



CENTERPLATES COMMITMENT TO SAFETY

Centerplate, the exclusive caterer at the Las Vegas 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 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 Kristine Raymer, 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 Las Vegas 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 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 individually wrapped condiments to be provided
- Cashless Pay available at Retail locations
- Additional Outdoor seating options available where applicable

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!"



CONTINENTAL BREAKFAST

Assorted Muffins (dozen)

\$48.00 served shared/ platter

\$57.00 served individually packaged

Banana, Blueberry, Bran, Cappuccino, Double Chocolate, Orange Cranberry (V - Contains: Gluten, Nuts/Seeds, Dairy)

Assorted Breakfast Pastries (dozen)

\$48.00 served shared/ platter

\$55.00 served individually packaged

Raspberry Cheese Croissant, Apricot Square Danish, Cinnamon Roll, Blueberry Square Danish, Chocolate Croissant, Bear Claw (V – Contains: Gluten, Nuts, Dairy)

Bagels and Plain Cream Cheese (dozen)

\$44.00 served shared/ platter

\$49.00 served individually packaged

Plain, Wheat, Raisin, everything

(V– Contains: Gluten, Nuts/Seeds, Dairy)

Assortment of Greek Yogurts (each)

\$5.00 individual cup

Strawberry, Blueberry, Black Cherry

Minimum order of 12, increments of 12

(V, GF, NF- Contains: Dairy)

Greek Yogurt Parfait (each)

\$9.50 individual cup

Seasonal Berry Compote, Greek Yogurt, House Granola, Honey

(V – GF, NF- Contains: Dairy)

Overnight Oats (each)

\$9.00 each, served packaged individually

Chia Seeds, Honey, House Granola, Shaved Chocolate, Fresh Berries (V – Contains: Dairy, Nuts, Gluten)

Whole Fruit (each)

\$2.75 individual unwrapped fruit

\$3.75 individually wrapped fruit

Apples, Bananas, Oranges

Minimum order of 12, Order in increments of 12 (V, VN, GF, DF, NF)

Fruit Cup (each)

\$9.50 individual cup

(V, VN, GF, DF, NF)

Carved Seasonal Fruit and Berries (per person)

\$8.25 served shared/ platter

Minimum order of 12, Order in increments of 12 (V, VN, GF, DF, NF)

Donuts (dozen)

\$36.00 served unpackaged/ platter

\$44.00 served individually packaged

(V - Contains: Gluten, Nuts, Dairy)

Oatmeal Cups (each)

\$8.50 individual cup

Oatmeal cup with prepackaged Golden Raisins, Cinnamon, Chopped Nuts, Brown Sugar, Fresh Berries served on the side

(V, VN, GF, DF) (NF -if you omit topping)

Assortment of Cereals and Boxed Milk (each)

\$5.50 individual box

Cheerios, Honey Nut Cheerios, Rice Chex, Cinnamon Toast Crunch, Nature Valley Granola, Whole & 2% Milk Boxes

(V, NF – Contains: Dairy)

V- Vegetarian
VN – Vegan
GF – Gluten Friendly
NF – Nut Free
DF – Dairy Free

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HOT BREAKFAST

No minimum order required. Beverage sold separately. Dedicated served is required for all hot food services.

Breakfast Burrito (each)

\$7.75 served unpackaged

\$8.50 served individually packaged

Flour tortilla, scrambled eggs, cheddar cheese, bacon, salsa on the side (NF, Contains: Gluten, Dairy)

Vegetarian Breakfast Burrito (each)

\$7.00 served unpackaged

\$7.75 served individually packaged

Flour tortilla, scrambled eggs, cheddar cheese, breakfast potato, roasted zucchini & yellow squash, salsa on the side (V, NF – Contains: Gluten, Dairy)

Pretzel Roll Breakfast Sandwich (each)

\$7.00 served unpackaged

\$8.50 served individually packaged

Pretzel Roll, Scrambled Eggs, Cheddar Cheese, Sausage Patty (NF – Contains: Gluten, Dairy)

Croissant Breakfast Sandwich (each)

\$6.75 served unpackaged

\$8.75 served individually packaged

Croissant, Scrambled Eggs, Cheddar Cheese, Ham (NF, – Contains: Gluten, Dairy)

“Riviera” Breakfast Box (each)

\$18.00 served individually packaged

Scrambled Eggs, Smoked Bacon, Breakfast Sausage Link, Hash Brown Patty (NF, DF, GF)

“Flamingo” Breakfast Box (each)

