

Booth Catering Menu

Fresh Start

FROM THE BAKERY

Bakery Assortment

Muffins, danish, and croissants served with butter and jelly 20.00 per dozen

Breakfast Bagels

Served with butter, jelly, light and regular cream cheese 18.00 per dozen

Donuts

18.00 per dozen

Gourmet Pastry Selection

Blueberry scones, chocolate filled croissants, apple strudel, and assorted coffee cakes 26.00 per dozen

FRESH FRUIT, YOGURT, AND GRAINS

Seasonal Fruit Display

Refreshing sliced fruit of the season 22.50 (serves 10)

Whole Fruit Bowl

Whole fruits in season 15.00 (10 piece)

Assorted Individual Fruit Yogurt

Low-fat and fat-free 2.50 each

Nutri-Grain Cereal Bars

Please choose apple or strawberry 17.50 per box (10 each)

The Eye Opener

Oven-toasted breakfast sandwiches delivered in an insulate re-closable box, 10 per box

Bacon, Egg, and Cheese Biscuit Sandwich

45.00 per box

Sausage and Egg Muffin Sandwich

45.00 per box

Sausage, Egg, and Cheese Croissant Sandwich

55.00 per box

Egg and Three-Cheese Breakfast Burrito

45.00 per box

Includes appropriate condiments and disposable serviceware.
Please add a 19% service charge and applicable sales tax.

Power Break

Oven Baked Jumbo Cookies

To include oatmeal raisin, chocolate chunk, white chocolate macadamia, and triple chocolate
24.00 per dozen

Homemade Fudge Brownies

24.00 per dozen

Potato Chips and House-Made French Onion Dip

12.00 per pound

Power Bars

Apple-cinnamon 48.00 per box (12 each)

Nature Valley Granola Trail Mix Bar

21.00 per box (16 each)

Snack Mix

Choice of pretzels, honey roasted peanuts, or party mix 12.00 per pound

Fancy Mixed Nuts

20.00 per pound

Assorted Hard Candies

8.00 per pound

Morning Essentials

Freshly Brewed Coffee or Decaffeinated Coffee

28.00 per gallon

Hot Tea

Regular, decaffeinated, and herbal tea bags with lemon wedges 28.00 per gallon

Iced Tea

Refreshing iced tea served with sweetener and lemons 25.00 per gallon

Starbucks Coffees

34.00 per gallon

Each gallon provides approximately 16 servings. Served in an insulated thermal dispenser with appropriate accompaniments, beverage napkins, and disposable cups.

Please add a 19% service charge and applicable sales tax.

Working Lunches

Chilled Luncheons platters serve approximately 10 guests and include dill pickles

Chef's Delicatessen Board

Assemble your own deli sandwich with roast beef, salami, turkey breast, ham, swiss cheese, cheddar cheese, lettuce & tomato with a selection of fresh breads, and condiments 125.00

Croissant Sandwich Sampler

Freshly baked mini croissants, made three ways, with sliced roast beef, oven roasted turkey breast, and chunky chicken salad 120.00

The VIP

Smoked turkey on french demi with dijonnaise and cheddar, ham, and swiss on pretzel ficelle with mustard butter and chicken pesto salad on ciabatta with red onion and tomato 135.00

The Gourmet

Herb roasted sirloin of beef with roasted peppers, smoked provolone cheese with sun-dried tomato pesto on herbed focaccia, and basil grilled chicken breast with plum tomatoes and garlic aioli on sourdough baguette 140.00

Luncheon Salads

Each serves approximately 10 guests

Herbed Potato Salad

Red skin potatoes with french green beans in herb vinaigrette 25.00

Confetti Coleslaw

20.00

Tossed House Salad

Crisp lettuce topped with fresh vegetables with individually packaged dressings 30.00

Gourmet Greens

Mixed baby field greens topped with fresh vegetables with individually packaged dressings 45.00

Mediterranean Pasta Salad

Pasta pearls with fresh zucchini, summer squash, sweet red, and green bell peppers tossed in a herb vinaigrette 35.00

Greek Feta Salad

Feta cheese, pepperoncini tomatoes, kalamata olives, and lemon oregano vinaigrette 30.00

Includes appropriate condiments and disposable ware.
Please add a 19% service charge and applicable sales tax.

