUEST

HUMMUS TRIO (V) (AVG)

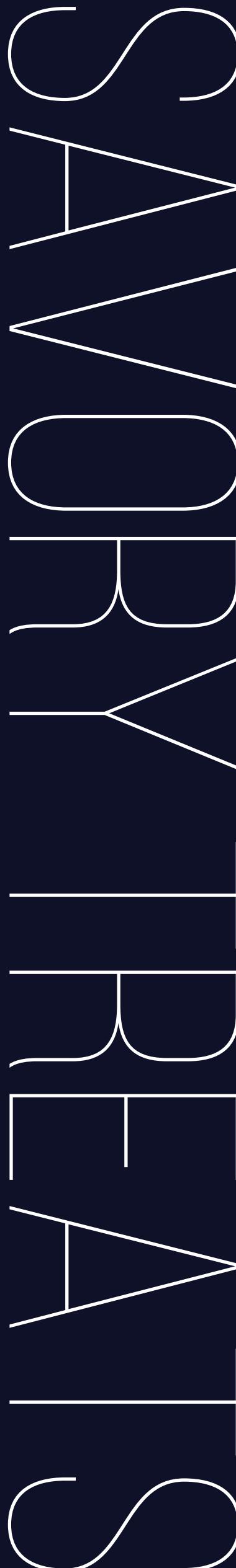
Traditional Chickpea, White Bean and Edamame Hummus, Served with Crispy Carrots, Celery, and Cucumbers

350.00 SERVES 25

ENERGY MIX (V) (AVG)

Pre-Packaged Assortment of Dried Papaya, Yogurt Coated Raisins, Roasted Almonds, Dried Cranberries, Chocolate Chunks, and Banana Chips

108.00 PER DOZEN



LUNCHES TO GO



PREMIUM LUNCHES TO GO

CHOOSE 2 TOTAL ENTREES AND 3 SIDES.
ALL LUNCHES COME WITH THE SAME SIDES

GOURMET ENTREE SANDWICHES

ROAST SIRLOIN OF BEEF ON FOCACCIA

Tomatoes, Sweet Onion Jam, and Boursin Cheese

CURRIED CHICKEN SALAD

Toasted Pepitas, Golden Raisins, Chives, and Local Honey on Multigrain Bread

SMOKED TURKEY ON MULTIGRAIN

Arugula, Tomato, and Cranberry Aioli

ROASTED VEGETABLE, ARUGULA, TOMATO

Garlic Hummus in Spinach Wrap 

ITALIAN PINSA WITH CAPICOLA AND SALAMI

Giardineira and Arugula

GARLIC CHICKEN WRAP

Romaine, Parmesan, and Creamy Garlic Dressing

CAPRESE PINSA

With Fresh Mozzarella, Marinated Tomato, Arugula, Nut Free Basil Pesto

CURRIED CAULIFLOWER CRANBERRY SALAD WRAP

Arugula, Cucumber, Tomato, and Butternut Hummus 

INCLUDES:

AQUAFINA WATER

43.00 PER GUEST

MINIMUM OF 6 PER OPTION

ENTREE SALADS

ROASTED VEGETABLE QUINOA TABBOULEH

Lemon Parsley Dressing

BABY KALE CAESAR SALAD

Roasted Red Pepper, Caesar Dressing, Tomato, and Shaved Parmesan

MEDITERRANEAN TUNA SALAD

Acadian Greens, Roasted Onions, Olives, Peppers, Tomatoes, Green Beans, Feta

CURRIED CHICKEN SALAD

Raisins and Roasted Pepitas on Baby Iceberg Cups 

MARINATED TOFU AND RICE NOODLE SALAD

Carrots, Cucumbers, Scallions, Napa Cabbage and Sesame Chili Sauce  

SIDES

Honey Glazed Roasted Carrots with Raisins and Goat Cheese  

Marinated Olives, Tomato, and Pearlini Mozzarella  

Pineapple Coleslaw  

Black Garlic Potato Salad  

Lavender Scented Fruit  

Whoopie Pie 

Chocolate Chip Cookie 

Blueberry Coconut Panna Cotta  

House-Made Pickled Cucumber Salad  

Zaatar Spiced Chickpea Salad  

Roasted Corn and Black Bean Salad  

Cucumber and Tomato Salad with Edamame and Feta 

Mango and Quinoa Salad with Cilantro Vinaigrette  

SMALL BITES & RECEPTIONS



NEW ENGLAND SPECIALTIES

Slow Cooked Boston Baked Beans with Caramelized Onions and Brown Bread (V)

