SAVOR...

In-Booth Private Meetings, Meeting Suites and Headquarter Office Menus

RSNA 2018
tomorrow's radiology today
November 25-30

Please submit order by Saturday, November 3, 2018 to:

South Building  Austin West
312.791.7241
awest@mccormickplace.com

North Building  Brendan Cahill
312.791.7135
bcahill@mccormickplace.com

Exclusive catering company

SAVOR...Chicago and Enjoy!
SAVOR...

WITH OUR GUESTS IN MIND
From our commitment to purchase locally, to our use of antibiotic-free poultry and meats, to the socially and environmentally responsible coffee we serve, even the way we clean and sanitize our dishes, SAVOR...Chicago's ongoing commitment to environmental stewardship is at the heart of everything we do. We set the standard for excellence in sustainability in convention centers.

Our commitment to purchasing locally currently includes making 30% of our purchases from local producers and suppliers as well as growing more than 6000 pounds of produce in our 2 ½ acre Rooftop Garden. We are proud of our pledge to do our part to reduce the overuse of antibiotics by using chicken, pork and beef in our menu that is raised without the routine use of antibiotics. With each meal we serve, we are encouraging ranchers and farmers to move away from the overemployment of medicine in raising farm animals. Finally, SAVOR...Chicago has made McCormick Place the first convention center in the country to make the switch to E-water for sanitizing.

SAVOR...Chicago has been recognized for its sustainability leadership and innovation including Green Seal™ certification, International APEX Certification in Sustainability for the entire McCormick Place campus, certification by the Green Meetings Industry Council, an Illinois Governor's Award for sustainability and recognition from the Environmental Protection Agency (EPA) for leadership, education and out-reach, including winning the EPA's National Food Recovery Challenge.

ILLINOIS GOVERNOR’S SUSTAINABILITY AWARD
The Illinois Governor's Sustainability Award recognizes the organization that demonstrates a commitment to economy, society and the environment through outstanding and innovative sustainability practices. In recognizing SAVOR...Chicago, the Governor commended SAVOR’s green practices, “Your organization’s commendable green practices serve as a model of environmental stewardship for residents, businesses and institutions throughout our state. Implementing energy efficiency upgrades, fuel savings, pollution and waste reductions, and other sustainability improvements requires vision, strong leadership, and the dedication of individuals throughout an organization.”

GREEN SEAL CERTIFICATION
In 2013, through association with the University of Chicago’s Green Restaurant Research Team and the Green Chicago Restaurant Coalition, SAVOR...Chicago was the first convention center to receive Green Seal™ certification for environmentally responsible food purchasing, operations and management.

SAVOR...Chicago meets the Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water—GreenSeal.org

APEX/ASTM INTERNATIONAL FOOD AND BEVERAGE SUSTAINABILITY STANDARD
Spearheaded by the U.S. Environmental Protection Agency and their relationship with the Green Meeting Industry Council, these standards were developed in collaboration between APEX (the Convention Industry Council’s Accepted Practices Exchange) and ASTM, an ANSI certified international standard development organization. These standards were developed with the goal of creating more sustainable meetings and events. These measurable standards hold both suppliers and planners accountable for implementation and are complimentary to other meeting industry recognized standards. The eight categories of the standards include staff management and environmental policy, communication, waste management, energy, air quality, water, procurement and community partners.

ENVIRONMENTAL PROTECTION AGENCY (EPA) RECOGNITION
2015 EPA Recognition of Outstanding Waste Reduction Efforts
2013 National Winner of EPA Food Recovery Challenge
SAVOR...

SANDWICHES
Items are sold per dozen.

ENGLISH MUFFINS • $90.00
Sausage, Egg and White Cheddar Cheese
or
Egg and White Cheddar Cheese

CROISSANTS • $102.00
Applewood Bacon, Egg and Fontina Cheese
or
Egg, Roasted Vegetable and Fontina Cheese

BURRITOS • $96.00
Roasted Poblano Pepper, Egg, Chorizo, Potato and Monterey Jack Cheese
Served with Salsa Roja
or
Roasted Poblano Pepper, Egg, Potato and Monterey Jack Cheese
Served with Salsa Roja

BISCUITS • $96.00
Country Ham, Egg and Smoked Gouda Cheese
or
Egg, Portobello Mushroom, Roasted Tomato and Smoked Gouda Cheese

BREAKFAST ENHANCEMENTS
Items are sold per dozen.
Bars are sold per person with a minimum order of twelve guests.

