EXHIBITOR SERVICES MENU

The staff at The Oregon Convention Center work hard to ensure all of our exhibitors have a successful show. Our team at pacificwild catering have put together a menu that makes food and beverage planning easy, and will help attract customers to your booth. Whether you are looking for breakfast or lunch service, or need to order hors d’oeuvres and drinks for a reception we have what you need!

To place an order just fill out the order form provided and fax or email a copy back to us. Once the request has been processed you will receive a confirmation. We will then deliver your order to your booth at the time you indicate.

### BREAKFAST

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Breakfast Pastries (dz)</td>
<td>$46.00</td>
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<tr>
<td>Bagels with Cream Cheese (dz)</td>
<td>$46.00</td>
</tr>
<tr>
<td>Whole Fresh Fruit (dz)</td>
<td>$37.00</td>
</tr>
<tr>
<td>Sliced Seasonal Fruit (for 10)</td>
<td>$125.00</td>
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<tr>
<td>Sliced Seasonal Fruit (for 25)</td>
<td>$250.00</td>
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### HOT BEVERAGES (per gallon)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>House Brewed Coffee</td>
<td>$75.00</td>
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<tr>
<td>House Brewed Decaffeinated Coffee</td>
<td>$75.00</td>
</tr>
<tr>
<td>Hot Water and Assorted Herbal Teas</td>
<td>$72.00</td>
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</tbody>
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### N/A BEVERAGES (Minimum order of 12 ea.)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Assortment of Soda’s (including diet)</td>
<td>$5.00</td>
</tr>
<tr>
<td>*Our Pepsi soft drinks are sold by the can</td>
<td></td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$5.00</td>
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<tr>
<td>Rockstar Energy Drink</td>
<td>$6.50</td>
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### SNACKS

**BUTTERY POPCORN CART**

Includes popcorn machine, ingredients, and serving cups

*(Serves 300 guests* Requires attendant $180.00)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Fresh Baked Cookies (dz)</td>
<td>$45.00</td>
</tr>
<tr>
<td>Gourmet Brownies (dz)</td>
<td>$40.00</td>
</tr>
</tbody>
</table>

**PRETZEL BREAD PACKAGE**

Nacho Cheese, Grain Mustard & Napkins

*(Pretzel Bread/Serves 275 Guests)*

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<td>Fresh Baked Cookies (dz)</td>
<td>$45.00</td>
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<tr>
<td>Gourmet Brownies (dz)</td>
<td>$40.00</td>
</tr>
<tr>
<td>Tim’s Cascade Chips with Dip (lb)</td>
<td>$22.00</td>
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### LUNCH

**GOURMET BOXED LUNCHES $35.00 ea.**

**MAXIMUM ORDER OF 500**

#### CURRIED TUNA

Albacore Tuna Salad, Romaine Lettuce, Golden Raisins, Curry Dressing, Lemon Dill Mayo, Kaiser Roll

#### CHICKEN CAESAR WRAP

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Sun Dried Tomato Flour Tortillas

#### SMOKED TURKEY CLUB

Smoked Turkey, Tillamook Cheddar, Butter Lettuce, Smoked Bacon, Homemade Pear Mustard, 9 Grain Bread

#### VEGGIE WRAP

Grilled Eggplant, Hummus, Mozzarella, Shiitake Mushrooms, Roasted Peppers, Arugula, Pesto, Wheat Tortilla

*All gourmet sandwiches are served with fresh whole fruit, Tim’s Cascade Chips, chocolate chip cookie, and a bottle of water*

All prices subject to 23% administrative charge. Prices subject to change without notice.
BAR SERVICE
*All Alcoholic Beverages Require a Bartender at $190 for a minimum of 4 hours*
*Each additional hour is $47.50*

CANNED BEER
Domestic $7.50
Craft $9.00

KEG BEER
Domestic $750
Craft $900

NORTHWEST WINE
Local Wine $12.00
Premium Wine $13.00

All prices subject to 23% administrative charge.
Prices subject to change without notice.

