

Chicago Restaurant Partners EXHIBIT CATERING MENU

international
home
house
wares
show
2010

March 14 – March 16, 2010

**McCormick Place Convention Center
Chicago, Illinois**

Please contact Erin Gross at 312-567-8164 or egross@mpea.com
for assistance with your catering order.

Welcome to McCormick Place Convention Center

Chicago Restaurant Partners has exclusive food and beverage distribution rights within the McCormick Place Convention Center. All food and beverage items used to generate traffic to booths, service for exhibition staff and for events must be catered by Chicago Restaurant Partners. Distribution of food or beverage by sponsoring organizations and/or exhibitors must attain written authorization. Please contact a representative of Chicago Restaurant Partners for a copy of the authorization policies/request form. At no time will exhibitors be allowed permission to sell food or beverage.

Menus - Menu selections and other details pertinent to your functions should be submitted to the catering department at least four weeks prior to the function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Events over 2,000 guests may require specialized menus. Our culinary team is happy to customize the perfect menu for your event.

Pricing - Prices quoted do not include 21% service charge or applicable sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

Guarantees - An **estimated** guarantee is required 30 days prior to the event. A **preliminary** guarantee is required 14 days prior to the event. A **final** guarantee is due 7 business days prior to the event which can not be less than or greater than 10% of the preliminary guarantee or will be subject to an additional cost for increase or decrease in numbers. (a business day is defined as Monday through Friday). The final guarantee must be submitted by noon. If the guarantee is not received, Chicago Restaurant Partners reserves the right to charge for the number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Chicago Restaurant Partners will neither be responsible nor liable for serving these additional numbers but will do so on a first come, first serve basis as able. Guarantees increased less than 72 business hours prior to an event will be subject to a 10% increase on the price for each additional guest or increase.

Event Timeline - All service times are based on two-hour breakfast or lunch service or three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will face additional labor fees of \$37.50 per hour per staff assigned to the event.

Beverage Services - We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverages and service are regulated by the Liquor Control Board, Chicago Restaurant Partners, LLC, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.

Contracts - A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Chicago Restaurant Partners. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract in their behalf only with full payment in advance and an approval line of credit for additional orders. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

Cancellations - Any event cancelled less than 72 hours (3 business days) prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items a longer window of cancellation may be necessary, this is determined on an event basis.

Payment - An initial deposit in the amount noted on the Catering Contract is due payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the final guarantee, is payable prior to the event. Payment can be made in cash, certified check or by an authorized credit card. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the function/show.

Booth/Meeting Room Labor Charges - Each delivery is subject to a \$250.00 food and beverage minimum, which includes one delivery fee. Additional deliveries, orders under \$250.00 or non-food and beverage items are subject to a \$50.00 delivery fee. Should service staff be required for your event, service staff is available for \$250.00 per four-hour shift, per attendant, with a one-shift minimum. Early morning/late night exhibition floor events (before 6am/after 7pm) are subject to additional labor charges. Events that take place on a Holiday will be charged at time and a half.

Exhibitor Responsibilities - The exhibitor is responsible for supplying all tables or adequate space within their exhibition space as well as utilities necessary for food service through the show contractors. This includes the appropriate porter service arrangements made through show cleaning. It is the responsibility of the exhibitor to ensure that all services ordered from Chicago Restaurant Partners are in compliance with show regulations. It is also the exhibitors' responsibility to arrange for pickup of all food service related equipment. Charges incurred by damage or loss of any items contracted by the client through an outside vendor (i.e., linen, decorations, floral pieces, etc.) are the sole responsibility of the client.

PLEASE BE ADVISED THAT ALL FOOD AND BEVERAGE ITEMS MUST BE PURCHASED THROUGH CHICAGO RESTAURANT PARTNERS.

Service includes disposable flatware, plates and napkins. Please add 21% service charge and applicable taxes.

A \$50 delivery fee will be added to each booth delivery, the delivery fee will be waived for any delivery over \$250 before taxes and fees.

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Fresh Start

Price per dozen unless noted otherwise.