FRUIT & YOGURT PARFAIT • $81.00
Greek Yogurt with Seasonal Fruit Preserves and locally produced, Gluten-Free Maple Pecan Granola

BERRIES & CRÈME FRAICHE CONES • $90.00
Fresh Berries uniquely displayed in Waffle Cones
Served with Honey “touched” Crème Fraiche

MAKE YOUR OWN

GREEK YOGURT PARFAIT BAR • $10.50
Locally Made Greek Yogurt with a variety of toppings to include locally produced, Gluten-Free Maple Pecan Granola, Fresh Berries, Bananas Foster, Almonds, Seasonal Fruit Compote and Vanilla Infused Honey

BAGEL BAR • $10.00
Selection of Sliced Bagels to include Plain, Cinnamon Raisin, Blueberry, Asiago and Poppy
Served with a variety of Cream Cheese “Schmears” to include Plain, Strawberry, Honey-Cinnamon, Chive and Smoked Salmon
Low Fat Plain Cream Cheese available upon request
SAVOR...

BREAKFAST ADDITIONS

Breakfast Additions are sold per dozen unless otherwise stated. Minimum order of one dozen per selection.

FRESHLY BAKED MUFFINS • $42.50
Blueberry, Chocolate Chip, Banana Nut or Assorted

BREAKFAST BREAD SLICES • $41.50
Zucchini, Banana, Lemon Poppy or Assorted

BAGELS AND CREAM CHEESE • $42.50
Plain, Cinnamon Raisin, Everything, Poppy or Assorted
Served with Regular and Light Cream Cheese

ASSORTED WHOLE FRUIT • $32.00
A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip. Serves 10

SCONES • $48.00
Assorted Seasonal Flavors

FRESHLY BAKED DANISH • $42.50
Raspberry Palmier, Classic Cheese, Caramel Apple, Almond or Assorted

FRESHLY BAKED CROISSANTS • $48.00
Plain, Chocolate, Whole Wheat or Assorted

SCONES • $48.00
Assorted Seasonal Flavors

BISCOTTI • $40.00

CINNAMON ROLLS • $44.00
Orange-Cream Cheese Icing

BOXES OF CEREAL WITH MILK • $54.00
Assorted General Mills Brand Cereals

ASSORTED YOGURTS • $48.00
Assorted Regular and Low-Fat Flavors

ASSORTED GREEK YOGURTS • $50.00

SLICED SEASONAL FRUIT PLATTER • $75.00
A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip. Serves 10
BOX LUNCHES

For orders of 12 or less there is a 3 selection maximum. For orders of 13 or more there is a 4 selection maximum. Sandwiches can be made into Low Carb Lettuce Wraps and will be served with Fruit Salad and Almonds. Gluten Free Bread is available upon request with advance notice and an additional fee of $2.00 per box.

BOX SANDWICHES • $27.00
Served with a Bag of Gourmet Potato Chips, Farfalle Pasta Salad and a Chocolate Chip Cookie

AVAILABLE SATURDAY, MONDAY & WEDNESDAY
“The Italian” Sandwich
Genoa Salami, Capicolla, Ham, Provolone Cheese, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

Classic Chicken Salad Sandwich
Lettuce and Tomato on Sourdough Ciabatta

Grilled Flank Steak Sandwich
Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

Grilled Portobello Mushroom Sandwich (Vegan)
Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia

AVAILABLE SUNDAY, TUESDAY, THURSDAY & FRIDAY
Herb Roasted Turkey Breast Sandwich
Swiss Cheese, Lettuce, Tomato and Dijonaise on Brioche

Hickory Smoked Ham Sandwich
White Cheddar Cheese and Honey Mustard on a Pretzel Roll

Grilled Chicken Breast Sandwich
Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread

Grilled Zucchini and Roasted Tomato Sandwich (Vegetarian)
Avocado, Brie and Tarragon Mayo on a Croissant

BOX SALADS • $27.00
Served with an Artisan Roll, Butter and a Chocolate Chip Cookie

AVAILABLE SATURDAY, MONDAY & WEDNESDAY
Baby Spinach and Strawberry Salad
Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

Classic Chicken Caesar Salad
Hearts of Romaine, Parmesan Ribbons, Focaccia Croutons and Caesar Dressing

Italian Chop Salad
Hearts of Romaine, Iceberg, Roma Tomato, Provolone, Crispy Prosciutto, Avocado, Bleu Cheese and Red Wine Vinaigrette

AVAILABLE SUNDAY, TUESDAY, THURSDAY & FRIDAY
Southwestern Turkey Salad
Mixed Baby Greens, Sweet Bell Pepper, Monterey Jack Cheese, Chile Spiced Corn and Tomato Relish, Roasted Turkey Breast, Tortilla Strips, Cilantro and Creamy Cotija-Lime Dressing

LA Grilled Chicken Cobb Salad
Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Avocado, Bleu Cheese, Cheddar Cheese and Red Pepper Ranch
Savor...