\$20.00 served individually packaged

Scrambled Eggs, Smoked Bacon, Tator Tots, Seasonal Fruit Cup with Agave Nectar Drizzle (DF, NF - Contains: Gluten)

“Circus, Circus” Breakfast Box (each)

\$18.00 served individually packaged

Scrambled Eggs, Breakfast Sausage, Breakfast Potatoes, Yogurt Parfait (DF, NF – Contains: Gluten)

“Sahara” Breakfast Box (each)

\$20.00 served individually packaged

Frittata with Spinach, Smoked Gouda and Grilled Peppers, Lyonnaise Potatoes (V, NF, GF – Contains: Dairy)

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BREAKFAST BUFFETS

NEW: Las Vegas Morning Breakfast Buffet

\$30.75 per person, served shared

\$32.50 per person, served prepackaged

Minimum order of 50 guests. For events under 50, a \$75.00+ labor fee will apply.

- Scrambled eggs with sides of diced tomatoes and sautéed mushrooms
- Crispy hash brown potatoes
- Applewood bacon
- Desert valley tableau of sliced fruit and berries
- Assorted bottled fruit juices
- Locally baked breakfast pastries, muffins and bagels
- Served with butter, preserves and cream cheese
- Served with freshly brewed Regular coffee



NEW: Sunrise Mountain Premium Continental Buffet Breakfast

\$22.25 per person, served shared

\$24.00 per person, served prepackaged

Minimum order of 20 guests. For events under 20, a \$75.00+ labor fee will apply.

- Assorted bottled fruit juices
- Locally baked breakfast pastries and muffins
- Served with butter and preserves
- Desert Valley tableau of sliced fruit and berries (GF)
- Served with freshly brewed Regular coffee

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SNACKS

Assorted Bags of Chips (per dozen)

\$28.00 packaged item

Doritos®, Cheetos®, Lays® Original and Barbecue
(V, GF, NF - Some options may contain dairy)

Assorted Chex® Snack Mix (per dozen)

\$36.00 packaged item

Traditional, Honey & Nut and Cheddar
(V - Some options may contain dairy & nuts)

Nature Valley® Granola Bars (per dozen)

\$42.00 packaged item

Assorted flavors
(V - Some options may contain dairy & nuts)

Kellogg's® Nutri-Grain® Bars (per dozen)

\$45.00 packaged item

Assorted flavors
(V - Some options may contain dairy & nuts)

Full Size Candy Bars (per dozen)

\$39.00 packaged item

(V - Some options may contain dairy & nuts)

Energy & Protein Bars (per dozen)

\$57.00 packaged item

(V - Some options may contain nuts & dairy)

Chips & Salsa Snack

\$5.50 per person, served shared

\$6.00 each, served individually packaged

Tortilla Chips & House Salsa Rojo (V, GF, DF, NF)

Chips & Dip

\$6.00 per person, served shared

\$7.00 each, served individually packaged

Kettle Chips & French Onion Dip (V, GF, NF – Contains: Dairy)

Pretzels & Peanut Butter Dip

\$6.00 per person, served shared

\$7.50 each, served individually packaged

(V, GF, NF – Contains: Gluten, Dairy)

Rice Krispy® treats (dozen)

\$44.00 packaged item (V, NF – Contains: Dairy)

Rold Gold® Pretzel (per dozen)

\$27.00 packaged item (V, NF – Contains: Dairy)

Planters® Salted Peanuts (per dozen)

\$27.00 packaged item (V, NF – Contains: Dairy)

Planters® Fruit and Nut Trail Mix (per dozen)

\$27.00 packaged item (V, GF, DF - Contains: Nuts)

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SWEETS

Assorted Cookies (dozen)

\$39.50 served shared/ platter

\$45.00 served individually packaged

Chocolate Chip, Oatmeal Raisin, Macadamia White Chocolate and Peanut Butter (V – Contains: Gluten, Dairy, Nuts)

Assorted Brownie (dozen)

\$44.00 served shared/ platter

\$50.00 served individually packaged

Fudge, Walnut and, Chocolate Chip

(V – Contains: Gluten, Dairy, Nuts)

Cake by the Slice (each)

\$8.00 served shared/ platter

\$9.50 served individually packaged

Choice of Chocolate Mousse, New York Cheesecake, Tiramisu,

Carrot. **8 piece minimum**

(V – Contains: Gluten, Dairy, Nuts)

Pie by the Slice (each)

\$7.00 served shared/ platter

\$7.50 served individually packaged

Choice of Apple Lattice, Pumpkin, Pecan, Banana Cream

8 piece minimum

(V – Contains: Gluten, Dairy, some options contain nuts)

