



Hospitality Partner to the  **KAY BAILEY HUTCHISON**
CONVENTION CENTER DALLAS



CATERING MENU

CATERING MENU — KAY BAILEY HUTCHISON CONVENTION CENTER DALLAS
A 21% service charge and applicable sales taxes will be added to all food and beverage orders



WELCOME TO DALLAS

Centerplate, the exclusive caterer at the Kay Bailey Hutchison Convention Center, is looking forward to welcoming back show management, exhibitors, and attendees with an array of new safety and sanitation procedures to ensure the safe delivery of food and beverage services. The safety of our guests, employees, and work associates remains at the forefront of all the Centerplate/Sodexo hospitality venues. Our commitment to safety and sanitation programs continues with our suppliers and vendors to be sure they are placing the same elevated focus on safety that you would expect from us.

Let us start by introducing Deric Grooms, our Centerplate Hospitality Ambassador, who will lead the entire team with the implementation and compliance of CDC and state or local health directives. Our Hospitality Ambassador will work with the local health department, provide continued training on new standards of operation at pre-shift team meetings and interact with our clients to educate everyone on our new safety protocols.

Our culinary team, headed by Executive Chef David Skorka, are working to adapt traditional services and menus to work within the “new norm”. Emphasis will include modified buffet services, individually packed selections, specialized packaging, and new pricing to accommodate safe and appropriate food and beverage services on behalf of all the Kay Bailey Hutchison Convention Center attendees.

Centerplate will provide all our employees with the necessary PPE required to perform their tasks in a safe manner. Here are some of the new policies and procedures to be implemented:

- Three-ply surgical masks and gloves for all team members will be provided.
- All staff will go through employee wellness screening upon arrival prior to reporting to their assigned work area.
- Employees will receive specialized health and safety training.
- Targeted sanitation and cleaning schedules
- Point of sale barriers for guests and cashiers
- Wrapped Flatware
- Only PC condiments to be provided

As your food service partner, Centerplate has always “made it better to be there” for our guests and employees, and as we enter the “new norm”, rest assured you can depend on Centerplate to “make it safer to be there as well!”

BREAKFAST

INDIVIDUALLY PACKAGED BOXED BREAKFASTS

Price listed is per guest.

Served with freshly brewed coffee, decaffeinated coffee and hot teas.

Uptown Breakfast Box \$23.50

Assorted fruit juices, sliced seasonal fruit and berries, freshly baked breakfast pastries, muffins and bagels, served with butter, preserves and cream cheese

KBHCCD Breakfast Box \$25.50

Scrambled eggs, smoked bacon, sausage link, hash brown patty, and grilled tomato

Protein Breakfast Box \$24.00

Hard boiled egg, cheese stick, grapes, mini croissant, and sun butter



INDIVIDUALLY PACKAGED BREAKFAST ENHANCEMENTS

Prices listed are per piece.

Buttermilk Biscuit Sandwich \$6.50

Fluffy scrambled eggs with smoked sausage patty and pepper jack cheese

Flaky Croissant Sandwich \$7.00

Scrambled eggs tossed with smoked ham and sharp yellow cheddar cheese

Breakfast Burrito \$6.25

Fluffy scrambled eggs with sausage, white and yellow cheddar cheeses

Vegan Breakfast Burrito \$7.25

Tofu Scrambled eggs with vegan cheese and sautéed spinach rolled in a spinach tortilla

Overnight Oats \$7.00

Seasonal berries, brown sugar, and local honey



BREAKFAST

BREAKFAST BUFFET

Price listed is per guest.

Minimum of 50 guests.

Served with coffee, decaffeinated coffee and hot teas.

West End \$29.50

The following items will be served by an attendant:

Farm fresh scrambled eggs

Rosemary breakfast potatoes

Thick cut bacon and smoked sausage links

The following items will be served individually packaged:

Seasonal fresh fruit and berries

Freshly baked muffins and danish

Assorted bottled juices

PLATED BREAKFASTS

Prices listed are per guest. Minimum of 25 guests.

All plated breakfasts are served with individually packaged fresh fruit cups, breakfast pastries, Butter PC, Preserves PC, orange juice, freshly brewed coffee, decaffeinated coffee and hot teas.

Fair Park \$25.00

Freshly scrambled eggs, served with a choice of thick cut bacon, sausage links or ham rasher and hash browned potatoes



A LA CARTE

NON-ALCOHOLIC BEVERAGES

Coffee \$56.00 (gallon)

Freshly brewed regular and decaffeinated coffee

Freshly Brewed Starbucks Coffee \$61.00 (gallon)

Freshly brewed regular and decaffeinated coffee

Hot Tea \$56.00 (gallon)

selection of Tazo teas

Assorted Bottled Fruit Juices \$4.00 (each)

Bottled Water \$3.75 (each)

Sparkling Mineral Water \$4.00 (each)

Red Bull \$5.25 (each)

Assorted Canned Sodas \$3.75 (each)

Assorted Bottled Snapple \$4.00 (each)

Individual Assorted Cartons of Milk \$3.50 (each)



FROM THE BAKERY

All the following are individually pre-packed items.

