



EXHIBITOR ORDER FORM



ORDERING 45 DAYS
IN ADVANCE
SAVES YOU 10%



SPECIAL DELIVERY BOX LUNCH

Includes assorted sodas

BLT SALAD

Romaine with crisp bacon, Roma tomatoes, shredded Cheddar, herb croutons, buttermilk Ranch dressing, apple and macadamia cookie. 18.00

AMERICAN CHOP SALAD

Mixed greens with ham, turkey, peppers, tomatoes, cucumbers, garbanzo beans, peppercorn Ranch, apple and pecan bar. 20.00

CHICKEN CAESAR SALAD

Crisp Romaine with grilled chicken, Roma tomatoes, herb croutons, Parmesan cheese, Caesar dressing, apple and cheesecake brownie. 20.00

VEGETABLE CHOP SALAD

Mixed greens with broccoli, peppers, cucumbers, onion, Roma tomatoes, black olives, provolone cheese, Parmesan cheese, red wine vinaigrette, apple and oatmeal raisin cookie. 20.00

SMOKED TURKEY AND CHEDDAR

On honey wheat roll with Dijonaise sauce, red bliss potato salad, apple and Reeses cookie. 20.00

HONEY GLAZED HAM AND SWISS

On pretzel bread with mustard butter, mustard potato salad, apple and raspberry bar. 20.00

CENTER CUT ROAST BEEF AND SMOKED CHEDDAR

On onion Ciabatta, creamy slaw, apple and chocolate brownie. 21.00

GRILLED CHICKEN PESTO

On Focaccia roll with red onion, tomatoes, mozzarella cheese, pasta salad, apple and lemon bar. 20.00

CAPRESE

Plum tomatoes, basil, mozzarella cheese with pesto oil on rustic Ciabatta roll, pasta salad, apple and cheesecake brownie. 20.00

TUNA SALAD CROISSANT

Tuna salad on fresh croissant with lettuce and tomato served on the side with potato salad, seasonal whole fruit, and chocolate chip cookie. 20.00

CHICKEN SALAD CROISSANT

Chicken salad on fresh croissant with lettuce and tomato served on the side with potato salad, seasonal whole fruit, and chocolate chip cookie. 20.00

ASSORTED COLD HORS D'OEUVRES

SPRING VEGETABLES CRUDITE

Seasonal vegetables with chile lime crema and Ranch dipping sauce. Serves 50 persons. 175.00 per tray. Serves 100 persons. 350.00 per tray

ARTISAN CHEESE AND FRUIT BOARD

English Cheddar, Maytag Bleu cheese, French Mimolette, Hunboldt Fog, Camembert Claudel, Herb Bousin, Cotswald, pepper crusted goat cheese, served with dried cherries, clover honey, apricots, lavosh, assorted crackers and gourmet flatbread. Serves 50 persons. 340.00 per tray. Served 100 persons. 680.00 per tray

SEASONAL FRUIT TRAY

Assortment of sliced fruits with berries and honey yogurt dip. Serves 50 persons. 200.00 per tray. Serves 100 persons. 400.00 per tray

TORTILLA WRAPS

Summer grilled vegetables with Ranch dressing smoked turkey and Cheddar with lettuce, tomato and Dijonaise sauce. 50 pieces per selection. 160.00 per tray

ASSORTED HOT HORS D'OEUVRES

COCKTAIL MEATBALLS

Served with marinara or mushroom sauce.

CHICKEN WINGS

Buffalo, teriyaki or lemon pepper.

POTATO SKINS

With bacon, Cheddar cheese and sour cream.

CHICKEN DRUMMETS

Southern style breaded chicken with honey mustard sauce.

CHEF PAN PIZZA

Cheese or pepperoni pizza.

STUFFED JALAPEÑOS

With Cheddar cheese and herb sour cream.

VEGETABLE SPRING ROLLS

Delicious mixture of Oriental vegetables and spices served with hot mustard sauce and sweet and sour sauce.

MINI CORN DOGS

Served with yellow mustard and ketchup.

COCKTAIL QUICHE

Cheddar Cheese, Lorraine and spinach.