Bakery Assortment	<i>\$38.00</i>
Muffins, Danish and Croissants served with Butter and Fruit Jam	
Healthy Choice Bakery Assortment	<i>\$36.50</i>
Bran Muffins and Whole Wheat Scones served with Margarine and Sugar-free Jelly	
Breakfast Bagels	<i>\$38.70</i>
Served with Butter, Fruit Jam, Light and Regular Cream Cheeses	
Fresh Donut Assortment	<i>\$30.00</i>
Glazed, Chocolate covered, Nuts and Assorted Sprinkles	
Muffin Assortment	<i>\$38.00</i>
Blueberry, Chocolate Chip, Banana Nut, Cranberry Walnut and Bran	
Muffin Tops	<i>\$32.25</i>
Blueberry, Chocolate Chip, Banana Nut, Cranberry Walnut and Bran	
Danish Assortment	<i>\$38.00</i>
Almond, Cherry, Cinnamon, Lemon, Cheese, Apple and Blueberry	
Pecan Sticky Rolls	<i>\$42.50</i>
Gourmet Pastry Selection	<i>\$43.75</i>
Blueberry Scones, Chocolate Filled Croissants, Apple Strudel and Coffee Cake	
Sliced Seasonal Fruit Display	<i>\$130.00</i>
Serves approximately 20 guests	
Sliced Seasonal Fruit Display with Yogurt Dipping Sauce	<i>\$145.00</i>
Serves approximately 20 guests	
Seasonal Whole Fruit Bowl	<i>\$30.00</i>
Assorted Individual Fruit Yogurt	<i>\$21.00</i>
Low fat and fat-free (per 6)	
Quaker Chewy Granola Bars	<i>\$18.00</i>
Box of 10	

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The Executive Decision

Oven-toasted breakfast sandwiches delivered in a biodegradable box, 6 per box.
 (Orders of more than 4 boxes will be served in chafing dishes)

Bacon, Egg and Cheese Biscuit Sandwich	<i>\$36.00</i>
Sausage and Egg Muffin Sandwich	<i>\$36.00</i>
Sausage, Egg and Cheese Croissant Sandwich	<i>\$36.00</i>
Egg and Three-Cheese Breakfast Burrito	<i>\$36.00</i>

Morning Essentials

Per Gallon - each gallon provides approximately 16 servings.
 Served in an insulated thermal dispenser with appropriate accompaniments, beverage napkins and disposable cups

Coffee	<i>\$47.25</i>
Decaffeinated Coffee	<i>\$47.25</i>
Hot Tea	<i>\$47.25</i>
Starbucks® Brewed Coffee	<i>\$51.50</i>
Starbucks® Decaffeinated Coffee	<i>\$51.50</i>
Tazo® Teas	<i>\$51.50</i>

Beverages

Initial delivery of cold beverages includes ice.
 All beverages come in cases of 24 unless otherwise noted.

Pepsi, Diet Pepsi and Sierra Mist (12 oz.)	<i>\$63.50</i>
Chilled Juices, Orange, Grapefruit, Apple, or Cranberry	<i>\$68.00</i>
Individual Half Pints of Milk Whole, 2%, or Skim (per 6)	<i>\$13.50</i>
Perrier® Sparkling Mineral Water	<i>\$94.75</i>
Aquafina® Bottled Water (20 oz.)	<i>\$82.75</i>

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Anytime Snacks

Each order provides approximately 12 servings.

Bakery Fresh Cookies	<i>\$28.00</i>
Chocolate Chip, Oatmeal Raisin and Peanut Butter	
Fudge Brownies	<i>\$32.25</i>
Chocolate Glazed, Walnuts ~Available with or without Walnuts	
Lemon Bars	<i>\$38.70</i>
Italian Biscotti Assortment	<i>\$38.00</i>
Almond and Chocolate Chip	
Premium Blend Mixed Nuts	<i>\$25.75</i>
Miniature Pretzels	<i>\$20.00</i>
Honey Roasted Peanuts	<i>\$20.00</i>
Party Mix	<i>\$20.00</i>
Potato Chips with French Onion Dip	<i>\$22.00</i>
Stacy's® Pita Chips	<i>\$24.00</i>
Stacy's® Pita Chips with Hummus	<i>\$29.00</i>
Chips, Individual (1.5 oz)	<i>\$3.50</i>
Regular & Baked Lays, Plain & Harvest Cheddar Sun Chips and Miss Vickies Kettle Chips	
Assorted Hard Candies	<i>\$15.00</i>
Assorted Miniature Hershey® Chocolates	<i>\$24.00</i>
Domestic Cheese Display	<i>\$90.00</i>
Cheddar, Swiss, Pepper Jack, Boursin, Brie and Port Salut Cheeses garnished with fresh fruit, assorted crackers and Lavosh	
Spring Vegetable Crudités	<i>\$87.00</i>
Seasonal Vegetables with Chili Lime Crema and Ranch Dipping Sauce	