Muffins \$57.00 (dozen)

Banana nut, blueberry, zucchini, and chocolate chip

Danish \$57.00 (dozen)

Cheese, cherry, apple, apricot and blueberry

Scones \$50.00 (dozen)

Plain, chocolate chip, blueberry, and maple-pecan

Croissants \$50.00 (dozen)

Plain, chocolate, and almond

Low Fat Muffins \$57.00 (dozen)

Bran and blueberry

Brownies \$42.00 (dozen)

Fudge and walnut

Freshly Baked David's® Gourmet Cookies \$45.00 (dozen)

Gourmet oatmeal raisin, peanut butter, chocolate chip, coconut pecan chip, white chip mac nut, sugar, M&M's® chocolate chip and classic chocolate chunk

Gourmet Stuffed Cookies \$48.00 (dozen)

Coconut or chocolate fillings

Rice Krispies® Treats \$42.00 (dozen)

Plain and chocolate dipped

Blondie Bars \$42.00 (dozen)



A L A CARTE

SNACKS

All the following are individually pre-packed items.

Seasonal Fruit and Berries \$8.75 (each)

Toasted coconut and vanilla bean yogurt

Assorted Yoplait Yogurt \$3.75 (each)

Assorted Individual Cereals \$4.50 (each)

Individual Bags of Snacks \$3.00 (each)

Choice of chips or pretzels

Tortilla Chips \$8.50 (each)

With salsa and guacamole

Granola Bars \$3.25(each)

Nature Valley® and Nutri Grain® Bars

Assorted Candy Bars \$3.50 (each)

Butterfinger®, Hershey's Chocolate®, 3-Musketeers®, Milky Way®, Kit Kat® and Snickers®

Ice Cream Novelties \$4.25 (each)

Assorted Nestle® brands

Premium Ice Cream Novelties \$6.50 (each)

Assorted Häagen Daz® bars

Individual Bags of Popcorn \$3.75 (each)



LUNCH/DINNER

INDIVIDUALLY PACKAGED BOXED MEALS

Prices listed are per guest.

All boxed lunches are served with gourmet chips, chocolate chip cookie or brownie and a soda or bottled water.

Traditional \$25.00

Selection of sandwich on a freshly baked cracked wheat hoagie:

- **Turkey and Swiss cheese**
- **Roast beef and cheddar cheese**
- **Ham and cheddar cheese**
- **Grilled vegetables**

Gourmet Salad \$26.00

Selection of gourmet salad, freshly baked roll and butter:

Barbecue chicken salad with red onions, red bell peppers, cheddar cheese, black beans and honey-mustard dressing

Southwest chicken Caesar salad with grilled chicken breast over romaine lettuce, queso fresco, cherry tomatoes, tortilla croutons and chipotle-Caesar dressing

Beef fajita salad with iceberg lettuce, bell peppers, onions and corn, topped with Jack cheese and chipotle-ranch dressing

Gourmet Wrap \$27.00

Selection of gourmet wrap sandwich served with pasta salad:

- **Southwest roast beef with grilled peppers**
- **Oven roasted turkey with pesto**
- **Grilled vegetables**

Southwest Steak \$28.00

Shaved beef with southwest seasonings, jalapeño cheese, sautéed peppers, onions, and chipotle aioli served on ciabatta bread and Tex-Mex bean salad



LUNCH/DINNER

PLATED MEAL

Prices listed are per guest. Minimum of 25 guests.

Plated Lunch Entrées include choice of salad, freshly baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

ENTRÉES

Please select one from the following:

Fort Worth Pollo \$38.00

Achiote painted, bone-in breast of chicken with smoked poblano cream, cumin-scented polenta, green beans, roasted red peppers and pearl onion fricasée

Chicken Saltimbocca \$40.00

Sautéed breast of chicken with thinly sliced prosciutto ham, fresh sage, fontina cheese and roasted garlic bordelaise. Served with four cheese risotto and Italian vegetable medley

Grilled Chicken Barbacoa \$39.00

Mexican-spiced breast of chicken topped with chipotle cream sauce. Accompanied by Mexican risotto and oven roasted baby carrots

Modelo Braised Short Rib Market Price

Beef short rib braised in Negro Modelo beer and Southwest spices. Served with sweet potato and vegetable succotash

Granny's Pork Chop \$36.00

Grilled center cut pork chops with sautéed granny smith apples and caramelized onions. Accompanied by horseradish mashed potatoes and green beans with rendered pork belly



SALADS

Please select one from the following:

Baby Spinach Salad

Tossed with grape tomatoes, cucumbers, hard boiled eggs, candied pecans and golden raisins. Spiced mustard vinaigrette

Classic Caesar Salad

Romaine lettuce, home-style croutons and shredded Parmesan cheese.