6.50 EACH

Individual Yankee Pot Roast with Braised Beef Tips, Sweet Peas, Carrots, and Potatoes topped with Mini Buttermilk Herb Biscuit

6.50 EACH

Mini Lobster Rolls with Griddled Brioche

7.75 EACH

"Soup Sip" Clam Chowder

6.50 EACH

3-Way Boston Roast Beef Slider With Onions, Mayo, and Fried Onions

7.75 EACH

HAND CRAFTED MINIS

Breaded Chicken Parmesan with Marinara and Fresh Mozzarella

6.75 EACH

Tavern Slider with Secret Sauce and American Cheese

6.75 EACH

New England Style Impossible Joe Slider with Onions and Vegan Cheese (V)

7.00 EACH

Buffalo Chicken Meatball Sub

6.25 EACH

Philly Cheesesteak Slider with Peppers and Onions

6.75 EACH

EMPANADAS

Slow Braised Ground Beef, Manzanilla Olives, and Poblano Peppers

6.50 EACH

Simmered Ground Chicken, Poblano, and Chimichurri

6.50 EACH

Slow Cooked Black Beans, Tomato, and Onion (V)

6.50 EACH

SHRIMP SHOOTERS

Mini Shrimp with Cocktail Sauce and Lemon AVG

6.75 EACH

Shrimp Ceviche AVG

6.75 EACH

Pesto Marinated Shrimp with Basil AVG

6.75 EACH

ARANCINIS

Lobster Arancini, Sherry Cream, and Basil

6.50 EACH

Portabello Arancini, Garlic, Spinach, and Mozzarella V

6.50 EACH

Sausage Arancini, Peppers, and Onions

6.50 EACH

Vegan Arancini V2

6.50 EACH

Butternut Arancini V

6.50 EACH

RETRO & MODERN MINIS

Beef Wellington Bites with Horseradish Cream

6.50 EACH

Breaded Parmesan Stuffed Peppadew V

6.50 EACH

Vegetable Pakora V AVG

6.50 EACH

Spinach Artichoke Cup V

6.50 EACH

Crab Rangoon

6.50 EACH

Mini Lamb Gyro

6.50 EACH

Artichoke Cheese Bite V AVG

6.50 EACH

Mini Bacon Stuffed Potato AVG

6.50 EACH

Salmon Satay

6.50 EACH

Paella Croquette with Shrimp and Chorizo AVG

6.50 EACH

VEGAN

Smashed Red Potato, Paprika Aioli, and Garlic Chia Caviar V2

6.50 EACH

Old Bay Hearts of Palm with Vegan Lemon Aioli, and Parsley in Endive V2

6.50 EACH

Vegan Samosa V2

6.50 EACH

Vegan Caponata Star V2

6.50 EACH

—MASHED POTATO BAR—

Classic Whipped Potatoes with Shredded Cheddar, Scallions, Bacon, and Sour Cream

Cauliflower Mash with Caramelized Leeks, Brie, Wild Mushrooms, and Truffle Oil (V)

Root Vegetable Mash with Roast Garlic Tahini and Parsley (V)

16.00 PER GUEST *E

—MAC-N-CHEESE MADNESS—

CHOOSE 3

BEGIN WITH THE STANDARD MACARONI PASTA AND CREAMY CHEESE, WITH THE OPTION TO ADD:

Caramelized Onions, Sliced Brats, and Whole Grain Mustard with Pretzel Topping

Buffalo Chicken, Cracker Crumbs, and Ranch Drizzle

Chorizo, Pico de Gallo, and Tortilla Crust

Caprese Shrimp, Tomato, Mozzarella, Focaccia Crumb, and Balsamic Drizzle

16.00 PER GUEST *E

—GOURMET FOCACCIA—

CHOOSE 3

Fennel Sausage with Wild Mushroom and Asiago Cheese

Eggplant, Cured Tomato, Ricotta, and Basil (V)

Sundried Tomato, Red Onions, Olives, and Feta (V)

Chicken Bianco with Pesto Cream and Mozzarella

Roma Tomatoes with Basil and Fresh Mozzarella (V)

