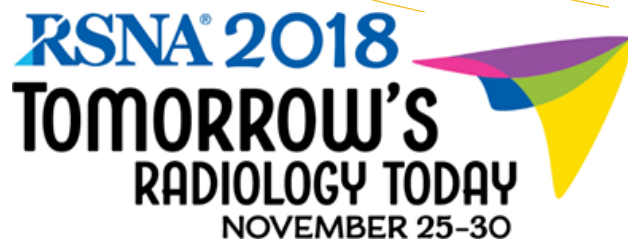


SAVOR...

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



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

South Building Brendan Cahill
312.791.7135
bcahill@mccormickplace.com

North Building Trenette Humphrey
312.791.7948
thumphrey@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

2013 EPA Honorable Mention for Education and Outreach
2013 EPA Honorable Mention for Leadership

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

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

ASSORTED WHOLE FRUIT • \$32.00

SLICED SEASONAL FRUIT PLATTER • \$75.00

A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip. Serves 10

SAVOR...

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, Capicola, 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 PLATTERS

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 (12) • \$48.00

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

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**

HOT AND COLD WATER COOLER

FIRST DAY RENTAL • **\$125.00**

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

DELUXE IMPORTED AND DOMESTIC CHEESE

Chef's Selection of Imported and Domestic Cheese garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguette and Assorted Crackers

SMALL PLATTER SERVES 12 • \$110.00

MEDIUM PLATTER SERVES 25 • \$220.00

LARGE PLATTER SERVES 50 • \$440.00

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

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

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

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



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



SAVOR...

HOT HORS D'OEUVRES

Sold per twenty-five pieces

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
SAUCE BAR
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 Shitake 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

SAVOR...



TRADE SHOW	RSNA 2018	ORDER DEADLINE	Saturday, November 3, 2018			
CONTACT		ON-SITE CONTACT				
COMPANY		ON-SITE PHONE #				
ADDRESS						
CITY, STATE, ZIP						
PHONE #		FAX #				
EMAIL ADDRESS						
BOOTH/ROOM #		BUILDING (Circle)	N	S	E	W

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).

[illegible]

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 - Brendan Cahill | bcahill@mccormickplace.com | **312.791.7135**

North Building – Trenette Humphrey | thumphrey@mccormickplace.com | **312.791.7948**

METHOD OF PAYMENT	Credit Card <input type="radio"/>	Check <input type="radio"/>	Wire <input type="radio"/>
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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.

*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.*

SAVOR...

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.
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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.