Assorted Ice Cream Bars (dozen)

\$48.00 packaged item

Blue Bunny Ice Cream Sandwich, Strawberry Shortcake, Rainbow Push Pop and Crunch Bar

(V – Contains: Gluten, Dairy, some options contain gluten & nuts)

Portable freezer rental required

Assorted Premium Ice Cream Bars (dozen)

\$84.00 packaged item

Haagen Dazs Vanilla Milk Chocolate Almond Bar, Vanilla Milk

Chocolate Bar, Dark Chocolate Bar

(V – Contains: Dairy, some options contain nuts)

Portable freezer rental required

*Portable freezer rental:

Tabletop Glass Front \$150.00

Freezer Cart \$250.00

**Requires a dedicated 110-volt, 10 amp outlet.*

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BOXED LUNCHES

Served with gourmet bagged kettle chips, unwrapped whole fresh fruit, packaged cookie and bottled water. No minimum order required.

The Red Rock Wraps Boxed Lunch (Per Box)

\$31.50 each, Selection of gourmet wraps

- Southwest Roast Beef & Roasted Red Pepper
(NF - Contains Dairy and Gluten)
White Tortilla, Lettuce, Roasted Beef, Cheddar Cheese. Roasted Red Pepper, Herb Aioli Spread
- Grilled Turkey Pesto
(NF - Contains Dairy and Gluten)
Tomato Tortilla, Lettuce, Smoked Turkey, Pesto Cream Cheese Spread
- Grilled Vegetable
(V, NF – Contains Dairy and Gluten)
Spinach Tortilla, Lettuce, Grilled Zucchini, Squash, Red Onion, Eggplant, Herb Aioli Spread and Balsamic Glaze

The Garden Salad Boxed Lunch (Per Box)

\$31.50each, Selection of gourmet salad

- Chicken Caesar
(NF – Contains Dairy and Gluten)
Hearts of Romaine, Grilled Chicken, Parmesan Cheese, Individually Wrapped Croutons & Dressing
- Southwest Chicken
(NF – Contains Dairy and Gluten)
Hearts of Romaine, Grilled Chicken Breast, Pico de Gallo, Black Bean, Corn, individually wrapped Ranch Dressing
- Edamame Vegetable
(V, NF, DF, GF *omit dressing)
Hearts of Romaine, Edamame, Napa Cabbage, Red Cabbage, Shredded Carrot, Sweet Peppers, Sesame Individually Wrapped Ginger Dressing

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BOXED LUNCHES_(Continued)

Served with gourmet bagged kettle chips, unwrapped whole fresh fruit, packaged cookie and bottled water. No minimum order required.

The Delicatessen Shop Lunch Boxed Lunch (Per Box)

\$31.50 each, Selection of gourmet sandwich

- Focaccia Chicken Pesto
(NF – Contains Dairy and Gluten)
Focaccia Bread, Roasted Pesto Chicken Breast,
Lettuce, Tomato with Individually wrapped
Mayonnaise and Mustard
- Turkey on Pretzel Bun
(NF – Contains Dairy and Gluten)
Pretzel Bun, Smoked Turkey, Provolone, Lettuce, Tomato
with Individually wrapped Mayonnaise and Mustard
- Caprese Focaccia Sandwich
(V, NF – Contains Dairy and Gluten)
Focaccia Bread, Sliced Mozzarella Cheese, Roma
Tomato, Salt & Pepper, Balsamic Glaze with Individually
wrapped Mayonnaise and Mustard

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DELI LUNCH PLATTERS

Serves approximately 12 guests with assorted bagged kettle chips.

Only Vegas Platter

\$254.00 per platter/ sandwiches unwrapped

\$261.50 per platter/ sandwiches individually wrapped

12 Sandwiches cut in half

- Chipotle Chicken with Cotija Cheese, Lettuce, Tomato on a Sourdough Kaiser Roll (NF - Contains: Gluten, Dairy)
- Honey Glazed Ham with Swiss Cheese and Lettuce on a Wheat Kaiser roll, herb crusted (NF - Contains: Gluten, Dairy)
- Roast beef with cheddar cheese, lettuce, and horseradish aioli on a sourdough Kaiser roll (NF - Contains: Gluten, Dairy)
- Southwestern Vegetable Wrap with Jack cheese, Chipotle, Cotija, Cream Cheese and Grilled Vegetables (V, NF - Contains: Gluten, Dairy)

