



**PITTCON 2016 EXPO  
IMPRESS IN THE  
HEART OF ATLANTA  
GEORGIA WORLD CONGRESS CENTER**

**BOOTH CATERING MENU**



**GEORGIA  
WORLD  
CONGRESS  
CENTER**

*Levy Restaurants*

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# LEVY RESTAURANTS WELCOMES YOU TO THE GEORGIA WORLD CONGRESS CENTER!

## FREQUENTLY ASKED QUESTIONS

Please take a moment to review our policies and procedures.

### CAN I BRING MY OWN FOOD AND BEVERAGE INTO THE GEORGIA WORLD CONGRESS CENTER?

Levy Restaurants is the exclusive provider of all food and beverage for the Georgia World Congress Center. All food and beverage items on-site must be purchased through Levy Restaurants.

### HOW DO I PLACE MY ORDER FOR FOOD AND BEVERAGE AND KNOW THAT MY ORDER IS CONFIRMED?

All food and beverage orders may be placed by fax, email, or in person on-site. Your order is confirmed when you receive your Catering Agreement and Banquet Event Orders (BEOs) via email. These documents must be signed and returned to Levy Restaurants with full payment before services are performed. If you do not receive your Catering Agreement or your BEOs within 5 business days of your event, please contact your Catering Sales Manager.

### ARE PRICES QUOTED IN US DOLLARS? ARE THERE ANY ADDITIONAL CHARGES/FEEES?

Prices quoted are in US Dollars. All services are subject to 21% service charge and 8% sales tax. The service charge is taxable. Prices are subject to change without notice.

### WHAT FORMS OF PAYMENT DO YOU ACCEPT?

Levy Restaurants requires 100% payment no later than (14) days prior to the event. For orders placed after that time, payment is due immediately. Company checks and wire transfers are not accepted for orders placed within (14) days of the event. All other orders must be paid by a major credit card (Visa, MasterCard, American Express, Discover, Diners Club). A major credit card must be on file for any orders or replenishments requested during the show.

### CAN I INCREASE OR DECREASE MY ORDER ON-SITE?

Increases may be made on-site based on availability of product and additional fees/upcharges may apply. Unfortunately, decreases are not allowed within 5 business days of the event and we are not able to offer credit for any leftover products.

### WHAT IF I HAVE TO CANCEL MY ORDER? WILL I STILL BE CHARGED?

Full cancellation of an order must be made 5 business days prior to the delivery date or full charges will incur. Cancellation of special order items is not permitted once the order has been placed.

### AM I ALLOWED TO GIVE OUT SAMPLES OF A FOOD OR BEVERAGE ITEM?

Exhibitors with booths in the trade show exhibit hall may give away sample portions of a product only if they manufacture, produce, or distribute it. All samples must be related to the nature of the show. Written authorization is required from Levy Restaurants and size restrictions apply. Please contact your Catering Sales Manager for more details.

### WILL YOU PROVIDE PLATES, CUPS, NAPKINS, ETC.? WHAT ABOUT TABLES, TRASHCANS AND OTHER SET UP NEEDS?

All exhibitor booth services include disposable ware (plates, cups, etc.), napkins and appropriate condiments. All cold beverages include ice. Exhibitors must provide adequate space, all electrical needs, tables, chairs and trash removal for booth services.

### WHAT TIME WILL YOU DELIVER MY ITEMS TO ME? DO I HAVE TO BE AT MY BOOTH?

We will drop off your service at your booth at the date and time you request. Please note that you may receive your service up to 30 minutes early based on the current number of delivery requests. A representative of your company must be present to sign for the delivery. If you are not at your booth at your scheduled delivery time, we will leave a note for you to contact us when you are ready.

A \$25 re-delivery fee per trip will apply. Please allow up to (2) hours once a call is made for re-delivery of orders.