Hot Leads

Cucina Deep Dish Pizza

Cheese or cheese and sausage 30.00 per pizza (8 slices)

Chicken Quesadillas

Authentic grilled chicken with chihuahua cheese, wrapped in flour tortillas. Sour cream, guacamole, and salsa fresca on the side 40.00 (16 pieces)

Pepperoni Calzone

Sliced pepperoni with mozzarella cheese, rolled and baked in pizza dough 45.00 (8 pieces)

Vegetarian Stromboli

Oven roasted zucchini, sautéed spinach and mushrooms with smoked provolone cheese, rolled and baked in focaccia dough 45.00 (8 pieces)

Classic Kosher-Style Quarter Pound Hot Dog

Wrapped all beef hot dogs on poppyseed buns with ketchup, mustard, and relish 25.00 (10 pieces)

The Total Package

Individually packaged lunches include herbed potato salad, seasonal whole fruit, and condiments

EXECUTIVE BOXED LUNCHES

The Director

Slicked ham, turkey, or roast beef on bakery fresh roll with chocolate brownies 14.00

Herb Encrusted Roast Beef

Sliced roast beef, horseradish, caramelized onions, cheddar cheese, and tomatoes on a ciabatta roll 13.95

Smoked Turkey Sandwich

Sliced smoked turkey, lettuce, cheddar cheese, sliced tomato, and herbed mayonnaise served on a french roll
13.95

Sicilian Sub Rosa

Salami, ham, cappicola, provolone cheese, red onions, lettuce, and tomato served on a french demi with red wine vinaigrette 15.95

Grilled Vegetable Wrap

Marinated grilled vegetables tossed in a herb dressing, wrapped in a spinach tortilla with gourmet cookies
12.00

Kosher Box Lunch

Turkey, tuna, or egg salad on bakery fresh roll, served with seasonal whole fruit, chocolate chip cookie, selected salad, and appropriate condiments 18.00

Japanese Bento Box

Authentic Japanese style Bento box with your choice of teriyaki salmon or chicken 18.00

DON'T FORGET TO ORDER YOUR BEVERAGES

Includes appropriate condiments and disposable ware.
Please add a 19% service charge and applicable sales tax.

Beverages

Soft Drinks

Pepsi, Diet Pepsi, Mountain Dew, Orange Slice, and Sierra Mist 42.00 per case (24) or 1.75 each

Chilled Juice

Orange, grapefruit, cranberry, apple, or tomato 60.00 per case (24) or 2.50

Milk (2% or Skim)

½ pints 18.00 per dozen or 1.50 each

Perrier Bottled Sparkling Mineral Water

60.00 per case (24) or 2.50 each

Aquafina Bottled Spring Water

60.00 per case (24) or 2.50 each

BEER AND WINES

Domestic Beer

Miller, Miller Lite, Budweiser, Bud Light, and O'Douls 80.00 per case (24) or 250.00 per keg

Imported Beer

Heineken, Amstel Light, and Corona 90.00 per case (24) or 325.00 per keg

Wine

Copperidge Chardonnay, Cabernet Sauvignon, Merlot, and White Zinfandel 15.00 per bottle

Sparkling Wine

Korbel Brut Sparkling Wine 29.00 per bottle

Looking for a specific wine? Please inquire about our full wine list.

DESIGNER DRINKABLES

Fruitopia

Fruit Integration or Strawberry, 20 oz bottles 75.00 per case (24)

Brisk Iced Tea

Sweetened with lemon or sweetened with no lemon, 20 oz bottles 75.00 per case (24)

Power Aid

Lemon-lime or Mountain Blast, 20 oz bottles 75.00 per case (24)

Arizona Ice Tea

Ginseng, 20 oz bottles 60.00 per case (12)

Red Bull Energy Drink

8.3 oz can 96.00 per case (24)

WE CAN ACCOMMODATE SPECIAL BEER, BEVERAGE, AND WINE REQUESTS

All beverage orders include disposable glass, beverage napkins, and ice.
Please add a 19% service charge and applicable sales tax.