Sin City Slider Platter

\$265.00 per platter/ sandwiches unwrapped

\$270.50 per platter/ sandwiches individually wrapped

18 mini slider sandwiches

- Chicken BLT – Sliced Chicken Breast, Bacon, Green Leaf and Tomato on a Slider Roll (NF - Contains: Gluten, Dairy)
- Italian Grinder – Salami, Sliced Ham, Pepperoni, Provolone and Pepperoncini Salad on a Slider Roll (NF - Contains: Gluten, Dairy)
- Turkey Slider – Pan Roasted Turkey, Pepper Jack Cheese, Roasted Peppers, Romaine and Herb Aioli on a Slider Roll (NF - Contains: Gluten, Dairy)

Garden Patch Platter

\$191.00 per platter/ sandwiches unwrapped

\$198.50 per platter/ sandwiches individually wrapped

12 Sandwiches cut in half

- Caprese Wrap - Spring Mix, Mozzarella, Semi-Dried Tomato on Garlic, Herb Wrap (V, NF, - Contains: Gluten, Dairy)
- Southwestern Vegetable Wrap – Pepper Jack Cheese, Cotija, Chipotle Cream Cheese and Grilled Vegetables (V, NF, - Contains: Gluten, Dairy)
- Summer Flavors Wrap – Tomatoes, Cucumbers, Carrots, Pea Shoots, Sunflower Seeds, Boursin and Provolone Cheese on Kaiser Roll (V, NF - Contains: Gluten, Dairy)

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LUNCH BUFFETS

Prices listed are per guest. Minimum of 50 guests. For events under 50 guests, a \$75.00+ labor fee will apply. Your choice of two salads and select either sandwiches or wraps. All lunch buffets include iced tea. Other beverages to be ordered from the A La Carte options.

NEW: Gourmet Deli Lunch Buffet

\$39.00 per person, served shared

\$40.75 per person, served prepackaged

DELI SALADS

- Mixed greens, tomato gems, cucumbers, carrot curls with creamy dressing and vinaigrette (GF)
- Roasted cauliflower with broccoli and carrot chili vinaigrette (GF)
- Whole grain mustard potato salad (GF)
- Local rice salad, mushroom, artichoke, tomato gems and herb sherry vinaigrette (GF)
- Cajun root and grain salad, vegetable confetti with sugar cane vinaigrette

SANDWICHES

*All sandwiches come with lettuce, tomato, sliced onion, dill pickles, mayonnaise, whole grain and yellow mustard.
Gluten Free Sandwiches Available Upon Request.*

- Hardwood smoked turkey and provolone cheese on an artisanal French roll
- Rare roast beef and sharp cheddar cheese on an artisanal French roll
- Roasted vegetables and house hummus on an artisanal French roll
- Italian capicola, ham, Genoa salami, pepperoni and aged provolone cheese on ciabatta

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WRAPS

- Smoked turkey with brie mousse, greens, desert orange chutney and tortilla wrap
- Rare roasted beef, herbed garlic cheese, greens and tortilla wrap
- Black forest ham, Swiss cheese, honey mustard, greens and tortilla wrap
- Roasted eggplant, squash, peppers, semi-dried tomatoes, chickpea cheese and tortilla wrap

DESSERTS

- Whole fruit basket (GF)
- Gourmet cookies
- Decadent brownies

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LUNCH BUFFETS - continued

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All lunch buffets include iced tea. Other beverages to be ordered from the A La Carte options. A dedicated server is required for all hot food services.

NEW: Summerlin Backyard BBQ

\$45.00 per person, served shared

\$46.75 per person, served prepackaged

SALADS

- Trio of sweet peppers, tomatoes, local onions, Spanish cucumbers, chickpeas and lemon cilantro vinaigrette (GF)
- Mixed baby greens, spring berries, pine nuts, queso fresco, served with red wine vinaigrette and creamy chive dressing (GF)

MAINS

- Pecan wood smoked beef brisket with house prickly pear barbeque sauce topped with crispy sweet onion
- Grilled chicken breast enhanced by soft herb mojito velouté (GF)
- Roasted chili, three cheese mac and cheese
- Buttered golden mashed potatoes (GF)
- Farmers squash casserole (GF)

DESSERTS

- Prairie trail seasonal cobbler and spiced crema
- Fireside s'more cupcake
- Cheesecake with fruit compote

NEW: Hacienda Plaza

\$45.00 per person, served shared

\$46.75 per person, served prepackaged

SALADS

- Corn, black bean, fire roasted peppers, tomato gems, crispy romaine, Cotija cheese and crispy tortilla strips served with chipotle avocado ranch and lime chili vinaigrette
- Roasted root vegetables, red rice, dried local stone fruit served with honey prickly pear vinaigrette (GF)

MAINS

- Pioneer chicken enhanced by red pepper, sweet onion and local mushroom caponata
- Barbacoa of beef with chipotle sour cream Diabla sauce (GF)
- Southwest blended rice (GF)
- Southwestern corn pudding
- Seasonal fresh vegetables (GF)

DESSERTS

- Tres leches cake
- Spiced flourless cake
- Flan de queso Blanco (GF)

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Minimum order of 50 in 50-piece increments. Dedicated served is required for all hot food services.