### CAN I SERVE ALCOHOL AT MY BOOTH? DO I NEED A BARTENDER?

Show Management must permit alcohol to be served during your event. Please check your Exhibitor Kit for any restrictions. For all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought into or removed from the Georgia World Congress Center. We reserve the right to refuse service to intoxicated or underage persons. Proper proof of age will be required for service of alcoholic beverages. Minimum charges may apply to your service. A state liquor tax of 3% will be added post-event to any cocktails that are served (does not apply to beer and wine). Please contact your Catering Sales Manager for details.

Thank you and we look forward to your event!

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GEORGIA WORLD CONGRESS CENTER  
285 Andrew Young International Blvd. NW  
Atlanta, GA 30313-1591  
404-223-4500

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## MADE-TO-ORDER MORNINGS

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

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### CONTINENTAL BREAKFAST

#### TRADITIONAL CONTINENTAL BREAKFAST (MINIMUM OF 20 GUESTS)

Orange and assorted cranberry juices (cranberry apple raspberry, cranberry grape), sweet butter and fresh fruit preserves, breakfast breads and muffin tops, an assortment of seasonal fruits and berries, coffee and an assortment of hot teas

15.95 PER PERSON

#### SCONES

Cranberry-orange, blueberry, spiced apple and vanilla flavored with whipped butter and preserves

38.00 PER DOZEN

#### MUFFIN TOPS

Fruit, low-fat and whole grain muffin

38.00 PER DOZEN

#### MINI BREAKFAST PASTRIES

Danish, muffins and croissants with whipped butter and preserves

38.00 PER DOZEN

#### GOURMET BREAKFAST PASTRY SELECTION

Filled demi-croissants, apple strudel, pecan coffee cake and scones

38.00 PER DOZEN

#### LEVY BAKERY FRUIT-FILLED GRANOLA BARS

48.00 PER DOZEN

#### ASSORTED BISCOTTI

38.00 PER DOZEN

#### ASSORTED BAGELS

Includes cream cheese and butter

34.00 PER DOZEN

#### INDIVIDUAL LOW-FAT FRUIT YOGURTS

4.00 EACH

### BREAKFAST SANDWICHES BY THE DOZEN

\*Choose one type per dozen

- Bacon with Cheddar cheese and scrambled eggs on a buttery croissant
- Hickory-smoked ham, Swiss cheese and egg on a mini pretzel roll
- Turkey sausage with Cheddar cheese and farm fresh eggs on a warm buttermilk biscuit

108.00 PER DOZEN

# BREAKS AND SNACKS

Suggested serving size is 1 pound per 15 guests

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## TORTILLA CHIPS

Served with salsa cruda and guacamole

50.00 PER POUND

## POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips served with roasted garlic Parmesan, French onion and blue cheese dips

46.00 PER POUND

## SNACK MIX OR PRETZEL TWISTS

12.00 PER POUND

## A SELECTION OF ENERGY BARS

48.00 PER DOZEN

## PEANUTS

Dry-roasted or honey-roasted

18.00 PER POUND

## DELUXE MIXED NUTS

18.00 PER POUND

## MARKET WHOLE FRUIT

The best of the season! Apples, bananas and local seasonal picks

39.00 PER DOZEN

## TRAIL MIX (INDIVIDUAL SIZE)

42.00 PER DOZEN

## INDIVIDUAL YOGURTS (ASSORTED)

**Low fat fruit yogurts**

4.00 EACH

## INDIVIDUAL BAGS OF CHIPS AND SNACKS (ASSORTED)

36.00 PER DOZEN

## CANDY BARS (FULL SIZE)

36.00 PER DOZEN

# LUNCH

## LUNCH CHEF'S TABLE

Drop-off service – no Chef Attendant. Minimum of 20 guests per selection.  
All Chef's Tables include disposable ware. Beverages are not included.