Traditional Caesar dressing

Iceberg Wedge Salad

With sliced radishes, bacon bits, roma tomatoes and crumbled blue cheese.

Balsamic vinaigrette or blue cheese dressing

Southwest Caesar Salad

Wedge of romaine topped with shredded Mexican cheese, black olives, pico de gallo and polenta croutons.

Spicy chipotle-Caesar dressing

DESSERTS

Please select one from the following:

New York Cheesecake

Wild-berry coulis

Flourless Chocolate Cake

Double chocolate sauce and chocolate shavings

French Apple Torte

Cinnamon Anglaise

Italian Cream Cake

Tuaca and vanilla bean-infused syrup

White Chocolate Mousse Cake

Peppered pineapple compote



LUNCH/DINNER

HOT BUFFET

Prices listed are per guest with a minimum of 50 guests.

All buffets are served with freshly baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot and iced teas.

Choice of (1) Salad, (1) Entrée, (2) Sides, (1) Dessert **\$38.00**

Choice of (2) Salads, (2) Entrées, (2) Sides, (2) Dessert **\$51.00**

ENTRÉES

Please select from the following attendant served options:

Tortilla Encrusted Breast of Chicken

Smoked chipotle cream

House-Smoked Pork Loin

Ginger and red onion confit

Oven Poached Salmon

Lemon dill

Tri-Color Tortellini

Four cheese Alfredo and basil chiffonade

Grilled Southwest Spiced Top Sirloin Steak

Smoked poblano cream and fried onion straws

Grilled Breast of Chicken

Herb marinated and served with wild mushroom ragout

Traditional Cheese Enchiladas



SALADS

Please select from the following individually pre-packaged options:

Mesclun Mixed Greens

Cherry tomatoes, carrots and red onions.

Buttermilk ranch dressing or honey-ancho vinaigrette

Classic Caesar Salad

Chopped romaine lettuce, Parmesan cheese, cherry tomatoes and home-style croutons. Traditional Caesar dressing

Baby Spinach Salad

Sliced strawberries, blue cheese crumbles and toasted almonds.

Sweet honey vinaigrette

Tomato, Red Onion and Cucumber Salad

Sweet vinegar and olive oil, finished with fresh basil



SIDES

Please select from the following attendant served options:

Wild Mushroom Risotto

Roasted Baby Red Potatoes

Potatoes Au Gratin with Cheddar

Mexican Rice

Ranch Style Beans

Fricasée of Green Beans,

Red Peppers and Pearl Onions

Seasonal Vegetable Medley

DESSERTS

Please select from the following individually pre-packaged options:

New York Cheesecake

Flourless Chocolate Cake

French Apple Torte

Pecan Pie

Classic Carrot Cake

Raspberry Mousse Cake



RECEPTION

All reception items will be served from a station and require a service attendant
A service attendant fee of \$120+ per attendant will be applied per 4-hour period

COLD HORS D'OEUVRE

Prices listed are per piece. Minimum order of 50 pieces per section.

Crudité Cup \$8.00

Avocado ranch

Roasted Red Pepper Hummus Cup \$8.00

Baby vegetables and pita chips

Imported and Domestic Cheese Plate \$10.25

Garnished with seasonal fruit and crackers

Antipasto Skewers \$6.25

With sweet basil pesto

Poached Jumbo Shrimp \$6.50

With southwest cocktail sauce and lemon wedges

California Rolls \$6.25

With wasabi, pickled ginger, and soy

(Minimum order of 100 pieces for this section)



HOT HORS D'OEUVRE

Prices listed are per piece. Minimum order of 50 pieces per section.

Mini Crab Cakes \$6.50

With spicy Cajun rémoulade

Buffalo White Wings \$5.75

Vegetable Egg Spring Rolls \$4.50

With sweet soy dipping sauce

Smoked Brisket and Pepperjack Spring Rolls \$4.75

Texas peach BBQ sauce

Philly Cheesesteak Egg Rolls \$5.25



DESSERTS

Please consult your Catering Service Professional for a selection of custom individually pre-packaged dessert options.

RECEPTION

HOSTED BEVERAGES

All beverages are purchased by the host. Charges are based on consumption.

One bartender per 100 guests is recommended.