Smoked Chicken, Cotija Cheese, Pepper Jelly & Jalapeño Biscuit

\$6.75 each, served shared

\$7.75 each, served individually packaged

(NF)

Bresaola, Baby Arugula, Herbed Goat Cheese, Asiago on Crostini

\$6.50 each, served shared

\$7.50 each, served individually packaged

(NF)

Prosciutto & Fig Mini Club Sandwich

\$7.00 each, served shared

\$8.00 each, served individually packaged

(NF)

Antipasto Brochettes and Pesto Drizzle

\$6.00 each, served shared

\$7.00 each, served individually packaged

Tropicana Jumbo Shrimp with Cocktail Sauce and Lemon

\$6.00 each, served shared

\$7.00 each, served individually packaged

(NF, DF, GF)

Scottish Style Smoked Salmon, Crepe, Lemon, Dill,**Crème Fraiche and Tobiko**

\$6.50 each, served shared

\$7.50 each, served individually packaged

(NF, GF)

Summer Roll with Thai Peanut Sauce

\$6.50 each, served shared

\$7.50 each, served individually packaged

(V, GF, DF and NF without the sauce)

Tomato Bruschetta Crostini with Shaved Parmesan

\$6.50 each, served shared

\$7.50 each, served individually packaged

(V)

Potsticker with Ponzu Dipping Sauce

Chicken, Pork or Vegetarian

\$6.00 each, served shared

\$7.00 each, served individually packaged

(NF,DF)

Large Tempura White Shrimp Hand Battered and Thai Sweet Chili Sauce

\$5.00 each, served shared

\$6.00 each, served individually packaged

(NF,DF)

Coconut Crusted Shrimp and Pina Colada Crema

\$7.00 each, served shared

\$8.00 each, served individually packaged

(NF, DF without the sauce)

Crispy Chicken Bites and Ranch Dip

\$4.25 each, served shared

\$5.25 each, served individually packaged

(NF, DF without the sauce)

Beef Wellington with Mustard Aioli

\$8.00 each, served shared

\$9.00 each, served individually packaged

(NG)

Chili Lime Chicken Kabob and Cilantro Greek Yogurt Dip

\$6.00 each, served shared

\$7.00 each, served individually packaged

(NF, GF, DF – without the sauce)

American Burger Slider

\$5.50 each, served shared

\$6.50 each, served individually packaged

(NF, DF – without the cheese)

Buffalo Chicken Slider

\$5.50 each, serves shared

\$6.50 each, served individually packaged

(NF, DF)

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COLD PACKAGED BOWLS

Served individually wrapped. No minimum order required.

Seared Salmon Salad Bowl (each)

\$34.00 (GF, DF, NF)

Arugula Rocket Lettuce, Fingerling Potato, Cherry Tomato, Haricot Verts, and Lemon Grass Vinaigrette

Chili Lime Chicken Breast Keto Bowl (each)

\$24.00 (GF, NF – Contains: Dairy)

Chili Lime Grilled Chicken Breast, Roasted Cilantro Cauliflower Rice, Southwest Charred Corn topped with Pico De Gallo, Cotija Cheese

Thai Beef Steak Noodle Bowl (each)

\$30.00 (GF, NF, DF – Contains: Soy)

Grilled Flat Iron Steak, Rice Noodle Salad Pickled Daikon & Carrot, Sliced Cucumber, Red Wine Vinaigrette Dressing

Beyond Meat Grain Bowl (each)

\$24.00 (V, VN, GF, DF, NF)

Grilled Plant-Based Beyond Meat, Grain Salad, Roasted Root Vegetable and Micro Greens

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HOT BOXED ENTREES

Served individually wrapped. No minimum order required.