LUNCH SANDWICH PLAGETERS

All Sandwich Platters are served with Individual Bags of Potato Chips and appropriate condiments. Each platter serves approximately six people. Gluten Free Bread is available upon request with advance notice and an additional fee of $12.00 per platter.

AVAILABLE SATURDAY, MONDAY & WEDNESDAY

CHEF’S DELICATESSEN PLATTER • $95.00
Make your own Deli Sandwiches with Roast Beef, Turkey Breast, Ham, Swiss Cheese and Cheddar Cheese with Lettuce, Sliced Tomato, Condiments and a Selection of Sliced Breads

THE ITALIAN SANDWICH PLATTER • $77.00
Genoa Salami, Capicola, Ham, Provolone, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

CLASSIC CHICKEN SALAD SANDWICH PLATTER • $77.00
Red Grapes, Celery, Pecans, Leaf Lettuce and Chervil Mayo on Sourdough Ciabatta

GRILLED FLANK STEAK SANDWICH PLATTER • $77.00
Grilled Flank Steak, Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

GRILLED PORTOBELLO SANDWICH PLATTER • $77.00
Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia

AVAILABLE SUNDAY, TUESDAY, THURSDAY & FRIDAY

CHEF’S DELICATESSEN PLATTER • $95.00
Make your own Deli Sandwiches with Roast Beef, Turkey Breast, Ham, Swiss Cheese and Cheddar Cheese with Lettuce, Sliced Tomato, Condiments and a Selection of Sliced Breads

HERB ROASTED TURKEY BREAST SANDWICH PLATTER • $77.00
Herb Roasted Turkey Breast, Swiss Cheese, Lettuce, Tomato and Dijonaise on Brioche

HICKORY SMOKED HAM SANDWICH PLATTER • $77.00
White Cheddar Cheese, and Honey Mustard on Pretzel Roll

GRILLED CHICKEN BREAST SANDWICH PLATTER • $77.00
Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread

GRILLED ZUCCHINI AND ROASTED TOMATO SANDWICH PLATTER • $77.00
Avocado, Brie and Tarragon Mayo on a Croissant
SAVOR...

LUNCH SALAD PLATTERS
All Salad Platters are served with Individual Bags of Pita Chips and appropriate condiments.

AVAILABLE SATURDAY, MONDAY & WEDNESDAY
BABY SPINACH AND STRAWBERRY SALAD PLATTER • $65.00
Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

L.A. GRILLED CHICKEN COBB SALAD PLATTER • $87.00
Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Avocado, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

AVAILABLE SUNDAY, TUESDAY, THURSDAY & FRIDAY
GREEK VEGETABLE SALAD PLATTER • $70.00
Mixed Greens, Hummus, Cucumbers, Roasted Peppers, Feta Cheese, Oregano, Red Onion and Greek Dressing

MEDITERRANEAN COUSCOUS SALAD PLATTER • $70.00
Large Couscous Pasta, Baby Spinach, Marinated Artichokes, Tomato, Red Onion, Cucumber, Kalamata Olives and Feta with Lemon-Oregano Vinaigrette

HOT STUFF
All items are served in boxes. Orders of four or more boxes will be served in a chafing dish. Each box serves approximately six people unless otherwise noted.

FIESTA CHICKEN BURRITO • $50.00
Diced Chicken, Beans, Peppers, Onions, Chihuahua Cheese and Salsa Roja

FAMOUS KIELBASA SAUSAGE • $50.00
On a Soft Roll with appropriate condiments

FAMOUS VIENNA FOOT LONG HOT DOG • $45.00
All Beef Hot Dog on a Steamed Bun with appropriate condiments

CHICAGO STYLE DEEP DISH PIZZA • $50.00
Cheese, Pepperoni, Sausage or Vegetable Pizza. 8 slices per Pizza

SIDE SALADS
Side Salads serve approximately 6 people.