RECEPTION

HORS D’OEUVRES PLATTERS
(Each serves 50)

ARTISAN CHEESE DISPLAY $700.00
Includes a variety of International & NW Cheeses with Assorted Breads

SEASONAL CRUDITÉS $600.00
Fresh Garden Vegetables with a Lemon & Herb Hummus

PARTY TRAYS

SILVER DOLLAR SANDWICH PLATTER $200.00 (Serves 10) $400.00 (Serves 20)
Assorted Sandwiches to include, Turkey, Ham, Vegetarian, Cheese, Lettuce and Tomatoes. Served with Chips and Assorted Condiments

THE COMPLETE PACKAGE
$350 (Serves 10) $700 (Serves 20)
An Assortment of Sandwiches, Tossed Green Salad, Chips, Assorted Dessert Bars, Cookies and Iced Tea

HUMMUS & PITA $36.00/lb
Lemon Herb Hummus with Pita Chips

COLD HORS D’OEUVRES
(Minimum order of four dozen per selection)

Chef’s Choice Cold Canapés $41.00
Caprese Skewers $43.00
Phyllo Cup with Chicken Curry $45.00

HOT HORS D’OEUVRES
(Minimum Order of Four Dozen per selection)

Chef’s Choice Hot Hors D’Oeuvres $43.00
Spanakopita $45.00
Foraged Mushroom Rice Fritters $50.00
Thai Chicken Brochette $52.00
Spicy Peanut Sauce $49.00
Bacon Cheese and Onion Quiche

MISCELLANEOUS

Water Bubbler (5 gallon jug included) $52.00
5 Gallon Jug of Water $52.00
20 lb Ice (per order) $30.00
Delivery Charge $45.00
ORDER FORM

PLEASE FAX COMPLETED FORM TO: (503) 731-7888

Name of show _________________________________________________________________________________________________
Company name _________________________________________________________________________________________________
Person ordering _______________________________________________________________________________________________
On-site contact ________________________________________________________________________________________________
Address ____________________________________________________________________________________________________
Phone___________________________________ e-mail _____________________________________________________________
Fax___________________________ booth/room___________________________________ guest count ___________________

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<thead>
<tr>
<th>Day of Week/Date</th>
<th>Delivery End Time</th>
<th>Time</th>
<th>Quantity</th>
<th>Description</th>
<th>Item</th>
<th>Price</th>
<th>Total</th>
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Sub-Total
23% Administrative Charge
Total

GENERAL INFORMATION

pacific wild catering is the exclusive caterer for the Oregon Convention Center. Absolutely no food and/or beverage i.e. Candy, Logo Water, Espresso Machines, etc. are to be brought into the Oregon Convention Center. Please contact our Sales Office regarding additional menu options.

DEADLINE

All orders must be received 14 days prior to the first event day. All orders received after the deadline will be processed with a 15% late fee.

AUTHORIZATION FORM

AmEx _______ Visa _______ Mastercard _______
CARD HOLDERS NAME: ______________________________________________________
CREDIT CARD #: _____________________________________________________________
CVC# _______ EXPIRATION ____________________________________________________
SIGNATURE: _________________________________________________________________

PLEASE REMEMBER

- No food or beverage is to be brought into the Oregon Convention Center for any purpose without the consent of ARAMARK dba: pacific wild catering.
- Customer will pay total charges as specified on the catering order(s) as well as applicable charges on additional items ordered on site.
- All food and beverage is subject to 23% administrative charge.
- Under no circumstances does pacific wild take orders or credit card numbers over the phone. Customer must either fax or e-mail order with signature of cardholder.
- All orders must be paid for in advance of delivery to booth or order will not be processed.

DELIVERY

Each delivery with guest count less than 20 will be subject to a $45.00 delivery fee.

ARAMARK dba: pacific wild catering
OREGON CONVENTION CENTER
777 NE Martin Luther King Jr. Blvd.
Portland, OR 97232
Phone (503) 731-7851 Fax (503) 731-7888
www.oregoncc.org