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Working Lunches

Sandwich platters serve approximately 6 guests.
Served with Assorted Individual Bags of Chips

Chef's Delicatessen Board	<i>\$84.00</i>
Assemble your own Deli Sandwiches with Roast Beef, Salami, Turkey Breast, Ham, Swiss and Cheddar Cheeses, Lettuce and Tomato with a selection of Fresh Breads and condiments	
Croissant Sandwich Sampler	<i>\$84.00</i>
Freshly Baked Mini Croissants, made three ways, with Sliced Roast Beef, Chunky Chicken Salad and Oven Roasted Turkey Breast	
The Gourmet	<i>\$99.00</i>
Herb Roasted Sirloin of Beef with Roasted Peppers, Smoked Provolone Cheese and Sun-dried Tomato Pesto on Herbed Focaccia paired with Basil Grilled Chicken Breast, Plum Tomatoes and Garlic Aioli on a Sourdough Baguette	
The VIP	<i>\$96.00</i>
Roast Turkey on French Demi with Dijonnaise and Cheddar; Classic Tuna Salad on Harvest Wheat Demi with Mixed Greens; Ham and Swiss on Pretzel Ficelle with Mustard Butter	
The Natural Sub	<i>\$90.00</i>
Roasted Breast of Turkey, Honey Ham, Cheddar and Swiss Cheeses, Sliced Onion and Tomato, Crisp Lettuce and Homemade Dressing on a Whole Wheat Baguette	
The Tuscan Platter	<i>\$108.00</i>
Assemble your own sandwich with Chilled Sliced Peppercorn Roasted Sirloin of Beef displayed on Mixed Baby Greens with Roasted Garlic Aioli, Roma Tomatoes, Caramelized Onions and Provolone Cheese served with Mini Rosemary Potato Rolls	

Hot Leads

Served in boxes of 6 unless noted otherwise.
(Orders of more than 4 boxes will not be individually wrapped and will be served in chafing dishes)

Chicago Style Pizza	<i>\$45.00</i>
Cheese, Sausage, Pepperoni or Vegetable (12 slices per pizza)	
Fiesta Bravo Chicken Quesadillas	<i>\$42.00</i>
Authentic Southwestern Grilled Chicken with Refried Beans, Spanish Rice and Chihuahua Cheese wrapped in Flour Tortillas with Sour Cream, Guacamole and Salsa Fresca on the side	
Famous Vienna Foot Long Hot Dog	<i>\$39.00</i>
Wrapped All Beef Dot Dog on Poppy Seed Bun with appropriate condiments	
Famous Vienna Foot Long Polish Sausage	<i>\$40.50</i>
Wrapped All Beef Polish on Poppy Seed Bun with appropriate condiments	

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Accompaniments

Luncheon salads serve approximately 6 guests.

Herbed New Potato Salad	<i>\$21.00</i>
Confetti Coleslaw	<i>\$21.00</i>
Tossed House Salad Crisp Lettuce topped with Fresh Vegetables, served with assorted individually packaged dressings	<i>\$24.00</i>
Rotini Pasta Salad Rotini Pasta tossed with Garden Fresh Vegetables and Italian Vinaigrette	<i>\$24.00</i>
Mediterranean Pasta Salad Pasta Pearls with Zucchini, Squash, Sweet Bell Peppers, tossed in Herb Vinaigrette	<i>\$24.00</i>
Greek Feta Salad Feta Cheese, Pepperoncini, Tomatoes and Kalamata Olives tossed in Lemon Oregano Vinaigrette	<i>\$24.00</i>

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Boxed Lunches

Less than 25 – Please make one selection

Boxed Salad Selections

\$21.95 each

Each boxed salad is served with an Apple, Chips, Cookie and a 10oz Bottled Water

Italian Chop Salad

Orecchiette topped with Mixed Greens, Grilled Chicken Breast, Tomato, Onion, and Bleu Cheese with Red Wine Vinaigrette

Oriental Chicken

Mixed Greens, Crisp Asian Vegetables and Grilled Chicken with Sesame Ginger Vinaigrette

Spinach and Arugula with Roasted Fennel

Tender Baby Spinach and Arugula, Roasted Fennel, Sweet Peppers and Goat Cheese with White Balsamic Vinaigrette

Cobb Salad

Mixed Greens topped with Turkey, Bacon, Cheddar Cheese, Bleu Cheese, Tomatoes, Eggs and Olives with Bleu Cheese Dressing