Pepperoni, Pineapple, Garlic

18.00 PER GUEST *E

CHARCUTERIE

- Shaved Beef Bresaola  
- New England Salami  
- Finnochiona  
- Capicolla  
- Whole Grain Mustard  
- Cornichon  
- Roast Garlic and Onion Jam  
- Baguette  

18.00 PER GUEST

SEACUTERIE

- An Assortment Of Tinned Fish  
- and Native Clam Dip  
- Olives  
- Capers  
- Pickled Onions  
- Whipped Herb Cheese  
- Crackers  
- Marcona Almonds  

20.00 PER GUEST

NEW ENGLAND CHEESE

- An Artisanal Selection of Cheese from Vermont, New Hampshire, and Massachusetts  
- Whipped Truffle Cheddar Spread  
- New England Pimento Cheese Spread  
- Mixed Olives  
- Fig Jam  
- Baguette  

18.00 PER GUEST

MEZZE BOARD

- Eggplant and Smoked Squash Baba Ganoush  
- Garlic Hummus  
- Roasted Pepper Muhammara  
- Charred Scallion Tzatziki  
- Greek Olives  
- Roasted Vegetables  
- Mini Naan Bites  
- Papadam  

17.00 PER GUEST

BRIE BOARD

- Warm Wheels Of Brie  
- Topped with an Assortment of Sweet and Savory Toppings;
- Garlic-Fig-Onion  
- Mango-Red Pepper  
- Pineapple-Pasilla  
- Caramelized Onion
- Puff Pastry and Baguette  

18.00 PER GUEST

TRAFFIC BUILDERS



WALKING WAFFLE BITES

"Small Bites" waffles on a stick drizzled with white and dark chocolate, cinnamon and sugar, or "all natural", these conversation novelties will have attendees directing their colleagues to your booth in short order. *E

FLAVORS:

Red Velvet

Mocha

Cinnamon Roll

Assorted toppings included

APPROXIMATELY 240 SERVINGS

CHEF ATTENDANT INCLUDED

1,320.00

**Client understands that service will conclude when waffle bites run out or at the scheduled end time.

CHOCOLATE CHIP COOKIE STOP

Cookie oven includes: one case of 240 cookies, napkins, plates, and serving platter. Additional cases of cookies are 480 each. *E

CHEF ATTENDANT INCLUDED

775.00

**Client understands that service will conclude when cookies run out or at the scheduled end time.

ICE CREAM BARS

Ice Cream Freezer includes: 10 dozen assorted ice cream bars and napkins. *E

680.00

BEN & JERRY'S

10 dozen assorted 4 oz. ice cream cups *E

FLAVORS:

Chocolate Chip Cookie Dough

Chocolate Fudge Brownie

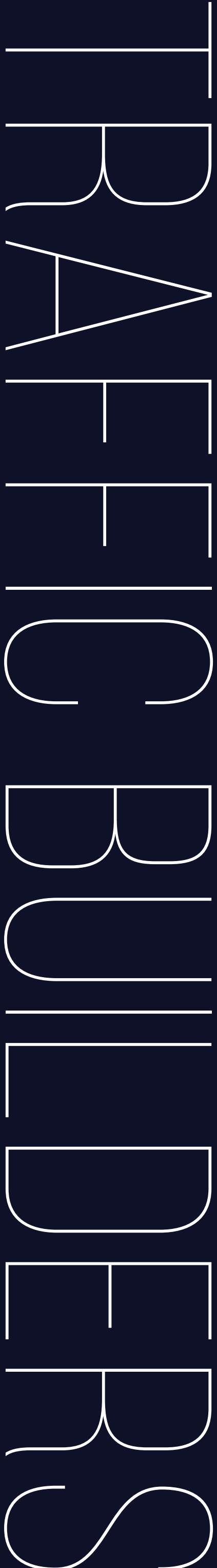
Cherry Garcia

Strawberry Cheesecake

Americone Dream

REQUIRES SPACE FOR INCLUDED TABLE TOP FREEZER

890.00



ESPRESSO BAR

The show floor champion! Our Baristas are fully trained to engage and look after your guests and get the most from our state-of-the-art espresso machines.

With our team you can have peace of mind that we have your best interests at heart. Let us clean, maintain and entertain whilst you and your team achieve your goals.