### GEORGIA BARBECUE

Chopped barbecue pork with sesame buns, spiced roasted corn, dill pickles, sweet pickles, potato chips and hot sauce

24.00 PER PERSON

### ITALIAN PASTA BAR

Spaghetti, fettuccine, ground beef, plum tomato basil sauce and alfredo sauce with Caesar salad, fresh baked garlic bread and butter

24.00 PER PERSON

### SOUTHERN DELIGHT

Fried Chicken, Southern-style potato salad, cole slaw and cornbread with clover honey

24.00 PER PERSON

### MEXICAN FIESTA

Chicken quesadillas with salsa and sour cream, Mexican red rice, field greens with honey chipotle dressing and jalapeno Cheddar cornbread with honey butter

24.00 PER PERSON

# HORS D'OEUVRES

## COLD HORS D'OEUVRES

### SPRING VEGETABLE CRUDITE

Seasonal vegetables with chile lime cream and ranch dipping sauce

25 persons – 150.00

\*Served in increments of 25

### ARTISAN CHEESE AND FRUIT BOARD

English Cheddar, Maytag Bleu cheese,, Humboldt Fog, Camembert Claudel, Herb Boursin – served with dried cherries, clover honey, apricots, lavosh, assorted crackers and gourmet flatbread

25 persons – 230.00

\*Served in increments of 25

### DOMESTIC FRUIT AND CHEESE TRAY

A display of old world craft and American pride cheeses from near and far - served with seasonal berries and fruit garnish, assorted crisp crackers and flat breads

25 persons – 195.00

\*Served in increments of 25

### SEASONAL FRUIT TRAY

Assortment of sliced fruits and berries

25 persons – 200.00

\*Served in increments of 25

### SHRIMP SHOOTERS

Classic Fisherman's Wharf Style – lemon horseradish cocktail sauce 6.00 EACH

Bayou-Blackened – remoulade sauce 6.00 EACH

Pesto-Marinated – lemon aioli 6.00 EACH

## HOT HORS D'OEUVRES

(Minimum 50 pieces)

### COCKTAIL MEATBALLS

Served with marinara or mushroom sauce

4.50 per piece (50 piece minimum)

### CHICKEN WINGS

Barbecue, buffalo or lemon pepper

4.50 per piece (50 piece minimum)

### POPCORN CHICKEN

Southern style breaded chicken with honey mustard and Barbecue sauce

4.00 per piece (50 piece minimum)

### POTATO SKINS

With Cheddar cheese and sour cream

4.50 per piece

### PIG IN A BLANKET

Plump all beef mini hot dogs wrapped in a flaky pastry dough, served with tomato ketchup and spicy mustard

4.50 per piece

### VEGETABLE SPRING ROLLS

With sweet chili sauce and cilantro oil

4.50 per piece

### COCKTAIL QUICHE

Three cheese, spinach Florentine, mushroom or French lorraine

4.00 per piece

H1

## DELECTABLE DESSERT

### GOURMET BROWNIES

Iced espresso, chocolate chunk, turtle and fudge

48.00 PER DOZEN

### BAKED COOKIES

Chocolate chunk, oatmeal raisin and peanut butter

34.00 PER DOZEN

### COOKIE AND BROWNIE SAMPLER

Chocolate chunk, peanut butter and oatmeal cookies with triple chocolate fudge brownies

40.00 PER DOZEN

### GOURMET DESSERT BARS

Raspberry, blueberry, lemon and nut-filled bars

48.00 PER DOZEN

### CHOCOLATE COVERED STRAWBERRIES

60.00 PER DOZEN

### RICE KRISPY TREATS

Classic, chocolate and peanut butter

30.00 PER DOZEN

### THE CUPCAKE BAR

A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean served with ice-cold milk

60.00 PER DOZEN

### TRADITIONAL SHEET CAKE WITH CUSTOM LOGO

125.00 PER HALF SHEET (serves 40-45 guests)

250.00 PER WHOLE SHEET (serves 75-90 guests)



# BEVERAGES

Suggested serving size is 1 gallon per 12-15 guests

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## COFFEE

Fresh brewed coffee  
52.00 PER GALLON

## DECAF COFFEE

Fresh brewed coffee  
52.00 PER GALLON

## HOT WATER WITH ASSORTED TEAS

52.00 PER GALLON

## FRESH BREWED ICED TEA BAR (Minimum of 3 Gallons)

Assorted green and fruit flavored teas served with fresh cut lemons and simple syrup  
59.00 PER GALLON, PER SELECTION