Boxed Sandwich Choices

\$21.95 each

Each boxed salad is served with an Apple, Chips, Cookie and a 10oz Bottled Water

Grilled Chicken on Focaccia

Sautéed Spinach, Provolone Cheese with Roasted Spinach Herb Aioli

Grilled Vegetables on Ciabatta

Zucchini, Yellow Squash, Carrots, Roasted Red Peppers, and Roasted Spinach Spread

Smoked Turkey on Whole Wheat Baguette

Tomato, Onion and Cheddar Cheese

Ham on Pretzel Roll

Swiss Cheese with Whole Grain Mustard

UPGRADED SIDES

add \$1.00

Alternative for Chips

Herbed Potato Salad

Confetti Cole Slaw

Rotini Pasta Salad

Caprese Salad

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Beer and Wine

A bartender is required for all kegs and any daily alcohol purchases of \$500 or more.

Domestic Beer, Case Miller Lite, Miller Genuine Draft, Budweiser and Bud Light	<i>\$102.00</i>
Domestic Beer, Keg Miller Lite, Miller Genuine Draft, Budweiser and Bud Light	<i>\$393.00</i>
Imported Beer, Case Heineken, Amstel Light and Corona	<i>\$126.00</i>
Imported Beer, Keg Heineken and Amstel Light	<i>\$498.00</i>
Woodbridge by Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel Per bottle	<i>\$34.00</i>
Korbel Brut Sparkling Wine Per bottle	<i>\$40.00</i>
Hosted Premium Bar Premium Cocktail: \$7.00 Domestic Beer: \$4.50 Imported Beer: \$5.50 Wine: \$7.00 Aquafina Bottled Water \$3.75 Assorted Soft Drinks \$2.75 Assorted Juices \$3.00	<i>\$1,000.00*</i>

*\$250.00 per bartender for four hours, \$75.00 per bartender each additional hour

*Drinks are charged on consumption but meet a minimum average sale of \$750.00 per bartender.

Client is responsible for supplying table or counter space for the bar.

Miscellaneous

Cubed Ice Per 22 pound bag	<i>\$15.00</i>
Server/Booth Attendant Per four-hour shift	<i>\$250.00</i>
Bartender Per four-hour shift	<i>\$250.00</i>

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Hot Hors d'oeuvres

Please order a minimum of 50 pieces per item. Advanced order required.

Baby Twice Baked Potatoes	<i>\$4.50</i>
Parmesan, Sour Cream, Chives and Truffle Oil	
Caprese Mini Quiche	<i>\$4.00</i>
Basil, Mozzarella and Sun-Dried Tomato	
Chicken Samosas	<i>\$5.00</i>
Indian Curry in a Spring Roll Wrapper	
Teriyaki Chicken Satay	<i>\$4.50</i>
Vegetable Pot Stickers	<i>\$4.00</i>
Ginger Soy Dipping Sauce	
Hot Roasted Chile Poppers	<i>\$4.00</i>
Jalapeno Stuffed with Cream Cheese	
Italian Sausage Mushroom Caps	<i>\$4.00</i>
Fennel Spiced Sausage on Baby Portobello Mushrooms	
Mini Corn Dogs	<i>\$3.75</i>
Ketchup and Mustard	
Mini Cheeseburgers	<i>\$4.75</i>
Special Sauce	
Bengal Shrimp	<i>\$5.00</i>
Sweet and Sour Curry Glaze	
Peppercorn Beef Skewers	<i>\$4.75</i>
Bordelaise	
Beef Wellington	<i>\$4.75</i>
Beef Tip with Mushrooms and Pate in Puff Pastry	

Cold Hors d'oeuvres

Please order a minimum of 50 pieces per item. Advanced order required.

Jumbo Shrimp Cocktail	<i>\$5.25</i>
Cocktail Sauce	
Fire Seared Marinated Portobello Mushroom Skewer	<i>\$4.50</i>
Sweet Peppers, Pesto and Balsamic Vinegar	
Smoked Salmon Blini	<i>\$5.50</i>
Crème Fraîche and Caviar	
Fig and Goat Cheese Flatbread	<i>\$5.50</i>
Focaccia and Balsamic Glaze	
Basil Grilled Scallops	<i>\$4.75</i>
Tomato Confit on Focaccia Crostini	
California Rolls	<i>\$4.50</i>
Wasabi and Soy Sauce	

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Cold Hors d'oeuvres

Please order a minimum of 50 pieces per item. Advanced order required.

Caprese Skewers Mozzarella, Tomato and Basil	<i>\$4.00</i>
Black Olive Tapenade Crostini Crumbled Goat Cheese	<i>\$4.00</i>

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