300.00 per selection

BEVERAGES

STARBUCKS REGULAR

43.00 per gallon (minimum 3 gallons)

STARBUCKS DECAFFEINATED

43.00 per gallon (minimum 3 gallons)

COFFEE

38.00 per gallon

DECAFFEINATED COFFEE

38.00 per gallon

HOT WATER WITH REGULAR AND HERBAL TEAS

38.00 per gallon

ICED TEA

38.00 per gallon

CHILLED FRUIT JUICES

ORANGE, GRAPEFRUIT, APPLE, CRANBERRY

2.75 each

ASSORTED SOFT DRINKS

COKE, DIET COKE, SPRITE, DIET SPRITE

2.75 each

SPRING WATER

2.75 each

SPARKLING WATER

3.00 each

MILK

Whole, 2%, Skim. 2.00 each

WATER COOLER (RENTAL)

500 cups included. 50.00 per day

SPRING WATER (5 GALLONS)

25.00 each

BAKED GOODS

ASSORTMENT OF BAKED GOODS

Danish, muffins and croissants with butter and jellies. 34.00 per dozen

ASSORTED BAGELS

With cream cheese and butter. 34.00 per dozen

GOURMET BREAKFAST PASTRY SELECTION

ASSORTED SCONES, FILLED DEMI-CROISSANTS, APPLE STRUDEL, PECAN COFFEE CAKE.

36.00 per dozen

HOT BREAKFAST SANDWICHES

Your choice of any one flavor by the dozen:

Biscuits, croissant or english muffins with egg and cheese, bacon, sausage or ham; southern style chicken biscuits. 45.00 per dozen

MINI SANDWICH BITES

38.00 per dozen

GOURMET TEA COOKIES

30.00 per dozen

GOURMET DESSERT BARS

34.00 per dozen

ASSORTED JUMBO COOKIES

30.00 per dozen

GOURMET BROWNIE SELECTION

Iced Espresso, chunky Turtle, fudge nut, Rocky Road. 34.00 per dozen

SPECIALTY CAKE WITH LOGO OR SPECIAL MESSAGE

Half sheet cake serves 40 – 45 persons. 90.00
Whole sheet cake serves 75 – 90 persons. 180.00



SNACKS

ASSORTED CEREALS

3.75 each includes milk

OATMEAL CUPS

3.75 each

WHOLE FRESH FRUIT

15 piece bowl. 25.00 25 piece bowl. 38.00

ASSORTED YOGURTS

3.00 each

DELUXE MIXED NUTS

1 pound. 23.00

DRY ROASTED PEANUTS

1 pound. 15.00

HONEY ROASTED PEANUTS

1 pound. 15.00

PARTY SNACK MIX

1 pound. 15.00

COOL FRUIT SMOOTHIE STATION

1250.00 per day includes 300 drinks and an attendant. Additional charge per drink 3.00 each. (Requires 120 amp / 110 volt. Client to provide electrical and table)

CANDY BY THE POUND

JOLLY RANCHERS

12.00

CANDY LAND MIX

12.00

STARLIGHT MINTS

12.00

HERSHEY'S KISSES

12.00

MINI ASSORTED

CANDY BARS ASSORTMENT

20.00

LOGO WATER

16oz SPRING WATER WITH YOUR COMPANY LOGO.

Four weeks advance order. Please contact our catering office for details and pricing.

EXHIBITOR PROVIDED LOGO WATER WAIVER FEE

1.25 per bottle plus 8% Georgia sales tax

BOOTH ATTENDANT

200.00 first four hours. 50.00 for each additional hour

CHEF'S TABLES

Each serves 20 persons. Build your own buffet.

DELI

A variety of smoked turkey, roast beef, smoked ham, Cheddar cheese, swiss cheese, provolone cheese, with kosher pickles, lettuce, tomatoes. Served with sliced bread and Kaiser rolls, chips. 18.00 per person

ALL AMERICAN BURGER BAR

Burgers, black bean chili, shredded and sliced cheese, pickled relish, onions, chips. 18.00 per person

GOURMET SANDWICH SAMPLER (EUROPEAN STYLE SANDWICHES)

Smoked turkey with apricot chutney on pan rustique; Caprese with tomatoes, fresh basil, buffalo mozzarella pesto on Focaccia flatbread; honey glazed ham, Jarlsberg cheese, mustard butter on pretzel bread, chips. 18.00 per person

SOUTHERN COMFORT

Sliced roasted turkey, gravy, Southern style stuffing, corn muffins. 18.00 per person

GEORGIA BARBECUE

Chopped barbecue pork with sesame buns, spiced roasted corn, dill pickles, sweet pickle, chips, hot sauce. 18.00 per person

SOUTHERN DELIGHT

Southern fried chicken, cornbread biscuits, clover honey. 18.00 per person

ITALIAN STYLE

Rotini pasta, sausage and meatballs with garlic bread. 18.00 per person

ENHANCE YOUR TABLE WITH A SELECTION OF SALAD, VEGETABLE AND STARCH.