MESCULIN SIDE SALAD • $25.00
Mesculin Greens, Grape Tomato, Radish and Shaved Carrot With Italian Dressing

FRESH FRUIT SIDE SALAD • $25.00
Seasonal Fruit with Agave Nectar

SONOMA QUINOA SIDE SALAD • $25.00
With Mango, Edamame, Baby Spinach, Almonds and Balsamic Vinaigrette

CHEESE TORTELLINI SIDE SALAD • $25.00
With Roasted Market Vegetables and Creamy Pesto Dressing
SAVOR...

BREAK PACKAGES

Each package serves approximately twelve people. Service is “drop and go” only to a booth.

TRAIL MIX BAR • $180.00
Honey Toasted Oats, Almonds, Peanuts, Dried Cherries, Dried Apricots, Dried Bananas, Chocolate Chips, Toasted Coconut, M&Ms and Yogurt Covered Pretzels
Assorted Whole Fruit
(6) Bottled Iced Tea and (6) Bottled Lemonade

MINI ‘WICHES • $215.00
Nutella and Banana
Brie and Apple
Cinnamon Raisin Bread with Cream Cheese
House Made Granola Bars
Assorted Whole Fruit
(6) Bottled Iced Tea and (6) Bottled Lemonade

MIDWEST COMFORT • $215.00
Cinnamon Spice Glazed Walnuts
Warm Soft Pretzel Sticks with Warm “PBR” Cheddar Cheese Sauce and Honey Mustard
Wisconsin Cheese Curds with Sriracha Aioli
(6) Bottled Iced Tea and (6) Bottled Lemonade

CANDY SHOPPE • $180.00
Jar displays of M&Ms Candy, Lemon Heads, Chocolate Covered Pretzels, Jelly Beans, Licorice Sticks, Skittles and Starburst Candy
(6) Bottled Iced Tea and (6) Bottled Lemonade

“MY KIND OF TOWN” • $205.00
“Lemon Head” Mousse Cups,
Individual Bags of “ChiTown Mix”
Popcorn with Gourmet Cheddar and Caramel Corn
Green River Floats with Chicago’s own Green River mixed with Oberweiss Ice Cream
SAVOR...

GARRETT POPCORN

Garrett Popcorn Shops® use only the highest quality, wholesome ingredients. Garrett Popcorn coats every kernel with the secret family recipes in old-fashioned copper kettles. GARRETT . . . LIKE NO OTHER®

INDIVIDUAL BAGS

Choose up to 2 flavors
- Garrett Mix® combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery

SMALL BAG, 2 cups • $6.50
MEDIUM BAG, 4 cups • $9.00
LARGE BAG, 6.5 cups • $13.00

Minimum order of 50 bags

ONE TIME DAILY DELIVERY FEE • $150.00

LIMITED TIME RECIPES

Ask your Catering Sales Manager for the seasonal and limited time recipes!

CUSTOMize your GARRETT Popcorn

Ask your Catering Sales Manager about this great opportunity to increase your brand awareness.

Pocket bags • $0.50 per bag
Bag labels • $0.50 per label

GARRETT CART

Service for up to 4 hours • $1,775.00
- Labor • $275.00
- Equipment • $200.00
- Grocery • $950.00
- Rental • $350.00

Choose up to 4 flavors
- Garrett Mix® combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery

Package includes:
- Approximately (400) 1 cup Snack Bags
- Attendant to scoop and serve
- Garrett Snack Bags, scoops and napkins
- Garrett branded cart

ADDITIONAL BAGS • $400.00 per 100 bags
SAVOR...

ANYTIME SNACKS

Minimum order of one dozen per item listed as "per dozen".

PER DOZEN
Freshly Baked Cookies • $35.00
Fudge Brownies • $40.00
Rice Krispy Treats • $40.00
Lemon Bars • $44.00
Chocolate Dipped Strawberries • $42.00
Blondie Bars • $40.00
Kind Bars • $15.00
Bird Seed Bars • $10.00
Individually Wrapped Biscotti • $42.00
Assorted Cake Pops • $65.00
Eli’s Cheesecake Lollipops • $75.00
Chocolate Dipped Graham Crackers • $50.00
Chocolate Pretzel Rods • $50.00

PER POUND
Premium Mixed Nuts • $28.00
Honey Roasted Peanuts • $23.00
Miniature Pretzels • $20.00
Miniature Hershey’s Chocolates • $25.00
Trail Mix • $23.00
Party Mix • $24.00

SERVES 8-10 PEOPLE
Potato Chips & French Onion Dip • $26.00
Pita Chips & Hummus • $30.00
Tortilla Chips and Salsa • $26.00

PER 2 PACK
Chocolate Dipped Oreos • $4.00
Short Bread Cookies • $4.00
Madeline’s • $4.00