Seal the Deal

HOT HORS D' OEUVRES

(price per 50 pieces)

Chicken Drummettes

Honey-mustard sauce 85.00

Grilled Vegetable Quesadillas

Cilantro crème fraiche 135.00

Crab Cakes

Lemon aioli 175.00

Chicken and Beef Satay

Thai peanut dipping sauce and
sweet chili garlic sauce 162.00

Crispy Vegetable Spring Rolls

With sweet and sour dipping sauce 85.00

CHILLED HORS D' OEUVRES

(price per 50 pieces)

Jumbo Shrimp Cocktail

Served with zesty cocktail sauce 175.00

California Maki Roll

Wasabi soy dipping sauce 125.00

Roasted Baby Red Potatoes

Crème fraiche and American caviar 125.00

HORS D' OEUVRE STATIONS

Premium Imported Cheese Selection

Domestic and imported cheese, accompanied by gourmet crackers 250.00

Farmer's Market Vegetable Crudités

Fresh vegetables served with a ranch dipping sauce 125.00

Salsa Bar

Tortilla chips with spicy red salsa, salsa verde, and salsa fresca 75.00

Hummus Selection

Lemon garlic, red pepper basil, and eggplant roasted garlic hummus
served with toasted pita chips 125.00

Includes appropriate condiments and disposable ware.
Please add a 19% service charge and applicable sales tax.

PERSONALIZED SERVICE

Server / Booth attendant

150.00 per four-hour shift

Bartender

120.00 per four-hour shift

ACTION STATION TO GENERATE EXHIBIT TRAFFIC

Levy Restaurants offers a host of upgrades and specialty services to maximize your exposure. From Fresh Fruit Smoothies to Cappuccino Machines to Cookies baked fresh in your booth, we can help you generate exhibit traffic.

Levy Restaurants cannot provide tables in your booth. It is the exhibitor's responsibility to provide adequate table/space in their exhibit booth for catering. Please contact your show contractor for tables.

Vienna Beef Hot Dog Carts

Advance Order Required – Subject to Availability

Hot Dog Cart Rental 150.00 per day
Client is responsible for supplying electricity (120v / 15amp)

Hot Dogs

Classic Kosher-Style Quarter Pound Hot Dogs served with Poppyseed Buns, Ketchup, Mustard, and Relish Packets. Includes Disposable Containers and Napkins. 2.50 each

Server (Optional)
150.00 per four-hour shift (four-hour minimum)

Cotton Candy

Advance Order Required – Subject to Availability

Cotton Candy Machine Rental

Dimensions: Base 36”h x 15”w x 15”d – Bowl 36” diameter
100.00 per day
Client is responsible for supplying electricity (110v / 15amp)

Cotton Candy Cones

Flavors include: Grape, Blue Raspberry, or Strawberry
1.50 each (100 cone minimum)

Server (Required)
150.00 per four-hour shift (four-hour minimum)

Snow Cone Machine

Advance Order Required – Subject to Availability

Snow Cone Machine Rental

Dimensions: 30”h x 24”w x 14”d
100.00 per day
Client is responsible for supplying electricity (110v / 15amp) and table or counter space for machine.

Cones

Flavors to include: Grape, Cherry, Blue Raspberry, and Strawberry
2.00 each (100 cone minimum)

Server (Optional)
150.00 per four-hour shift (four-hour minimum)

The Antique Popcorn Popper

Advance Order Required – Subject to Availability

Popcorn Popper Rental

Red and Gold Old-Fashioned Popcorn Popper – with or without cart

Dimensions: 32”h x 18”w x 16”d

100.00 per day

Client is responsible for supplying electricity (110v / 12amp) and, if applicable, table or counter in booth.

Popcorn

Each Packet contains pre-measured popcorn, with oil and salt.

6.00 per packet (12-15 4oz. serving bags per packet)

Server (Optional)

Make and Serve Popcorn 150.00 per four-hour shift (four-hour minimum)

Cleaning Fee

With Server No Charge

With out Server 25.00

Client is responsible for getting clearance from Show Management to serve popcorn on show floor.

Fresh Baked Cookies

Advance Order Required – Subject to Availability

Convection Cookie Oven Rental

Convection Oven features brushed chrome finish, a see-through oven door, and cookie sheets. Cooking time is 18 minutes per 3-dozen cookies. It must be set-up on a table or counter in your booth.

Dimensions:

100.00 per day

Client is responsible for supplying electricity (120v / 15amp)

Cookie Flavors

Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin, and Triple Chocolate

200.00 per case (150 cookies per case)

Server (Required)

Bake and Serve Cookies 150.00 per four-hour shift (four-hour minimum)

Ice Cream Cart

Advance Order Required – Subject to Availability

Ice Cream Cart Rental

Dimensions: 36”h x 48”w x 26”d

125.00 per day

Client is responsible for supplying electricity (110v / 15amp)

Ice Cream Bars

Dove Bars 2.95 each

Ben & Jerry’s Ice Cream Bars Assortment 4.00 each

Ben & Jerry’s Fruit Bars Assortment 2.00 each

Blue Bunny Ice Cream Bars Assortment 2.75 each

Flavors: Toasted Almond, Candy Center Crunch, Orange & Vanilla, English Toffee, Fudge Dipped, Sundae Crunch

Server (Optional)

150.00 per four-hour shift (four-hour minimum)

Soft Pretzels

Advance Order Required – Subject to Availability

Pretzel Warm / Display Case Rental

100.00 per day

Client is responsible for supplying electricity (110 v / 15amp) and table of counter for machine.

