CAPPUCCINO EXPRESS
In Booth Barista

Drive attendees to your booth with the smells of Cappuccino Express premium coffee drinks.

1385.00 PER DAY
*Includes 250 (8 oz.) cups minimum per day, no carry over to following days. Includes espresso, cappuccino, lattes and americano.
Additional Cups 5.50 EA
Additional Flavors 150.00 PER DAY
(Mocha, Hazelnut & Vanilla)
One-Time Set Up Fee 180.00

Cart or tabletop models available. Dimensions and electrical requirements provided upon request.
*Requires attendant.

BREAKFAST TACOS & SANDWICHES
Served for a minimum of 25 guests.

Breakfast Tacos Choice of one - bacon, barbacoa or homestyle hash potatoes with scrambled eggs and shredded cheddar in flour tortillas served with pico de gallo and salsa verde. 8.50 EA

Buttermilk Biscuit Sandwich Choice of sausage or bacon, with egg & cheese. 8.50 EA

BREAKFAST PASTRIES
Priced per dozen, minimum of one dozen required.

Assorted Danishes 56.75 DZ ●
Assorted Muffins 56.75 DZ ●
Assorted Breakfast Pastries 56.75 DZ ●

*Attendant
225.00 per four-hour shift
+30.00 each additional hour

Delivery / Refresh Fee
25.00 per trip

Vegetarian ● Vegan ● Avoiding Gluten
FRESH POPCORN
Machine Rental

Draw in guests to your booth by popping fresh popcorn at your booth with our popcorn machine rental option. 250.00 PER DAY

Popcorn Packs 10.00 EA
( Paper Bags, Corn Kernels, Butter & Salt )
*Each pack serves 10 people.
Additional Popcorn Salt Flavors
50.00 PER DAY

Dimensions and electrical requirements provided upon request.
*Requires attendant.

A LA CARTE

Assorted Whole Fruit 42.00 DZ
Assorted Granola Bars 34.50 DZ
King Size Candy Bars 48.00 DZ
Bagged Chips 43.00 DZ
Assorted Bags of Snacks 45.00 DZ
Chef’s Selection Assorted Cookies 53.25 DZ
Brownies 53.50 DZ
Cupcakes 56.75 DZ
( Chocolate Devil’s Food Cake with Vanilla Coffee Porter Frosting, Red Velvet with Margarita Cream Cheese Frosting, Vanilla Bean with Cajeta Caramel Frosting )
Fresh Cut Fruit Cups 102.00 DZ
( Seasonal Melons & Berries )

*Attendant
225.00 per four-hour shift
+30.00 each additional hour

Delivery / Refresh Fee
25.00 per trip

BY THE POUND

Minimum of 3 pounds required. 1 pound serves approximately 12 people.

Potato Chips & Choice of Dip 48.25 LB
( Caramelized Onion Dip, Poblano Ranch Dip, Bleu Cheese Dip )
Fresh Fried Tortilla Chips and Salsa Verde & Roja 52.50 LB
*Served in 1 oz. individual bags.
Trail Mix 23.00 LB
*Served in individual 2 oz. cups.
Mini Pretzels 19.00 LB
*Served in individual 2 oz. cups.
Goldfish Crackers 19.00 LB
*Served in individual 2 oz. cups.
Mixed Nuts 29.25 LB
*Served in individual 2 oz. cups.

Vegetarian • Vegan • Avoiding Gluten

ALL DAY BREAKS
OUR SIGNATURE

Bavarian Pretzels

Choose between our salted traditional pretzel and our sweet coated pretzel. 8.50 EACH ●

Pretzels come with choice of the dips featured below.

Salted Traditional Bavarian Pretzel - Includes choice of two dips per order from the following selection:
( Creole Mustard, White Chile Con Queso, Spicy Tomato & Bacon Jam or Sun Dried Tomato & White Truffle Aioli )

Sweet Coated Bavarian Pretzel - Includes choice of one dip per order from the following selection:
( Cream Cheese-Vanilla Bean, Chocolate Fudge or Salted Bourbon Caramel )

FRESH CRUDITE SHOOTERS

Chef’s colorful selection of the freshest market vegetables. Served with crackers, breadsticks and choice of dip.
( Buttermilk Ranch Dip ●, Traditional Hummus ●● or Fresh Basil Pesto ●● )

9.50 PP

BITES

50 piece minimum; includes disposable plates, napkins and cutlery if required.