## FRESH LEMONADE BAR

Fresh lemonade blended with your favorite flavors of strawberry, watermelon or lemon-basil  
52.00 PER GALLON, PER SELECTION

## ASSORTED SOFT DRINKS (12 OZ.)

Coca Cola Products  
90.00 PER CASE (24 PER CASE)

## DASANI BOTTLED WATER (10 OZ.)

90.00 PER CASE (24 PER CASE)

## ASSORTED JUICES (10 OZ.)

Coca Cola Products  
45.00 PER DOZEN

## PERRIER SPARKLING WATER (12 OZ.)

120.00 PER CASE (24 PER CASE)

## ENERGY DRINKS

NOS, Monster, Full Throttle  
5.00 EACH

## MILK

Whole, 1%, 2%, Skim, Soy  
22.50 EACH

## WATER COOLER RENTAL\*

Includes water cooler, one 5 gallon water jug and paper cups  
75.00 PER DAY

Exhibitor is responsible for power for cooler

\*Power Requirements: 110V/20amps

## SPRING WATER JUG (5 GALLONS)

Includes paper cups  
32.00 EACH

## DISTILLED WATER JUG (5 GALLONS)

\*\*Need at least a 2 day notice to order\*\*  
35.00 EACH

## CUBED ICE

20 pound bag  
25.00 EACH

# BAR AND ALCOHOL SERVICES

Bar service includes portable bar, disposable cups, napkins, garnishes and ice.

## BAR SELECTIONS

### HOSTED DELUXE BAR

#### COCKTAILS

Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Remy Martin VS, Martini & Rossi Dry and Sweet Vermouth 7.50 PER DRINK

#### WINE BY THE GLASS

- Sonoma-Cutrer Chardonnay 7.00 PER DRINK
- Geysler Peak Cabernet Sauvignon 7.00 PER DRINK
- Red Rock Merlot 7.00 PER DRINK
- Beringer White Zinfandel 7.00 PER DRINK

#### SPARKLING

Woodbridge Brut 7.00 PER DRINK

#### BEER

Imported Beer 6.50 EACH  
Domestic Beer 5.50 EACH

#### NON-ALCOHOLIC

Bottled Water 3.75 EACH  
Soft Drinks 3.75 EACH  
Juices 3.75 EACH

### HOSTED PREMIUM BAR

#### COCKTAILS

Featuring Smirnoff, Beefeater, Dewar's, Jim Beam, Bacardi Silver, Canadian Club, Jose Cuervo Gold, Christian Bros. Brandy, Martini & Rossi Dry and Sweet Vermouth 6.50 PER DRINK

#### WINE BY THE GLASS

Featuring Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel 6.50 PER DRINK

#### SPARKLING

Woodbridge Brut 7.00 PER DRINK

#### BEER

Imported Beer 6.50 EACH  
Domestic Beer 5.50 EACH

#### NON-ALCOHOLIC

Bottled Water 3.75 EACH  
Soft Drinks 3.75 EACH  
Juices 3.75 EACH

A 750.00 minimum per bar is required. There is an additional charge of 200.00 per bartender for four hours of service. (60.00 per hour per bartender after 4 hours)

# SPECIALTY BARS AND BEVERAGES

Add one of these beverages to your existing bar or make it the main event!

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## MARTINI BAR

The new spin on a classic!

Icy cold Ketel One Vodka or Bombay Sapphire, served with a bevy of garnish. Also available are the Ultimate Cosmopolitan, Apple Martini and the Lemon Drop **12.00 EACH**

## BLOODY MARY BAR

A fabulous starting point!

Classic Smirnoff or Ketel One Vodka, zesty bloody mary mix and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces **10.00 EACH**

## MOJITO BAR

The rising star of the cocktail world!