EACH
Dried Soup Packets, per box of 4 • $12.00
Assorted Energy Bars • $4.00
Assorted Quaker Granola Bars • $3.00
Individual Trail Mix Packages • $6.00
Individual Almond/Mix Nut Packages • $6.00
Sabra Hummus and Pretzel Cup • $5.50
Individual Hummus Cup • $3.50
Bags of Stacy’s Pita Chips • $4.00
Bags of Assorted Chips • $3.00
Individual Bags of Garrett Popcorn • $6.00
Mozzarella or Cheddar Cheese Sticks • $4.00
Beef Jerky Sticks • $7.00
Novelty Ice Cream or Fruit Bars • $4.50
Premium Ice Cream or Fruit Bars • $6.00

BEVERAGES

All Hot Beverages have three gallon minimum order.

METROPOLIS REGULAR COFFEE • $62.50
METROPOLIS DECAFFEINATED COFFEE • $62.50
Small batch, artisan coffee roaster in the heart of Chicago!

REGULAR COFFEE, GALLON • $52.50
DECAFFEINATED COFFEE, GALLON • $52.50
HOT TEA, GALLON • $44.00
HOT CHOCOLATE, GALLON • $42.00
ORANGE JUICE, GALLON • $40.00
ICED TEA, GALLON • $40.00
LEMONADE, GALLON • $40.00
COKE, DIET COKE, SPRITE, CASE (24) • $66.00
DASANI BOTTLED WATER, CASE (24) • $72.00
SPARKLING BOTTLED WATER, CASE (24) • $90.00
BOTTLED JUICE, CASE (24) • $96.00
BOTTLED ICED TEA, CASE (24) • $86.00
MONSTER ENERGY DRINK, CASE (12) • $60.00
STARBUCKS FRAPPUCCINO, CASE (12) • $72.00
MILK PINT, CASE (12) • $30.00

FRUIT INFUSED WATER, 3 GALLONS • $42.00
A healthy green alternative to soda and manufactured bottled water (includes 3 gallon water dispenser)

FLAVORS:
CLASSIC LEMON
CUCUMBER-MINT
GRAPEFRUIT-ROSEMARY
PINEAPPLE-BLACKBERRY
SAVOR...

WATER COOLERS

The Customer is responsible for ordering tables, power and trash removal from the General Service Contractor.

WATER COOLER
SAVOR...Chicago is not responsible for supplying electricity. Please contact your General Service Contractor to order electricity.

50 DEGREE WATER COOLER
FIRST DAY RENTAL • $100.00
EACH ADDITIONAL DAY RENTAL • $38.00

HOT AND COLD WATER COOLER
FIRST DAY RENTAL • $125.00
EACH ADDITIONAL DAY RENTAL • $38.00

PURIFIED WATER JUGS
FIVE GALLON, EACH • $38.00
Includes 100 flat bottom cups

ELECTRICAL REQUIREMENTS
110V/15AMP circuit

Please contact your General Service Contractor to order electricity.
### SAVOR...

#### PLATTERS

<table>
<thead>
<tr>
<th>PLATTER NAME</th>
<th>DESCRIPTION</th>
<th>SERVINGS</th>
<th>PRICE</th>
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</thead>
<tbody>
<tr>
<td><strong>DELUXE IMPORTED AND DOMESTIC CHEESE</strong></td>
<td>Chef's Selection of Imported and Domestic Cheese garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguette and Assorted Crackers</td>
<td><strong>SMALL PLATTER SERVES 12</strong></td>
<td><strong>$110.00</strong></td>
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<td><strong>MEDIUM PLATTER SERVES 25</strong></td>
<td><strong>$220.00</strong></td>
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<td><strong>LARGE PLATTER SERVES 50</strong></td>
<td><strong>$440.00</strong></td>
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**RUSTIC CHARCUTERIE BOARD**  
Prosciutto, Speck Tirolese, Soppressata and Mortadella al Pistachio paired with Italian Cheese; Ubriaco, Robiola and Taleggio Olives, Peppers, Sliced Sourdough and Crackers  
**SMALL PLATTER SERVES 12** | **$115.00** |
| **MEDIUM PLATTER SERVES 25** | **$230.00** |
| **LARGE PLATTER SERVES 50** | **$460.00** |

**SLICED SEASONAL FRUIT PLATTER**  
A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip  
**SMALL PLATTER SERVES 10** | **$75.00** |
| **MEDIUM PLATTER SERVES 25** | **$185.00** |
| **LARGE PLATTER SERVES 50** | **$370.00** |