Pretzels

Traditional Pretzels served with mustard packets 1.75 each

Pretzels and Cheese Dip 3.00 each

Flavored Pretzels – include: Mozzarella Pizza, Sourdough Parmesan, and Apple Cinnamon 3.75 each

Server (Optional)

150.00 per four-hour shift (four-hour minimum)

Shoe Shine Service

Advance Order Required – Subject to Availability

Includes unlimited shoe shines, personnel, and chair

Dimensions:

65.00 per hour (four-hour minimum)

Professional Massage Relaxation Services

Advance Order Required – Subject to Availability

Include one chair and Massage Therapist offering a variety of relaxation therapy.

Dimensions:

65.00 per hour (four-hour minimum)

Spring Water Cooler

Advance Order Required – Subject to Availability

Cooler Rental

75.00 per show

Client is responsible for supplying electricity (110 v / 15amps)

Water

Five-gallon Containers of Spring Water (includes cups) 30.00 each

Deposit

Refundable deposit 150.00

Margarita Machine

Advance Order Required – Subject to Availability

Margarita Machine Rental

Dimensions:

150.00 per day

Client is responsible for supplying electricity (110v / 15amp)

Alcoholic Mix

Flavors: Lime or Strawberry (8oz drink)

4.00 each

Non-Alcoholic Mix

Flavors: Lemonade or Strawberry Daiquiris (8oz drink)

3.50 each

Bartender (Required)

Make and Serve 120.00 per 4-hour shift

PLEASE TAKE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES

As Levy Restaurants has exclusive food and beverage distribution rights within Qwest Center OMAHA all food and beverage items used to generate traffic to booths, service for exhibition staff and for events must be catered by Levy Restaurants. Distribution of food or beverage by sponsoring organizations and/or exhibitors must attain written authorization. Please see attached authorization policies/request form. At no time will exhibitors be allowed permission to sell food or beverage.

PRICING

Prices quoted do not include 19% service charge or applicable sales tax unless otherwise noted. Prices and related charges are subject to change without notice, guaranteed prices will be confirmed 60 days prior to the event. Orders placed or increased within 72 hours (3 business days) of service will be charged at 10% higher pricing than published menu prices.

GUARANTEES

A guaranteed number of attendees/quantities of food is required 72 hours, or 3 business days, prior to the event date (a business day is defined as Monday through Friday). This guarantee must be submitted by noon. If the guarantee is not received, Levy Restaurants reserves the right to charge for the number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges.

LABOR CHARGES

Should service staff be required for your event, service staff is available for 150.00 per four-hour shift, per attendant, with a one-shift minimum. Charges for specialized services such as Carvers, Chefs, Bartenders and Cashiers are noted on the menu. Early morning / late night exhibition floor events (before 6am after 7pm) are subject to additional labor charges.

BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverages and service are regulated by the Nebraska Liquor Control Commission, Levy Restaurants, as licensee, is responsible for the administration of these regulations: No alcoholic beverage may be brought onto the premise from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. No alcoholic beverages can be removed from the premise.

CONTRACTS

A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy Restaurants. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract in their behalf only with full payment in advance and an approval line of credit for additional orders. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

CANCELLATIONS

Any event cancelled less than 72 hours prior to the event will incur 100% of the estimated charges. If an event is cancelled by mutual consent of Levy Restaurants and the client due to inclement weather or other mitigating circumstances, only the actual expense of food and labor incurred by Levy Restaurants during preparation will be charged.

EXHIBITOR RESPONSIBILITIES:

The exhibitor is responsible for supplying all tables or adequate space within their exhibition space as well as all utilities necessary for food service through the show contractors. This includes the appropriate porter service arrangements made through show cleaning. It is also the responsibility of the exhibitor to ensure that all services ordered from Levy Restaurants are in compliance with show regulations. It is also the exhibitors' responsibility to arrange all pick-up of all food service related equipment. Charges incurred by damage or losses of any items contracted for by the client through an outside vendor (i.e., linen, decorations, floral pieces, etc.) are the sole responsibility of the client.