Moroccan Chicken Breast (each)

\$28.00 (DF, NF, GF without roll)

Served with Saffron Basmati Rice, Agave Glazed Baby Carrots, Flat Bread

Grilled Salmon (each)

\$34.00 (DF, NF, GF without roll)

Served with Ruby & Golden Quinoa, Roasted Zucchini & Yellow Squash, Bread Roll

Lemon Garlic Herb Roast Chicken Breast (each)

\$28.00 (GF without roll, DF, NF)

Served with Roasted New Potato, Seasonal Vegetables and Bread Roll

Grilled Flat Iron Steak (each)

\$38.00 (GF without roll, DF, NF)

Served with Fingerling Potatoes, Haricot Vert Corn & Blistered Tomato, Bread Roll

Gluten Free Penne Pasta Primavera (each)

\$20.00 (V, NF, GF without roll– Contains: Dairy)

Served with House Marinara, Mushroom, Tomato, Squash, Peppers, Seasonal Vegetables, Garlic Bread Stick

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MENU ENHANCEMENTS -

All items are individually packaged.

A dedicated server is required for all hot food services.

Turkey Avocado BLT \$11.00 ea.

Smoked Turkey Breast, Provolone, Smoked Bacon, Leafy Greens, Roma Tomato with Avocado Aioli

Italian Sandwich \$11.50 ea.

Steak Roll, Ham, Salami, Pepperoni, Provolone Cheese, Pepperoncini and Giardoniara

Caprese Ciabatta \$11.00 ea.

Buffalo Mozzarella, Roma Tomato, Arugula drizzled with Balsamic Glaze

Steak Burrito \$12.50 ea.

Lindo Steak, Spanish Rice, Pinto Beans with Fresh Salsa wrapped in Flour Tortilla

Caesar Salad \$9.50 ea.

Romaine Hearts, Parmesan Cheese with Croutons and Caesar Dressing

Add Chicken - + \$2.50

Summer Berry Salad \$10.50 ea.

Romaine Hearts, Strawberries, Blueberries, Candied Pecans and Raspberry Vinaigrette

Add Chicken - + \$1.50

Chicken Tinga Burrito \$12.50 ea.

Tinga Chicken, Spanish Rice, Pinto Beans with Fresh Salsa wrapped in Flour Tortilla



NEW: Self Service of Non-Packaged Food & Beverage is required to have an offering to sanitize hands prior to receiving Serviceware, a Centerplate employee supervising as well as sanitizing or changing out utensils every hour. Contact your sales manager to work on scheduling of this attendant and options for sanitation stations.

RECEPTION DISPLAYS AND STATIONS

Minimum order of 50 in 50-piece increments

Imported & Domestic Cheese

\$9.75 per person, served shared

\$10.00 each, serve individually packaged

Served with sliced baguette & crackers, garnished with fresh & dried fruit.

Seasonal Fruit & Berries

\$8.50 per person, served shared

\$9.50 each, served individually packaged

Served with Greek yogurt honey dipping sauce (GF)

Local Farmer's Market Vegetable Crudit 

\$7.25 per person, served shared

\$8.25 each, served individually packaged

Served with buttermilk ranch dip

Hummus Snack Cup

\$6.75 per person, served shared

\$7.50 each, served individually packaged

Hummus served with crispy pita chips

Charcuterie of Cured Meats & Marinated Vegetables

\$13.50 per person, served shared

\$15.00 each served individually packaged

A selection of grilled farmer's market vegetables, cured meats, flatbreads, crostini & crackers

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V- Vegetarian
VN- Vegan
GF - Gluten Friendly
NF - Nut Free
DF - Dairy Free

Bruschetta & Flat Bread Station

\$11.75 per person, served shared

Assortment of toppings, toasted flatbreads, crostini & pita chips
Includes:

- Fresh tomato torn basil & garlic
- Roasted cauliflower, artichoke & arugula tapenade
- Classic olive tapenade
- Classic hummus, red beet hummus & EVOO

Baked Wheel of Brie

\$140.00 each (serves approx. 35 guest), served shared

Baked in crispy pastry crust, served warm with desert orange prickly pear chutney & artisanal baguettes

*requires a heat lamp- heat lamp rental \$50 per day -

*power requirements:

1 dedicated, 110 volt, 20 amp electrical outlet

*attended option only

Pasta Station

\$16.50 per person (minimum 100 guest), served shared

Fresh four-cheese tortellini & penne rigate pasta. Served with Selections of asparagus, smoked chicken, fresh tomato, assorted mushrooms, garlic & sweet basil
Enhanced with breadsticks, crushed red pepper & parmesan.

Select 2 sauces: Rosa, pomodoro, Genovese pesto & ragout of estate EVOO.

Meat Alternatives:

Shrimp \$17.00 per person

Lobster \$18.25 per person

Additional Savory & Sweet Stations available.