**ITALIAN ANTIPASTO PLATTER**  
Capicola, Genoa Salami and Mortadella Basil Marinated Fresh Mozzarella, Fontina, Provolone and Gorgonzola  
Marinated Roasted Red Peppers, Balsamic “Baby Bella” Mushrooms and Charred Cipollini Onions  
Sicilian Olive Salad, Tomato Basil Bruschetta, Sundried Tomato Focaccia, Italian Flat Breads and Rosemary Infused Bread Sticks  
**SMALL PLATTER SERVES 12** | **$115.00** |
| **MEDIUM PLATTER SERVES 25** | **$230.00** |
| **LARGE PLATTER SERVES 50** | **$460.00** |

**DELUXE CRUDITÉS AND DIP PLATTER**  
Chef’s Selection of Seasonal Fresh Vegetables served with Green Goddess Dip and Red Pepper Hummus  
**SMALL PLATTER SERVES 12** | **$90.00** |
| **MEDIUM PLATTER SERVES 25** | **$180.00** |
| **LARGE PLATTER SERVES 50** | **$350.00** |
SAVOR...

COLD HORS D’OEUVRES

Sold per twenty-five pieces

GRAPE & GOAT CHEESE LOLLIPOP • $110.00
Grape and Goat Cheese Lollipops
Rolled in Crushed Pistachios

GORGONZOLA, BALSAMIC FIG AND PECAN CROSTINI • $105.00

WHIPPED BRIE, BACON AND PICKLED BLUEBERRY CROSTINI • $105.00

BOURSIN CHEESE AND RIESLING POACHED PEAR PARMESAN CRISP PINWHEEL • $105.00

CAPRESE SKEWERS • $105.00
Grape Tomato, Mozzarella, Basil and Balsamic

SHRIMP COCKTAIL • $137.50
Horseradish Cocktail Sauce and Lemon-Basil Aioli

CURRIED CHICKEN LETTUCE WRAP • $115.00
Gem Lettuce, Currants, Celery, Cilantro

FRESH VEGETABLE SPRING ROLLS • $112.50
Sweet Soy drizzle

SPICED CHICKEN WONTON CUP • $105.00
Sweet Chile Sauce, Kimchi Slaw

NY STRIP LOLLIPOPS • $130.00
Red Onion Jam, Horseradish Cream and Micro Arugula

BEEF TENDERLOIN CROSTINI • $118.00
Horseradish Cream, Baby Arugula, Sweet Red Onion Confit and Crispy Crostini

SEARED SCALLOP • $130.00
Grapefruit Yuzu Marmalade, Pink Peppercorn and Chervil

PETITE AHI TUNA TACO • $130.00
Spicy Avocado Puree, Pickled Ginger and Micro Cilantro

LOBSTER “BLT” STUFFED CHERRY TOMATO • $130.00
Lobster, Bacon, Chervil and Lemon Aioli
BACON WRAPPED ALMOND STUFFED FIG • $118.00
Piquillo Pepper Sauce

BACON WRAPPED DIVER SCALLOP • $130.00
Red Pepper Romesco Sauce

BACON WRAPPED ROASTED JALAPENO • $118.00
Cheddar Cheese and Chipotle Ranch

TOGARASHI CRUSTED SHRIMP SATAY • $130.00
Pickled Red Onion and Sweet Chili Sauce

BEEF BULGOGI SATAY • $118.00
Grilled Scallion and Sesame Seeds

SZECHUAN PEPPERCORN CRUSTED LAMB SATAY • $118.00
Pickled Ginger and Sweet Soy Sauce

PORTOBELLO MUSHROOM SLIDER • $118.00
Roasted Tomato and Red Pepper Aioli

SMOKED GOUDA AND BEEF SLIDER • $130.00
Red Onion Jam and Black Truffle Aioli

ARTICHOKE AND PARMESAN FRITTERS • $105.00
Lemon Aioli

WHITE CHEDDAR MAC & CHEESE BITE • $105.00
Spicy Tomato Jam

CHICKEN POT STICKER • $105.00
Rice Vinegar, Soy and Chile Flake Dipping Sauce

MONTEREY JACK CHEESE AND TURKEY SLIDER • $118.00
Sweet Pickle and Spicy Ketchup

PANKO CRUSTED PORTOBELLO MUSHROOMS • $118.00
Red Pepper Aioli

SEARED BLUE CRAB CAKE • $125.00
Citrus Aioli

WILD MUSHROOM ARRANCINI • $118.00
Smoked Tomato Jam
SAVOR...