Tandori Chicken Satay with mango salsa. 8.50 EA ●
Chicken Quesadilla with avocado crema. 7.75 EA
Beef Satay with thai peanut sauce. 9.50 EA ●
Texas Brisket Slider 9.00 EA
Pulled Pork Biscuit 8.50 EA
Pork Potsticker with soy and sweet chili. 7.75 EA
Crab Cake with lemon aioli. 10.00 EA
Seared Sesame Tuna Wonton with seaweed salad and wasabi cream. 9.00 EA
Vegetable Spring Roll with sweet soy. 7.75 EA
Brien En Croute with raspberry. 7.75 EA

LOCAL CHEESE DISPLAY

Chef’s selections of local cheeses and local honey, fresh berries, dried fruit garnish, breads and crackers.

14.75 PP

HUMMUS TRIO CUPS

Traditional, roasted bell pepper and kalamata olive hummus’. Served with crispy carrots, cucumbers, celery, crackers, and bagel chips. ●●

10.50 PP

Delivered / Refresh Fee
25.00 per trip

Vegetarian ● Vegan ● Avoiding Gluten
**CHEF'S BEST**

**Boxed Lunches**

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches or crisp farm-fresh salads with crunchy sides and sweet treats. **31.00 PP**

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Box lunches include the choices below.

*Drinks sold separately.*

- **Gourmet Sandwich OR Salad** - Choose one
- **Sides** - Whole Fruit, Kettle Chips
- **Dessert** - Chocolate Chip Cookie with Pretzel and Butterscotch

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**GOURMET SANDWICHES**

- **Woodlands Turkey** with shaved smoked turkey, gouda cheese, vidalia onion and peach chutney on a honey wheat roll.
- **Grilled Chicken** with braised spinach, roasted tomato and avocado aioli on ciabatta.
- **Roast Beef** with gruyère, horseradish and arugula on black pepper challah roll.
- **Smoked Ham** with swiss cheese and mustard butter on pretzel bun.
- **ZLT Flatbread** with zucchini, sundried tomato pesto and pepper jack cheese.
- **Fajita Wrap** with grilled pineapple, cumin marinated chicken, grilled peppers, onions, spicy aioli and chihuahua cheese on a sundried tomato wrap.

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**GOURMET SALADS**

- **Chicken Caesar Salad** with cut romaine hearts, herb marinated grilled chicken, shaved asiago cheese and croutons served with caesar dressing.
- **Vegetable Cobb Salad** with mixed greens, cucumber, tomato, feta cheese, boiled egg, diced red onions and roasted peppers served with a balsamic vinaigrette.

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**ADD A DRINK**

- Assorted Soft Drinks - 12 oz. (Coke, Diet Coke, Sprite, Coke Zero) **3.75 each**
- Bottled Water - 12 oz. (Dasani) **3.75 each**

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**DISPLAY TRAYS**

Served for a minimum of 25 guests. Includes plates, napkins and cutlery.

- **Deli Platter** Includes assorted deli meats & cheeses, assorted sliced breads & rolls, potato salad, lettuce, tomatoes, onions, pickles, condiments and assorted cookies. **20.00 PP**
- **Assorted Mini Sandwiches** Includes turkey & provolone, ham & swiss, roast beef & cheddar mini roll and condiments. **6.00 EA**
LOCAL BEER
Selections
Experience the taste of Houston with seasonal beer offerings from local breweries. **168.00 PER CASE, PER SELECTION**

Featuring options from the breweries below. Check with your Sales Manager for specific beer offerings.

- St. Arnold’s
- Karbach
- 8th Wonder
- 11 Below

PREMIUM BEER
Stella Artois
Corona Extra
Laquinitas IPA
Blue Moon
Shiner Bock
**168.00 PER CASE, PER SELECTION**
(24 per case)

DOMESTIC BEER
Bud Light
Miller Lite
**144.00 PER CASE, PER SELECTION**
(24 per case)

PREMIUM BEER KEGS
675.00 EACH
(Not charged on consumption. Cannot be cancelled once ordered.)

DOMESTIC BEER KEGS
475.00 EACH
(Not charged on consumption. Cannot be cancelled once ordered.)

WINE BY THE BOTTLE
Foot Print Chardonnay
Foot Print Cabernet Sauvignon
Wycliff Brut
Wycliff Brut Rosé
**28.00 PER BOTTLE**

COCKTAILS
*Minimum of 50 drinks, on consumption.*
Tito’s Vodka
Bombay Sapphire
Bacardi Superior
Hornitos Plata
Jim Beam
Jack Daniel’s
Dewars White Label
**8.00 PER DRINK**

ALCOHOL POLICY & DETAILS
Alcohol MUST be served by a Houston Inspired Catering TABC Certified Bartender.