Our (2) friendly and welcoming Baristas will ensure your guests have a memorable visit, featuring drinks that you would see in any world-class espresso bar including Cappuccino, Caffe Latte, Americano, Espresso, and all of the other favorites, as well as herbal teas and hot chocolate.

POWER REQUIREMENTS:

Coffee machine: 5kW, 30 Amp at 208 volts

Grinder: 350W, 5 Amp at 110 volts

1,500 DRINKS PER DAY

3,700.00 PER DAY

NITRO COLD BREW

Turn the spotlight on your booth with our Nitro Cold Brew!

We start with 100% Arabica beans steeped for 16 hours resulting in cold brew that's delightfully low in acidity with natural sweet notes.

Using nitrogen gas to infuse the brew your professionally trained team pours from the tap, resulting in a velvety, creamy texture and a cascading finish.

As an alternative this service also comes with straight up Cold Brew, both versions can be customised to suit your tastes with a full range of gourmet organic flavoured syrups and milks (both regular and plant based) on hand for a super tasty, unique, and refreshing cold drink experience.

We can switch this up even further (on request) and sub out the Cold Brew for Nitro Matcha, Beet or Turmeric Lattes!

POWER REQUIREMENTS:

Nitro kegerator: 24 hour, 115 volts 3 amp

*500 DRINKS PER DAY (10OZ) and two expert Baristas

*Additional portions can be added up to (2) weeks ahead of the first show day with a minimum of 100 servings per day at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY

ESPRESSO BAR DIGITAL PRINTING/BEVERAGE TOP MEDIA

"A picture is worth a thousand words" they say! With our truly amazing printing service not only will you have the best coffee on the show floor, but you will also have your very own brand message, logo, or selfie on top of it!

As an add-on to our (2) Barista ESPRESSO BAR this attention grabbing and truly "OH WOW" moment making service can send your brand awareness to the next level as attendees grab their phones, take a picture, and then post it on social media.

Loads of fun let this unique, real time and relevant drink top content do the talking!

POWER REQUIREMENTS:

Printer: 4 Amp, 110 volts

Connectivity requirements:
2.4 & 5 GHz wireless frequency

*500 PRINTS PER DAY

*Additional prints can be added up to (1) week ahead of the first show day with a minimum of 100 prints per day at 2.50 each.

1,500.00 PER DAY



MARKEY SERVICES ARE NOT LIMITED TO THE ABOVE, ADDITIONAL SERVICES CAN BE CREATED TO SUIT YOUR NEEDS

TRAFFIC BUILDER STATIONS DO NOT COUNT TOWARDS F&B MINIMUM

SELF USE AUTOMATIC BEAN-TO-CUP ESPRESSO MACHINE

If you have a smaller booth but you are still looking to treat your guests to an authentic fresh espresso experience, then we have the answer for you.

Our machines offer state-of-the-art technology, touch-screen menu, and customisable background lighting.

This bean to cup machine will produce high quality, espresso, cappuccino, latte, regular coffee, and has a good hot water supply for tea. Hot chocolate is also possible.

POWER REQUIREMENTS:

Small appliances: 120-volt supply at 20 amps

*300 SERVINGS PER DAY

*On site training will be provided during installation

2,000.00 PER DAY

BLOSSOMING TEA BAR

A visually elegant and deliciously beneficial alternative to coffee! Our Tea Service is stunning in every way.

Featuring 100% natural, hand-crafted teas watch as our 'Tea Spheres' steep and release their own unique flavours and transform into beautiful flowers right before your eyes.

Amazingly fragrant they are a joy to behold as the 'Tea Perfume' excites the senses. A wonderfully special and unique option our Tea Bar also comes with more traditional loose-leaf teas to tickle your tastebuds!

Your final menu is created from seasonal ingredients and market availability. A final menu of (10) tea flavors for your show will be curated with you in consultation.

POWER REQUIREMENTS:

Hot Water Towers: (2) dedicated 230v, 3kW lines at 13Amp. (1) 120v line at 10Amp

*500 DRINKS PER DAY (8OZ) and two Markey Baristas

*Additional portions can be added up to (2) weeks ahead of the first show day with a minimum of 100 servings per day at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY

GELATO BAR

Smooth, traditional, creamy, and super tasty artisanal Italian gelato! Say no more....