Aromatic Bacardi Rum, fresh mint, zesty lime and cane sugar blended to Caribbean delight! **14.00 EACH**

## JALAPEÑO MARGARITA

The kick of a margarita with the zip of jalapeno. Go way south of the border **11.00 EACH**

## FRENCH HEAVEN

Blissful blends of Grey Goose Pear Vodka, St. Germain Liqueur and a hint of lemon sour. Oui! **12.00 EACH**

## VODKA LEMONADE WITH A TWIST

A blast of summer

Crisp Smirnoff Vodka, refreshing lemonade and Chambord **12.00 EACH**

## BUBBLES AND BERRIES

A salute to a great glass

Riesling-marinated raspberries, blueberries and blackberries with a special lift of Champagne **13.00 EACH**

## SANGRIA

Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda **12.00 EACH**

## CRAFT AND MICROBREW BEERS

- Blue Moon Belgian-Style Wheat Ale
- Sweetwater
- Leinenkugel Summer Shandy (Available seasonally)

**6.50 EACH**

# À LA CARTE

All beverages include cups, ice, napkins, and wine opener (if applicable).

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## DOMESTIC BEER

Budweiser, Miller, Coors

132.00 PER CASE

## IMPORTED BEER

Heineken, Corona

156.00 PER CASE

## HOUSE WINE

Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon,  
Merlot and White Zinfandel

39.00 PER BOTTLE

## BUBBLY

Perrier-Jouet Fleur de Champagne, Epernay, France 525.00

Mumm Napa 'Brut Prestige,' Napa 55.00

Korbel Brut, California 39.00

Zonin Prosecco, Italy 32.00

Alcohol is not permitted at all shows or may only be permitted during certain hours - please refer to your show's Exhibitor Kit for any restrictions before placing your order.

# EXHIBITOR FAVORITES/TRAFFIC PROMOTERS

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## DELUXE ESPRESSO AND CAPPUCCINO CART\*

Nostalgic copper and brass machine on an umbrella cart displayed in your booth.  
Tabletop version of machine also available. Includes Attendant to serve your guests  
300 (8 oz) cups of beverage 1,750.00 PER DAY

Additional cups of beverage available for 3.50 per cup

\*Power Requirements: 208V/20amps – Provided by client

\*Additional charge for tabletop Install 200.00

\*Additional Barista available for 200.00 (up to 4 hours, 60.00 per hour after 4 hours)

\*No 1/2 Day Services Available

FLAVOR SYRUP FOR YOUR ENTIRE EVENT (VANILLA, HAZELNUT OR CARAMEL)  
and MOCHA LATTES WILL BE AVAILABLE FOR YOUR SERVICE

## SMOOTHIE CART OR MILKSHAKE CART\*

Fresh made-to-order smoothie treats! Includes Attendant to serve your guests  
250 (8 oz) cups

Client may choose two flavors per day for smoothies (Choice of: strawberry, strawberry-banana, mango and peach)

Milkshake flavors are Chocolate, Vanilla and Strawberry

1,500.00 PER DAY

\*Power Requirements: 110V/20amps – Provided by client

## ICE CREAM FREEZER AND NOVELTIES\*

Indulge in delicious frozen treats any time of day! Includes freezer rental and 120 ice cream novelties (a variety of  
fruit bars, frozen yogurt bars and ice cream sandwiches) 400.00 PER DAY

\*Power Requirements: 110volt/20amps – Provided by client

Additional ice cream novelties available for 42.00 per dozen (minimum 3 dozen)

Assorted Gourmet Ice Cream Bars to include Häagen-Dazs or Dove Bars 50.00 per dozen (minimum 3 dozen)

(Novelties and Gourmet Ice Cream bars must be ordered as part of above package)

## ITALIAN ICE

Assorted flavors. Pina Colada, Cherry, Lemon, Green Apple, Blue Raspberry, Strawberry, Creamsicle.

Includes attendant

100 (5 oz) servings

750.00. PER DAY

\*8.00 ea for each additional serving.