Drinks are served in biodegradable/disposable cups. No glass is permitted in exhibit halls.
Bar front not included. Additional 150.00 rental fee will apply if requested.

*Bartender
225.00 per four-hour shift
+30.00 each additional hour

Delivery / Refresh Fee
25.00 per trip
**TEXAS BEER PACKAGE**
Shiner Bock, St.Arnold’s Amber, Austin Eastcider, Dallas Blonde and Deep Ellum IPA.
800.00++ Serves 120 people

**MIMOSA PACKAGE**
House Champagne, Orange Juice and Disposable Flutes.
350.00++ Serves 50 people

**BLOODY MAY PACKAGE**
Tito’s Handmade Vodka, Zing Zang Original, Bloody Revolution Habanero, Dick’s Original Bloody Mary, Tobasco Sauce, Worcestershire Sauce, Salt Rimmer, Tajin Rimmer, Olives, Limes and Celery
975.00++ Serves 100 people

**HORNITOS TEQUILA PACKAGE**
Hornitos Plata Tequila, Stirrings Margarita Mix, Simply Grapefruit, Monin Strawberry, Monin Mango, Ginger Brew, Salt Rimmer, Sugar Rimmer, Tajin Rimmer, Strawberry Garnish and Lime Garnish.
975.00++ Serves 100 people

**DON JULIO TEQUILA PACKAGE**
Don Julio Silver, Stirrings Margarita Mix, Simply Grapefruit, Monin Strawberry, Monin Mango, Ginger Brew, Salt Rimmer, Sugar Rimmer, Tajin Rimmer, Strawberry Garnish and Lime Garnish.
975.00++ Serves 100 people

**DEEP EDDY PACKAGE**
1050.00++ Serves 125 people

**WHISKEY PACKAGE**
Bullet Bourbon, Woodford Reserve, Maker’s Mark, Blitters, Bitter Flavor, Sweet Vermouth, Simple Syrup, Club Soda, Coke, Diet Coke, Sprite, Ginger Brew and Cherry Orange Slices.
1050.00++ Serves 100 people

**ALCOHOL POLICY & DETAILS**
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**Delivery / Refresh Fee**
25.00 per trip
**OUR SIGNATURE**

**Fruit Infused Waters**

Our bright refreshing fruit waters showcase unexpectedly delicious flavor combinations that are sure to impress your guests. **62.00 PER GALLON**

Choose between the flavor combinations below.

- Strawberry Jalapeño
- Cucumber Lemon
- Minted Watermelon

**COFFEE AND TEA**

George R. Brown’s Proprietary Coffee Blend
(Regular or Decaf)
Assorted Hot Teas

**68.25 PER GALLON, PER SELECTION**

**ASSORTED SOFT DRINKS**

(12 OZ.)

Coke, Diet Coke, Sprite, Coke Zero

**90.00 PER CASE, PER SELECTION**

(24 per case)

**BOTTLED WATER (12 OZ.)**

Dasani

**90.00 PER CASE**

(24 per case)

**LOGO BOTTLED WATER BUYOUT FEE**

Please contact your Sales Manager for pricing and approval.

**PRICE VARIES**

**KEURIG COFFEE MACHINE RENTAL**

Limited quantities available. Includes: 1 gallon water jug, creamers, sugar/sweetner, stirrers, napkins & disposable cups. Client to supply: 120v15 amp - please contact SmartCity at 713 - 853 - 8900.

**150.00 PER DAY**

**ASSORTED COFFEE OR TEA K-CUPS**

4.50 EACH

**1 GAL WATER JUG & CUPS**

Keurig Machine ONLY.

**8.00 EACH**

**MINUTE MAID ASSORTED JUICES (10 OZ.)**

Apple, Orange and Mixed Berry

**90.00 PER CASE, PER SELECTION**

(24 per case)

**SWEET ICED TEA**

**62.00 PER GALLON**

**LEMONADE**

**62.00 PER GALLON**

**WATER COOLER RENTAL**

Client to supply: 120v15 amp - please contact SmartCity at 713 - 853 - 8900.