RECEPTION STATIONS

Mix and match to create the ideal menu for your attendees. Pricing is per person with a minimum of twenty-five people per station. Minimum of 3 stations is recommended.

**LONE STAR BBQ SHACK • $18.00**
- Dixie Cole Slaw
- Bourbon and Brown Sugar Pulled Pork Slider
- House Smoked Beef Brisket Sliders
- Poblano Chile and Portobello Mushroom Quesadilla’s
- House-Made BBQ Sauces and Salsa
- Smoky Bourbon and Brown Sugar Memphis Style Fire Starter
  Caution: contains a bit of a kick!
- “Carolina Gold” Style Mustard and Black Pepper
- Sweet and Tangy Alabama White
- Green Chile-Lime Salsa

**CEVICHERIA • $15.00**
Individually served in petite glasses
- Citrus Poached Shrimp with Mango, Basil, Golden Tomatoes and Habanero Vinaigrette
- Crab with Tomatillo, Avocado, Citrus and Cilantro Vinaigrette
- Tequila Cured Salmon with Pineapple Mango
- Wild Mushrooms with Epazote, Garlic Confit and Chipotle Vinaigrette
- Pico de Gallo and Plantain Chips

**SEAFOOD DISPLAY • $32.00**
- East Coast Wellfleet Oysters and West Coast Kumamoto Oysters served on the Half Shell compliments of Mignonette, Spicy Cocktail Sauce with Horseradish and Fresh Lemons
- Jumbo Shrimp Shooters with Mojito Aioli and Traditional Horseradish Cocktail Sauce
- Togarashi Spiced Ahi Tuna, Avocado Mousse and Crispy Plantain
- Lobster “Cocktails” with Fresh Mango, Pineapple and Thai Chili

**DIM SUM STATION • $20.00**
- Fresh Shiitake Mushroom Spring Rolls with Ramen Noodle Salad in mini take out containers
- Shrimp Shumai
- Steamed Salt and Pepper Edamame with Chili Flake
- Vegetarian Whole Wheat Bao Buns
- Sushi Maki Roll Assortment; California, Tuna and Spicy Salmon
- Spicy Asian Mustard, Sweet Chili Garlic, Wasabi, Soy and Pickled Ginger

**MIXED UP MAC & CHEESE • $18.00**
- Petite Apple and Fennel Salad with Baby Spinach and Mandarin Oranges
- Cavatappi Pasta with Lobster, Gruyere, White Cheddar, Roasted Grape Tomato, Baby Spinach and Buttered Bread Crumbs
- Orecchiette Pasta with Smoked Gouda, Fontina, Roasted Portobello, Tomato and Wilted Greens
- Rotini Pasta with Buffalo Chicken, Celery, Carrots, Caramelized Onion and Gorgonzola Cream Sauce

**SALAD SHAKER BAR • $18.00**
Pre-Made Individual Salads
- Chopped Romaine, Bleu Cheese Crumble, Petite Pasta, Diced Red Onion and Avocado
- Baby Spinach, Sliced Strawberries, Glazed Pecans, Crimson Beets and Goat Cheese
- Farfalle Pasta, Sweet Red Pepper and Pesto

PROTEIN and DRESSING BAR
- Diced Chicken, Chopped Bacon or Sliced Tenderloin, Roasted Tomato Vinaigrette, Balsamic Vinaigrette or Creamy Ranch
**Menu and pricing are specific to show floor catering.**

Services are drop-off only. Staffing and upgrades are available. Consult your catering team for details.

<table>
<thead>
<tr>
<th>TRADE SHOW</th>
<th>ORDER DEADLINE</th>
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<td>RSNA 2018</td>
<td>Saturday, November 3, 2018</td>
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Please place your order below:

All tables, electrical requirements and garbage removal service must be ordered through your contractor. Increases and/or new orders made within 3 business days of the Show will be subject to a 20% additional fee based on the menu price (F&B).

<table>
<thead>
<tr>
<th>Date</th>
<th>Start Time</th>
<th>End Time</th>
<th>Quantity</th>
<th>#of Guests</th>
<th>Item Description</th>
<th>Unit Price</th>
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A signed Catering Agreement and full payment in advance is required to confirm your order.

Prices are only guaranteed at the time of contract execution.