Additional cups available for 3.25 each

\*Power Requirements: (1) 110volt/20amps – Provided by client

## FREEZER RENTAL

75.00 PER DAY

## VISI COOLER RENTAL

SMALL - 50.00 PER DAY

LARGE - 75.00 PER DAY

# EXHIBITOR FAVORITES/TRAFFIC PROMOTERS (cont'd)

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## ICE CREAM FLOATS

Choose one of the following flavors: Coke with salted peanuts, Gingerale, Cherry Chocolate or Cherry wine.

100 (6 oz) servings

850.00. PER DAY

\*9.00 ea for each additional serving.

\*Power Requirements: (1) 110volt/20amps

## FRESH BAKED COOKIES PACKAGE\*

Baked on-stage from our signature and proprietary oven, served warm.

Choice of: chocolate chip, oatmeal, peanut butter or snickerdoodle

Chef attendant 200.00

850.00 (INCLUDES 240 2 OZ. COOKIES)

\*Power Requirements: (1) 110volt/20amps

## MARGARITA BAR w/ATTENDANT\*

The new spin on a classic!

Icy cold Ketel One Vodka or Bombay Sapphire, served with a bevy of garnish.

Also available are the Ultimate Cosmopolitan, Apple Martini and the Lemon Drop

100 (10 oz) cups , Additional cups 11.00 each

1,450.00 PER DAY

\*Power Requirements: (1) 110volt/20amps – Provided by client



EXHIBITOR SERVICES ORDER FORM AND SERVICE AGREEMENT

COMPANY (INCLUDE BOOTH NAME IF DIFFERENT)	MAIN CONTACT	
BILLING ADDRESS		
CITY	STATE, COUNTRY	ZIP CODE
PHONE NUMBER	FAX NUMBER	E-MAIL
EVENT/TRADESHOW	ROOM/BOOTH NUMBER	FACILITY/HALL
ON SITE AUTHORIZED CONTACT/CONTACT NUMBER	# OF EXPECTED GUESTS	

DAY/ DATE	REQUESTED DELIVERY TIME/END TIME (Contact must be present)	ITEM DESCRIPTION	QUANTITY	PRICE

(Please use additional sheet if needed)

INSTRUCTIONS:

1. PLEASE contact our office if you do not receive your catering agreement, banquet orders, and balance due within 14 days of placing your order; receipt of these forms CONFIRMS your order has been placed.
2. Full payment must be received 14 business days prior to the start of services (checks and/or wire transfers must be received 14 days prior); all replenishment orders during the show must be guaranteed by credit card; any balance of charges due will be billed to this credit card.
3. Additions/Increases for the next day must be requested by 3 pm the previous day. Cancellations require a 5 business day notice or full charges will be incurred; special order items may be reduced; however you will still incur all charges.
4. Actual service delivery time may range from one hour prior to thirty minutes after your requested delivery time.
5. 21% Service Charge, 8% Sales Tax, and 3% City Liquor Tax (where applicable) will be added to total.
6. If food/beverage order is less than \$50.00 per delivery, a \$50.00 delivery fee will be charged.
7. If purchasing alcoholic beverages, the undersigned agrees to comply with all applicable laws regarding the use, sale, serving or other disposition of such alcoholic beverages. Accordingly, the undersigned agrees to indemnify and forever hold harmless Levy Restaurants and the GWCCA from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from the undersigned use, sale, serving or other disposition of such alcoholic beverages.

Please let this letter serve as my formal written authorization and approval for you to charge the below described credit card for any and all charges and costs related to food services at the Georgia World Congress Center. This letter shall constitute my express written permission for you to charge, to the extent not previously paid for, the credit card for the initial deposit, the balance due before the event and any additional charges incurred during the event.

CREDIT CARD INFORMATION

Card Type:       Visa  MC  Amex  Discover

Other Payment Options:    Check  Wire Transfer (must be received 10 business days before first show day)

Name as appears on card: \_\_\_\_\_ Credit

card number: \_\_\_\_\_ Expiration date: \_\_\_\_\_ Security Code: \_\_\_\_\_ Signature

of cardholder: \_\_\_\_\_