Please inquire with your sales representative

NON-ALCOHOLIC BEVERAGE

Tropicana® Bottled Fruit Juices (case of 24) \$84.00
Orange, cranberry and apple

Assorted Pepsi® Soft Drinks (case of 24) \$78.00
Pepsi, Diet Pepsi, Mountain Dew, and Sierra Mist

Assorted Vitamin Water (case of 24) \$144.00
XXX Acai Blueberry Pomegranate, Power C Dragon
Fruit, Refresh Tropical Mango

Bottled Tropicana Lemonade (case of 12) \$60.00

Bottled Starbucks Frappuccino (case of 24) \$165.00
Mocha, Vanilla, Caramel

Assorted Cartons of Milk (case of 12, ½ pints) \$27.75
1%, 2%, Skim and Chocolate

Las Vegas Logo Water (case of 24) \$54.00

NEW: CUSTOM Logo Water

16.9oz or 12oz bottles.
24 bottles per case. Minimum order of 25 cases.
Ask your sales manager for pricing & artwork requirements.
6 weeks lead time needed.

NEW: Self Service of Non-Packaged Food & Beverage is required to have an offering to sanitize hands prior to receiving Serviceware, a Centerplate employee supervising as well as sanitizing or changing out utensils every hour. Contact your sales manager to work on scheduling of this attendant and options for sanitation stations.

Aquafina® Eco-Fina Water (case of 24) \$72.00

Perrier® Sparkling Water (case of 24) \$84.00

Freshly Brewed Regular Coffee or Decaffeinated Coffee \$170.00
Served shared
2.5 gallons, serves approximately 25 cups, Served with Cups, Sleeves, Lids, Stir Sticks, Sugars and Creamer

Freshly Brewed Hot Tea \$170.00
Served shared
2.5 gallons, serves approximately 25 cups, Served with Assorted Tea Bags, Cups, Sleeves, Lids, Stir Sticks, Sugars, Lemons and Honey

Bottled Pure Leaf Tea (case of 12) \$60.00
Green Tea, Lemon, Sweetened or Unsweetened

NEW: 20lb Bagged Ice \$29.00 per bag

NEW: Water Cooler \$38.00 / day
Does not include 5-gallon Water Jug.
Must be ordered separately. All rental equipment will be picked up within (1) hour of show close.
Dimensions: 39"H, 13"W, 13"D . *Requires a dedicated 110 volt, 5 amp electrical outlet, client must order through show contractor.

NEW: 5 Gallon Water Jug \$35.00 per jug
Jugs come with (2) sleeves of 200 count cone cups each.
No credit will be issued for unused/unopened water jugs.
All rental equipment will be picked up within 1 hour of show close.
\$50.00 fee will be applied for water jug rental equipment not returned

HOSTED BAR BEVERAGE

All beverages are purchased by the host. Charges are based on consumption. One bartender per 100 guests is recommended.
Please select premium or deluxe package

Premium Spirits \$8.50 per cocktail

Ketel One Vodka
Tanqueray Gin
Bacardi Superior Rum
Camarena Silver Tequila
Dewar's 12 Scotch
Bulleit Bourbon
Seagram's VO Whiskey
Hennessy VSOP
Southern Comfort
Bailey's Irish Cream
Sweet & Dry Vermouth

Deluxe Spirits \$7.75 per cocktail

New Amsterdam Vodka
Bombay Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewar's White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Crown Whiskey
Hennessy VS
Sweet & Dry Vermouth

Please select one category of spirits per event.

Centerplate is proud to pour *Finest Call* mixers

A guaranteed minimum threshold of \$650.00++ per bar, per four hour is required. If the minimum guarantee is not met, you will be charged the difference between the consumption and the minimum guarantee. Client in exhibit booths are required to reserve 2, 8' tables (LVCC) from the show contractor. Tables will be provided for all bars booked in meeting rooms.

The beverage prices are the price per item as these items cannot be ordered by the each.

Items listed a la carte pricing are to accompany a bar, not purchased individually



HOSTED BAR BEVERAGE continued

Premium Wine \$7.25 by the glass

House Selections
Red & White

Deluxe Wine \$6.75 by the glass

House Selections
Red & White

Imported Beer \$7.50 by the bottle \$156.00 by the case

American Premium Beer \$6.50 by the bottle \$132.00 by the case

Draft Beer *by the keg **American Premium & Import Selections available**

* Please note we are not able to serve kegs on the second floor of an exhibit booth

Malt & Sparkling Seltzer by the case \$168.00

Mike's Hard Lemonade
Angry Orchard Cider
White Claw or Truly

Las Vegas Logo Water \$2.25 each **Pepsi Soft Drinks** \$3.25 each

Items listed a la carte pricing are to accompany a bar, not purchased individually.