Minimum serving 20 persons.

CAESAR SALAD

Romaine lettuce, Parmesan cheese, garlic croutons and creamy Caesar dressing. 4.00 per person

TOSSED SALAD

With balsamic vinaigrette dressing. 4.00 per person

ADD GRILLED CHICKEN STRIPS TO SALADS

4.00 per person

GEORGIA SLAW

4.00 per person

ITALIAN PASTA

4.00 per person

CHOPPED SALAD

Artichokes, chick peas, tomatoes, red onions and red wine vinaigrette. 4.00 per person

CAVATAPPI PASTA SALAD

Roasted vegetables and balsamic vinaigrette. 4.00 per person

DRAGON NOODLE SALAD

Pea pods, radishes, green onions, sesame seeds and ginger chili vinaigrette. 4.00 per person

COUNTRY POTATO SALAD

4.00 per person

FRUIT SALAD

5.00 per person

VEGETABLES

GREEN BEANS

5.00 per person

BAKED BEANS

5.00 per person

VEGETABLES MEDLEY

5.00 per person

GREEN BEAN CASSEROLE WITH FRIED ONIONS AND SHALLOTS

5.00 per person

THREE CHEESE BROCCOLI CASSEROLE

5.00 per person

GARLIC LEEK MASHED POTATOES

5.00 per person

WHIPPED MAPLE YAMS

5.00 per person

ZUCCHINI AND SQUASH

5.00 per person

SWEET ENDINGS

GOURMET BROWNIES

34.00 per dozen

ASSORTED COOKIES

30.00 per dozen

ASSORTMENT OF DESSERT BARS

34.00 per dozen

CHOOSE FROM THE FOLLOWING CAKE SELECTIONS:

Blackforest, strawberry shortcake, chocolate, tiramisu, coconut, lemon, carrot, German chocolate, New York style cheese cake. 55.00 each

LEVY RESTAURANTS BOOTH SERVICES ORDER FORM AND SERVICE CONTRACT

COMPANY _____

CONTACT _____

ADDRESS/BILLING _____

CITY _____

STATE, COUNTRY _____

ZIP CODE _____

PHONE NUMBER _____

FAX NUMBER _____

E-MAIL _____

TRADE SHOW _____

BOOTH NUMBER _____

FACILITY/HALL _____

ON-SITE AUTHORIZED CONTACTS _____

DAY/DATE	REQUESTED DELIVERY TIME	ITEM DESCRIPTION	QUANTITY	PRICE

ESTIMATED SUBTOTAL _____

20% SERVICE CHARGE _____

ESTIMATED SUBTOTAL _____

8% SALES TAX _____

INSTRUCTIONS

1. Booth Services Order Form and Services Contract must be received no later than 21 days prior to show.
2. 20% service charge, 8% sales tax and 3% city liquor tax (where applicable) will be added to total.
3. If food order is less than 50.00 per delivery time, a 25.00 delivery fee will be charged. Upstairs booth deliveries will incur an additional 50 fee per delivery.
4. Food service function sheets, a confirmation number and the total amount due will be sent to you. PLEASE contact our office if you do not receive confirmation of your services. Please see number three under Important Information.
5. All replenishment orders during the show must be guaranteed by credit card; any balance of charges due will be billed to this credit card.
6. *Actual service delivery time may range from one hour prior to thirty minutes after your requested delivery time.
7. Any changes for the next day must be made by 3pm the previous day. Cancellations require a 48 hour notice or full charges will be incurred.
8. If purchasing alcoholic beverages in bulk form, the undersigned agrees to comply with all applicable laws regarding the use, sale, serving or other disposition of such alcoholic beverages. Accordingly, the undersigned agrees to indemnify and forever hold harmless Levy and the GWCC Authority from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from the undersigned's use, sale, serving or other disposition of such alcoholic beverages.