A guest favorite and a perfect attraction to your booth, watch as traffic gathers on your stand for this nostalgic and soul enriching treat!

Two trained Baristas will scoop and serve an array of flavors. Our menu can also include intensely delicious dairy-free vegan sorbets too. Our flavours change often and are made using seasonal ingredients. A final menu of (6) Gelato flavours for your show will be curated with you in consultation.

Want to elevate your Gelato Bar? Why not add on our Ice Cream Sandwich option and replace your Gelato cups with two soft, fresh and utterly delicious cookies (various flavours will be supplied) then sandwich a fluffy scoop of gelato in between! What's not to love.

POWER REQUIREMENTS:

Gelato cabinet: 24-hour, 3 kW, single phase, 10 Amp at 208 volts.

*500 SERVINGS PER DAY (5OZ GELATO AND ICE CREAM SANDWICH)

*Additional orders may be added up to (2) weeks ahead of the first show day with a minimum of 100 servings at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY

5.00 PER ICE CREAM SANDWICH,
MINIMUM ORDER OF 100 SANDWICHES



MARKEY SERVICES ARE NOT LIMITED TO THE ABOVE, ADDITIONAL SERVICES CAN BE CREATED TO SUIT YOUR NEEDS

MARKEY STATIONS DO NOT COUNT TOWARDS F&B MINIMUM

COTTON CANDY

Here's our take on the fairground favorite!

Think pastels, pinks, blues and yellows, this fun charged service comes with two Baristas (and two machines) who will spin classic flavors and delight with this colourful and attractive crowd pleaser!

Spun fresh we will discuss with you what (2) flavors (per day) you'd like for your guests.

POWER REQUIREMENTS:

Cotton Candy machines: Each machine will require a 110-volt, 1080-watt supply. Each machine comes with a 5-15P plug end

*500 SERVINGS PER DAY

*Additional orders may be added up to (1) week ahead of the first show day with a minimum of 100 servings at 5.00 each.

3,600.00 PER DAY

MAKE YOUR OWN DONUT BAR

Take a soft fluffy freshly made plain donut and slather it in a chocolate, caramel, nutella, or classic vanilla glaze, then top it off with a choice of fun and tasty toppings!

What's not to love!? Super yummy and visually enticing our two Baristas will hand glaze and smother the donuts in a wide range of classic topping delicacies.

All of our playful toppings change often and a final menu for your show will be curated with you in consultation.

POWER REQUIREMENTS:

Small appliances: 110-volt supply is required

*500 SERVINGS PER DAY

*Additional orders may be added up to (2) weeks ahead of the first show day with a minimum of 100 servings at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY

FROZEN YOGURT

Fresh, natural, creamy, tart, and of course addictively delicious!

Complete with state-of-the-art frozen yogurt machine technology and coming with a vast array of crowd-pleasing, healthy, and wholesome toppings to choose from, this colorful attraction will certainly have you noticed and remembered.

Why not change things up with Soft Serve Ice Cream instead of Fro-Yo? We can do that too!

All of our fun toppings (12) change regularly. And will be served by two of our expert Baristas. A final menu for your show will be curated with you in consultation.

POWER REQUIREMENTS:

Frozen Yogurt machine: 3 kW, single phase, 8 Amp at 208 volts, NEMA6-15P power cord

*500 SERVINGS PER DAY (5oz)

*Additional orders may be added up to (2) weeks ahead of the first show day with a minimum of 100 servings at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY



MARKEY SERVICES ARE NOT LIMITED TO THE ABOVE, ADDITIONAL SERVICES CAN BE CREATED TO SUIT YOUR NEEDS

MARKEY STATIONS DO NOT COUNT TOWARDS F&B MINIMUM

MOCHI ICE CREAM BAR

Irresistibly addictive, our little pillows of joy come in a large range of flavors for your mochi eating pleasure.

Soft, chewy, sweet and just yummy, this service comes with two Markey Baristas and six flavors daily. Vegan options available.

Fun, unique and a show floor hit!

POWER REQUIREMENTS:

Freezers: two dedicated 120v, 10amp lines

*750 SERVINGS PER DAY

*Additional orders may be added up to (2) weeks ahead of the first show day with a minimum of 100 servings at 5.00 each.