Ultra-Premium Spirits \$9.50 By the cocktail

Premium Spirits \$8.50 By the cocktail

Deluxe Spirits \$7.50 By the cocktail

Premium Wine \$8.50 By the glass

Deluxe Wine \$7.50 By the glass

Imported and Microbrew Beer \$6.50 By the bottle/can

Malt \$6.50 By the bottle/can

American Premium Beer \$5.50 By the bottle/can

Draft Beer By the keg

American Premium **\$525.00**

Imported **\$675.00**

Professional licensed bartenders are required.

A bartender fee of \$175+ per bartender will be applied per 4-hour period.

CASH BAR SERVICE

All beverages are purchased using cash or credit card by each guest.

One bartender per 150 guests is recommended.

Ultra-Premium Spirits \$10.00 By the cocktail

Premium Spirits \$9.00 By the cocktail

Deluxe Spirits \$8.00 By the cocktail

Premium Wine \$9.00 By the glass

Deluxe Wine \$8.00 By the glass

Imported and Microbrew Beer \$7.00 By the bottle/can

Malt \$7.00 By the bottle/can

American Premium Beer \$6.00 By the bottle/can

Professional licensed bartenders are required.

A bartender fee of \$175+ per bartender will be applied per 4-hour period.

Cash prices are inclusive of service charge and state sales tax.

Please consult your Catering Service Professional for our current selection of spirits, wine and beer.



GENERAL INFORMATION

POLICIES AND PROCEDURES

Exclusivity

Centerplate maintains the exclusive right to provide all food and beverage in the Kay Bailey Hutchison Convention Center Dallas. All food and beverages, including water, must be purchased from Centerplate.

Food and Beverage Pricing

A good faith estimate of food and beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

Service Charges and Tax

A 21% "House" or "Administrative" charge will apply to all food, beverage and labor charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges and are subject to applicable tax laws and regulations.

The "House" or "Administrative" charge of 21% is added to your bill for this catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

If the customer is an entity claiming exemption from taxation in the state where the facility is located, the customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

Payment Policy

A 90% deposit and signed Catering Services Agreement is due 45 days prior to the start of your event. The remaining balance will be due five (5) business days prior to the start of your event. In the event that additional charges are incurred during the event, the adjusted remaining balance is required within 15 days following the receipt of the Final Invoice. Customer will pay interest at the rate of 1.5% from the date of the invoice if not paid within 15 days.

Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer. For social events (non-convention related), a 25% deposit is required upon signing the contract. An additional deposit of 50% of the total estimated food and beverage is required 45 days in advance of the event. The remaining balance of payment is required 72 business hours prior to the event by either cashier's check or credit card. Any additional charges incurred during the function will be due upon completion of the event.

Supplemental Staffing

Butler, Attendant or Additional Server Fees – \$120.00 plus tax for up to four (4) hours. Minimum of four (4) hours per attendant. \$30.00 plus tax for each additional hour after initial four (4) hour period

Culinary Professional Fees – \$175.00 plus tax for up to four (4) hours. Minimum of four (4) hours per attendant. \$43.75 plus tax for each additional hour after initial four (4) hour period

Bartender Fees – \$175.00 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. \$43.75 plus, tax for each additional hour after initial four (4) hour period

Additional Fees - may apply to orders with guest guarantees lower than stated minimums. All labor fees listed are based on a minimum requirement of four hours. Additional fees may apply for special events requiring staffing over industry standards.

Delayed or Extended Service

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply.

Should your event require extended pre or post service or stand by time, often necessitated by high functions, an additional labor charge will apply.

Guarantees

The customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the event, the minimum number of persons the customer guarantees will attend the event (the "Guaranteed Attendance").

There may be applicable charges for events with minimal attendance. If customer fails to notify Centerplate of the guaranteed attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the event based on the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

Centerplate will be prepared to serve five percent (5%) above the guaranteed attendance, up to a maximum of 30 meals (the overage).

- If this overage is used, the customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.

- Should additional persons attend the event in excess of the total of the guaranteed attendance plus the overage, Centerplate will make every attempt to accommodate such additional person's subject to product and staff availability.

Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.

- Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply.

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your catering sales professional and our executive chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events.

The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

Holiday Service

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the event(s), Centerplate will notify the customer of estimated labor fees based on the information supplied by the customer.

Concession Service

Appropriate operation of concession outlets will occur during all show hours, starting ½ hour before doors open to the event. Centerplate reserves the right to determine which carts/outlets are open for business and hours of operation pending the flow of business.

For additional concession carts/fixed outlets, a minimum guarantee in sales is required per cart/outlet or customer will be responsible for the difference in sales per outlet/cart.

Security

At the discretion of the Kay Bailey Hutchison Convention Center Dallas, in order to maintain adequate security measures, the customer may be required to provide security for certain functions. Security personnel will be at the customer's sole expense. Please consult your event manager for details.



MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.



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CONVENTION CENTER DALLAS