(circle one)

(card number)



Diners Club International

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

EXPIRATION DATE: _____

SIGNATURE: _____

NAME AS IT APPEARS ON CARD: _____

SECURITY CODE: _____



IMPORTANT INFORMATION

PLEASE TAKE A MOMENT TO READ OUR POLICIES:

1. All food and beverage must be ordered through Levy Restaurants, the exclusive caterer for the Georgia World Congress Center and Georgia Dome.
2. No food or beverage will be permitted into the Convention Center by any exhibitor, installation company, or any other entities hired by exhibiting company without prior approval and written authorization by Levy Restaurants. Only exhibitors with booths in the trade show exhibit hall may give away sample portions of the product they manufacture, produce or distribute, and must be show related. Sample sizes must be limited to four ounces of beverage and three ounces of food. No products may be sampled or given away outside the exhibit hall or inside any meeting rooms of the Georgia World Congress Center.
3. All food service ordered must be paid in full prior to any service commencing. We will accept company checks and wire transfers ten days prior to the service, Visa, MasterCard, Discover, American Express and Diners Club. A credit card is required to be on file for any additional services ordered during the show.
4. There will be 25.00 charge on each delivery totaling less than 50.00 prior to tax and service charge.
5. The exhibitor is responsible for supplying any electricity required for food service equipment, trash removal from booth, as well as all tables needed for food service.
6. All service will be delivered on disposable ware. No glass items are allowed on the show floor.
7. Please note that all food and beverage prices are subject to applicable service charges and sales tax.
8. Cancellations on all perishable products must be made in 48 hours in advance. Any cancellation made within 48 hours is billed as ordered.
9. Prices are subject to change without notice.
10. Menu prices charged in U.S. dollars. All prices plus 20% service charge and 8% sales tax. Price guaranteed 60 days prior to event.

DINING DOLLARS DEBIT CARD

The Levy Restaurants dining dollars debit card is a store-value dining card that works like a credit or debit card and is redeemable at wide variety of outstanding restaurants and cafés located in the Georgia World Congress Center. Here are ways you can benefit from the Levy Restaurants Dining Dollars Debit Card:

1. Manager staff meal and beverage budgets: Levy Restaurants Dining Dollars Debit Cards provide the best way for managers to set per-diems, manage budgets and avoid the administration of post – show expense reports.
2. Treat attendees to a refreshment. Need to drive extra traffic? Provide attendees incentives to participate in your promotion. Levy Restaurants Dining Dollars Debit Cards make great reward – gift incentives.
3. Make a memorable impression. Tradeshow are famous for giveaways, but if you want to give away something exciting with great perceived – value, Levy Restaurants Dining Dollars Debit Cards are ideal impromptu gifts..

TRAFFIC PROMOTERS

ICE CREAM

Freezer cart with attendant. 8 hour service. 300.00 per day. (Ice cream ordered separately.) Requires 110 – volt power. Ice cream minimum order 10 dozen. Premium Ice Cream Bars 48.00 per dozen Ice Cream Novelties 30.00 per dozen

GAGGIO DELUXE EXPRESSO AND CAPPUCCINO CART

Ornate copper and brass machine on umbrella cart. Includes attendant and 300 cups of beverage. 1400.00 per day. 3.00 per additional cup. 1600.00 per day with Starbucks Coffee and 300 cups of beverage. 3.50 per additional cup. (Requires 110 – volt power, 208 – volt, 20 amp.)

OTIS SPUNKMEYER OVENS AND COOKIES

240 – 2 oz cookies per case (minimum 3 cases) 360.00 per case. Cookie selections: Chocolate Chip, Oatmeal Raisin, Peanut Butter. Includes oven; client is responsible for any loss, theft or damage to oven. Client to provide electrical 120V – 10 amps and table. Attendant 300.00

CINNABON/CINNAPRETZEL

1490.00 per day. Includes 150 CinnaPretzel, 150 10 oz jumbo pretzels, and an attendant. Additional charge per pretzel 4.75 each. (Requires 120V – 10 amps. 120 V – 15 amps, 115V – 15amps.) Client to provide electrical and table

TABLE TOP SOFT SERVE ICE CREAM

1490.00 per day includes 300 cups and an attendant. Additional charge per cup 4.75 each. (Requires 120V – 60 hz, 5 amps, 230V – 50 HZ 2.5 amps.) Client to provide electrical and table

285 Andrew Young International Blvd ≡ Atlanta, Georgia 30313-1591 ≡ p 404 223 4500 ≡ f 404 223 4511

Levy Restaurants