Please submit this form to your catering sales manager:

- **South Building - Austin West**: awest@mccormickplace.com | 312.791.7241
- **North Building – Brendan Cahill**: bcahill@mccormickplace.com | 312.791.7135

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<th>METHOD OF PAYMENT</th>
<th>Credit Card</th>
<th>Check</th>
<th>Wire</th>
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A 2.5% processing fee will be added to all credit card charges greater than $20,000. All checks and wires must be received before the opening of the Show and all clients must have a credit card on file for any additional on-site orders or increases in quantities.

You will receive a link to your contract for you to sign after your Catering Sales Manager has entered your order. Your credit card information will be requested at the time of contract and entered by you through a secured site.

YOUR ORDER IS CONFIRMED ONCE THE SIGNED CONTRACT IS RECEIVED BY YOUR CATERING SALES MANAGER.
SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. All food and beverage items must be supplied and prepared by SAVOR...Chicago. No food or beverage of any kind is permitted to be brought into the facility by the patron or any of the patron’s guests or invitees (exclusive of the Exhibitor Personal Consumption Policy). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

MENU SELECTION
The menus have been designed to maximize the guest’s satisfaction. To assure availability of menu items, please provide the Catering Sales Manager with the food and beverage selections a minimum of four (4) weeks prior to the first function. Every effort will be made to accommodate requests for special, religious or dietary requirements that SAVOR...Chicago is made aware of.

PRICING
Published pricing does not include service charge (currently 21.50%) or applicable taxes. Pricing is subject to change without notice and will be guaranteed when contracted.

GUARANTEES
In order to ensure the success of the function(s) and the satisfaction of the guests, food and beverage quantity guarantees must be received by the Catering Sales Manager no later than five full business days (Monday – Friday) prior to the event for functions up to 1,000 guests. Function of 1,001 guests or more must be guaranteed ten full business days prior to the event. The Customer may be required to provide a guarantee earlier if special products or preparations are required. If the guarantee is not received, SAVOR...Chicago reserves the right to charge for the expected number of guests or quantities specified on the banquet event order(s). If the attendance is higher than the given guarantee the charge will be for the actual function attendance. Increases and/or new orders made within seventy-two hours of the function are subject to an additional 20% fee based on the menu price. Plated or Buffet functions with a guarantee of less than 25 guests will be subject to labor fees.

BEVERAGES
SAVOR...Chicago offers a complete selection of beverages to complement each function. Alcoholic beverages and services are regulated by the Liquor Control Board. SMG/SAVOR...Chicago, as licensee, is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premise from outside resources; nor may it be removed from the premise. We reserve the right to refuse alcohol service to intoxicated or underage persons. Where applicable, Customer is responsible to pay all minimum sales guarantees included on Banquet Event Orders. Customer will receive credit for cash sales, not to exceed amount of minimum sales guarantee listed on the Banquet Event Order for that function.

PAYMENT/DEPOSIT/CONTRACT
A deposit in the amount noted on the catering contract is due on the date specified. The amount of the deposit is 100% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due in advance of the event. The actual revenue will be based on the signed banquet event order(s) and guarantee(s). The remaining balance of the deposit is due fourteen days in advance of the first function. Payment can be made via credit card, ACH wire or company check. A 2.5% service fee will be added to credit card charges over $20,000.

IMPORTANT INFORMATION
- Exhibit Floor catering is a drop off service. SAVOR...Chicago is not responsible for trash removal.
- Catering is delivered with disposableware. China service is available with an associated fee.
- On-site pop up orders have a two hour delivery window
- SAVOR...Chicago is not responsible for supplying tables for catering services in your Booth. Please contact your General Contractor to order tables or designate appropriate counter space in your Booth.
- SAVOR...Chicago is not responsible for supplying power for catering services in your booth. Please contact your General Contractor to order electricity.
- SAVOR...Chicago Banquet Staff is available for hire in your Booth.

Exhibitors are permitted to serve food and beverages within limits of the following guidelines:
- Bite-size snacks and beverages may be distributed to meeting attendees in the exhibitor’s booth and cannot be displayed as a promotion or to attract attendees. Refer to Booth Catering Menu for approved options.
- Food and Beverages may be provided to meeting participants during the course of a meeting within a private, fully enclosed conference room inside the exhibitor’s booth as well as Meetings Suites and Headquarter Office Space. Refer to the Private Meetings Catering Menu for options.
- All food and beverages must be coordinated through the convention center official caterer and provided in generic cups or glasses supplied by the official convention center caterer; food preparation and cooking inside the exhibitor’s booth are prohibited.
- Alcoholic beverages are strictly prohibited.