Professional licensed bartenders are required

A bartender fee of \$180+ per bartender will be applied per 4-hour period



CASH BAR BEVERAGE

All beverages are purchased by the host. Charges are based on consumption. One bartender per 100 guests is recommended.
Please select premium or deluxe package

Premium Spirits \$8.50 per cocktail

Ketel One Vodka
Tanqueray Gin
Bacardi Superior Rum
Camarena Silver Tequila
Dewar's 12 Scotch
Bulleit Bourbon
Seagram's VO Whiskey
Hennessy VSOP
Southern Comfort
Bailey's Irish Cream
Sweet & Dry Vermouth

Deluxe Spirits \$8.00 per cocktail

New Amsterdam Vodka
Bombay Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewar's White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Crown Whiskey
Hennessy VS
Sweet & Dry Vermouth

Please select one category of spirits per event.

Centerplate is proud to pour *Finest Call* mixers

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The beverage prices are the price per item as these items cannot be ordered by the each.

Items listed a la carte pricing are to accompany a bar, not purchased individually



CASH BAR BEVERAGE continued

Premium Wine \$7.50 by the glass

House Selections
Red & White

Deluxe Wine \$7.00 by the glass

House Selections
Red & White

Craft/Imported Beer \$7.00 by the bottle

Sierra Nevada, Samuel Adams,
Heineken, Corona Extra

American Premium Beer \$5.75 by the bottle

Bud Light, Michelob Ultra, Coors Light
Blue Moon

Draft Beer *by the keg

American Premium & Import Selections available

* Please note we are not able to serve kegs on the second floor of an exhibit booth

Sparkling Seltzer \$7.00 by can

White Claw or Truly

Las Vegas Logo Water \$2.25

Pepsi Soft Drinks \$3.25

Items listed a la carte pricing are to accompany a bar,
not purchased individually.

Professional licensed bartenders are required

A bartender fee of \$180+ per bartender will be applied
per 4-hour period



GENERAL INFORMATION

ORDERING: Orders are due 15 days prior to the start of the show, based on cutoff date noted on show exhibit or kit. Orders submitted past deadline will be subject to onsite order fee of 25% on food and beverage pricing. Orders are not processed until a centerplate representative sends customer banquet event orders and contract for review. Orders are confirmed upon receipt of:

- Signed Contract
- Signed Event Order(s)
- 100% Prepayment
- Credit Card on File

For questions please contact: exhibitorcateringlvcc@centerplate.com or 702-943-6779

To submit orders: [Las Vegas Convention Center Express Catering](#)

ORDERING INSTRUCTIONS:

- Select Tradeshow /Conference from list of events
- Select the date of your event
- Select your location – Booth number in notes when applicable
- Select desired menu item(s)
- Select Delivery Time, input Number of guests & quantity of each item
 - Add to cart
 - Repeat for all desired items
- Once you have added all items to your cart, select Go to Checkout
 - **First time ordering?** Register an account by completing all required fields
 - Enter payment information (all card information will be encrypted)
 - **Returning User?** Login to your account with existing username and password
- **Review** your order, **check** the acknowledgement box and click **submit. Your order is not submitted until you complete this step.**
 - You will receive an email confirming your order was placed and a Centerplate team member will reach out for final approval

GENERAL INFORMATION (Continued)

EXCLUSIVITY: Centerplate maintains the exclusive right to provide all food and beverage in the Las Vegas Convention Center and Visitors Authority. All food and beverages, including water, must be purchased from Centerplate.

SERVICE CHARGE, TAX: A 19% service charge will apply to all food and beverage 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.

DELIVERY: A \$35.00 delivery charge or trip charge will apply to each food and beverage delivery for all exhibit booths inside of the convention center. All booths located outside of the convention center will have a \$50.00 delivery charge or trip charge for each food and beverage delivery. Please allow a minimum of 90 minutes for all on-site and unscheduled replenishment requests during the show.

LABOR: All labor is scheduled at four hours minimum. After eight hours, the hourly labor rate increases to time and one-half. After 12 hours, the hourly rate increases to double time.

- Food Server, Runner, Bus Person: \$120.00 (4-hr minimum) \$30.00 – per additional hour
- Culinary Attendant or Bartender: \$180.00 (4-hr minimum) \$45.00 – per additional hour
- Booth/Meeting Room Manager & Personal Chef: \$600.00 – per 8 hours

ALLERGIES: We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.

NEW: OTHER: Prices are subject to change should Food and Beverage Service requirements change due COVID-19 regulations and guidelines for doing business as a catering provider.



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.