3,500.00 PER DAY

BUBBLE TEA

Fun, colourful, refreshing, and super tasty our Markey Bubble Tea service features four popular flavor choices and an array of taste bud tantalising chewy fruit popping bobas.

Handmade to order by our two Bubbleologists our teas come with milk in flavors such as Matcha, Coconut, Chocolate, and Taro, and Fruit Teas such as Passionfruit, Pomegranate, Mango, and Strawberry.

Mix, match, and relax. We've got you!

POWER REQUIREMENTS:

Small appliances: 2 dedicated 120v at 15amps

*500 SERVINGS PER DAY

*Additional orders may be added up to (2) weeks ahead of the first show day with a minimum of 100 servings at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY



MARKEY SERVICES ARE NOT LIMITED TO THE ABOVE, ADDITIONAL SERVICES CAN BE CREATED TO SUIT YOUR NEEDS

MARKEY STATIONS DO NOT COUNT TOWARDS F&B MINIMUM

MAKE-YOUR-OWN ACAI BOWL BAR

Fresh, healthy, and super tasty, your guests will love you for it! Let our two Baristas look after your team and guests with a vibrant, on trend, healthy, colorful, vivid and super popular service that ticks all of the boxes.

Super high in antioxidants and feel-good energy, your guests can design their own superfood health bowl starting with a base of acai berries and a wide selection of dried fruits, nuts, seeds, granola, and nut butters.

POWER REQUIREMENTS:

Acai machine: 3 kW, single phase, 8 Amp at 208 volts NEMA6-15P power cord

Refrigerated Fresh Fruit Display cabinet: 120v at 10 amps

*500 SERVINGS PER DAY

*Additional orders may be added up to (2) weeks ahead of the first show day with a minimum of 100 servings at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY

BRANDING SOLUTIONS

We can assist in creating even more awareness with our range of branded cups, napkins and coffee stencils.

HOT PAPER CUPS. 8-ounce double walled hot paper cups for comfort and practicality. Our white cups can be printed in full color. 750.00 for 1,000 cups

Custom made napkins, 5" x 5", 3 ply, white. 700.00 for 1,000 napkins

COFFEE STENCILS. Let your brand travel throughout the venue with our custom-made coffee stencils, or sit back and watch as it hits the socials amongst attendees, colleagues, and your industry peers. 150.00 per stencil

*A (6) week lead time is required for all branded items from the receipt of approved/final artwork.



MARKEY SERVICES ARE NOT LIMITED TO THE ABOVE, ADDITIONAL SERVICES CAN BE CREATED TO SUIT YOUR NEEDS

MARKEY STATIONS DO NOT COUNT TOWARDS F&B MINIMUM

SUB ZERO NITROGEN ICE CREAM NITROGEN BLASTED ICE CREAM

As Seen on Shark Tank! Provide a unique experience to your guests like no other. Everyone will be swarming to your booth to see what is happening. In a blast of chilled fog, liquid ingredients transformed into fresh, ultra-smooth, deliciously creamy ice cream before your eyes in seconds! This is NOT fro-yo or soft serve nor is it pre-packaged.

Choose up to (3) flavors per day. Two trained Artisans will create and serve your customized selections. We also offer a dairy-free option!

NO POWER REQUIREMENTS (So no extra fee!) You decide where we set up for optimal visibility.

*500 SERVINGS PER DAY (5 oz)

Select (3) flavors from our top (7) or inquire within to create a unique and amazing experience:

Black Raspberry, Chocolate, Coffee, Mint, Strawberry, Vanilla, or Dairy Free

Service includes:

(2) Artisans

(3) Flavors of choice/Change daily for a Multi-Day Event

(5) Mix-ins. Chocolate Chips, Gummy Bears, M&Ms, Oreos, Rainbow Sprinkles

(please inquire about other mix-ins) to fully customize your experience Cups, Spoons, Napkins, Liquid Nitrogen

6' dressed table/we require a 7'x 3.5' area

*Additional orders can be added up to (2) weeks ahead of the first show day with a minimum of 100 servings at 5.00 each or we can provide additional servings once the show has started.

3,575.00 PER DAY



SUBZERO™
NITROGEN ICE CREAM

TRAFFIC BUILDER STATIONS DO NOT COUNT TOWARDS F&B MINIMUM

BARTESIAN

Bartesian is a premium, capsule based system that crafts bar quality cocktails at the touch of a button

Insert capsule, select spirit strength and serve cocktail in under 30 seconds

Use base spirits of your choosing to serve 50+ premium cocktails in seconds

DIMENSIONS

1 cubic foot

Service Includes: Vodka, Rum, Tequila, Whiskey

Cocktail List:

Vodka - Cosmo, Ginger Peach Iced Tea

Tequila - Margarita, Spicy Margarita, Mango Margarita

Whiskey - Old Fashioned, Whiskey Smash

Rum - Pain Killer, Hurricane

1,525 includes service with 100 pods and machine.

REQUIRES 1 BARTENDER FEE OF 175 FOR MINIMUM OF 4 HOURS



*Food is required with all bar services

BEVERAGES

HOSTED DELUXE BAR

COCKTAILS

Featuring Tito's Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi Rum Superior, Maker's Mark Bourbon, Dewar's White Label Scotch Whisky, Jack Daniel's Whiskey and Sweet and Dry Vermouth.

13.50 PER DRINK

WINE BY THE GLASS

Pinot Grigio

Sauvignon Blanc

Pinot Noir

Cabernet Sauvignon

10.50 PER GLASS

BEER

PREMIUM BEER

9.50 EACH

DOMESTIC BEER

8.50 EACH

SPIRIT FREE

ATHLETIC BREWING - RUN WILD IPA

9.50 EACH

ATHLETIC BREWING - FREE WAVE HAZY IPA

9.50 EACH

NON-ALCOHOLIC

BOTTLED WATER

5.25 EACH

SOFT DRINKS

5.25 EACH

JUICES

5.50 EACH

*Food is required with all bar services

*Beverages are billed on consumption unless otherwise noted. BARTENDER FEE OF 175 FOR A MINIMUM OF 4 HOURS
Cash bar options are available.

WHITE WINE

CHARDONNAY	
Kendall-Jackson	
75.00	
CHARDONNAY	
Sonoma-Cutrer	
75.00	
SAUVIGNON BLANC	
Kim Crawford	
70.00	
PINOT GRIGIO	
Santa Margherita	
125.00	
RIESLING	
Chateau Ste. Michelle	
65.00	
SAUVIGNON BLANC	
Frei Brothers	
60.00	
PINOT GRIGIO	
J Vineyards	
75.00	
PINOT GRIGIO	
SiSi Fruili	
65.00	

RED WINE

PINOT NOIR	
Meiomi	
70.00	
PINOT NOIR	
ETUDE	
75.00	
CABERNET SAUVIGNON	
Simi	
80.00	
CABERNET SAUVIGNON	
Louis Martini	
70.00	
MERLOT	
Murphy Goode	
65.00	
MALBEC	
Gascon	
60.00	
RED BLEND	
Chaos Theory	
165.00	
RED BLEND	
Conundrum	
90.00	

BUBBLY

Ferrari Brut	
100.00	
Nicolas Feuillatte Brut	
310.00	

ROSÉ

Fleur de Mer	
85.00	
Nicolas Feuillatte Brut Rose	
310.00	
SPARKLING ROSÉ	
Ferrari Brut Rose	
100.00	

BARTENDER FEE OF 175.00 PER 100 GUESTS FOR A MINIMUM OF 4 HOURS

EXHIBITOR CATERING ORDER FORM

EXHIBITING COMPANY INFORMATION					
COMPANY NAME: <i>(Include Booth Name if Different)</i>					
AUTHORIZED SIGNORS NAME AND EMAIL ADDRESS:					
BILLING ADDRESS:					
CITY, STATE, ZIP CODE:		COUNTRY:			
MAIN TELEPHONE NUMBER:					
EMAIL ADDRESS:					
SITE INFORMATION					
EVENT NAME:					
BOOTH NUMBER:		BOOTH SIZE:			
COUNTER DETAILS:		CLIENT PROVIDED? YES/NO	COUNTER SIZE:		
ON-SITE CONTACT NAME:					
ON-SITE CONTACT CELL NUMBER:					
DATE	DELIVERY TIME/ SERVICE END TIME	ITEM DESCRIPTION	QTY	PRICE	

Mail, or Scan (Along With Any Floor Plans) To:
EXHIBITOR CATERING MANAGER

Levy Restaurants | Thomas M. Menino Convention & Exhibition Center

MCECExhibitorOrders@levyrestaurants.com