**105.00 PER DAY**

**5 GALLON WATER JUG**

47.25 EACH

**20 LB BAG OF ICE**

20.00 EACH

**Delivery / Refresh Fee**

25.00 per trip
**Houston Inspired Catering** is the exclusive caterer for the George R. Brown Convention Center. Absolutely no food or beverage is allowed into the GRBCC without prior written approval from a Houston Inspired Catering representative. **THIS INCLUDES BOTTLED WATER.**

- All prices are subject to a (+) charge, which represents a 21% Administrative Fee, Texas State Sales Tax 8.25% and Texas MB Tax (alcohol) 8.25% (as applicable).
- Food and beverages are provided on compostable disposable ware.
- Exhibitor catering is not charged on consumption. Menu items and prices are subject to change without notice.
- **FOOD PREP:** HIC can provide professional staff to assist you with food preparation. Applicable charges will apply. To arrange for assistance, please contact your sales manager listed at the bottom of the second page.
- **INSURANCE:** Any company serving samples (food or beverage) must submit an insurance certificate of liability with coverage of $1,000,000 per occurrence naming George R. Brown Convention Center, and HIC as additional insured. Be sure to check the complete insurance requirements.
- **DELIVERY FEE:** A $25.00+ Delivery/Refresh Fee will apply for each food and beverage delivery. **HIC DOES NOT** supply table and chair equipment, trash removal, or electricity for your booth. You MUST order through your service contractor.
- **ELECTRICAL:** Please contact Smart City at 713.853.8900
- **BOOTH CLEANING & TRASH REMOVAL:** Please contact Exhibitor Services at 713.853.8907

**FOOD AND BEVERAGE SAMPLING**

- The food manufacturer’s sampling form must be submitted no less than 21 days prior to the show to your sales manager for approval. We will coordinate details and requirements with you following approval.
- Open flame devices such as sternos, candles, solid alcohol fueled, or other solid fueled type device, are **allowed** for the cooking and hot-holding of food. Each booth using warming/cooking equipment must have at least one 3A40BC fire extinguisher with current inspection date and tag in the booth. Booths exceeding 20' in any dimension must have a minimum of two 3A40BC fire extinguishers with current inspection date and tag in the booth.

**FOOD SAMPLING**

- Items dispensed are limited to products manufactured by the exhibiting company
- **Any product that is not manufactured by the exhibiting company must be purchased from HIC if you wish to have it available for sampling by attendees.** Contact your sales manager to discuss buyout opportunities or HIC purchases.
- Food items are limited to ‘bite size’ (3 oz. or less).
- Beverage items may be dispensed in containers holding not more than 4 oz.
- Food and/or beverage items used as traffic promoters (e.g., coffee, popcorn, sodas, bottled water [with or without logo], ice cream, etc.) not manufactured by the exhibiting company **MUST** be purchased from HIC.
- The City of Houston requires a temporary food permit (daily) for ALL public shows. Food permits MUST be displayed in booths at all times during the show.
- Keep the delivery costs to your booth low – consider ways to safely store as much product in your booth as you will use each day.
- Candy Dishes - A hard candy dish provided complimentary by an exhibitor at their booth may be exempt, as long as the candy is bite sized individually wrapped.

**ALCOHOLIC BEVERAGE SAMPLING**

- All alcoholic beverages must be purchased through HIC, even if manufactured by the exhibitor.
George R. Brown Convention Center
Exhibitor Catering Order Form & Service Contract

☐ Contact Houston Inspired Catering to purchase any alcoholic beverages you wish to dispense to attendees.
☐ Bartenders to serve the alcoholic beverage must be hired through Houston Inspired Catering.
☐ Houston Inspired Catering will refuse alcoholic beverages to all persons unable to offer proper identification confirming that they are at least twenty-one (21) years of age, or a person who in Houston Inspired Catering's sole judgment appear to be in intoxicated.
☐ Alcohol is not charged on consumption and any remaining will be forfeited. Any remaining alcohol must be consumed onsite and is not allowed to be taken off premise per TABC laws.
☐ Alcohol is not allowed to be brought in from outside under any circumstances. This includes alcohol being used for display purposes & mini bottles for giveaway/promotions.

DEADLINE: All orders must be received a minimum of 21 days prior to the show to ensure availability of food and beverages, and appropriate staffing to prepare, deliver and service your account. A 25% late Fee will apply to all orders received within 21 days of the show.

CHANGES/CANCELLATIONS: Changes/Cancellations must be submitted in writing 3 business days prior to start of event. Full charges will be applied to cancellation of any menu items received within (72) hours, (3 business days), prior to delivery. SPECIAL ORDER ITEMS (e.g., logo cookies, kegs) cannot be canceled once confirmed.

PAYMENT POLICY: All food and beverage orders require 100% payment in advance. We accept American Express, MasterCard, VISA, Discover, check or wire transfer on initial orders. We will require a credit card for any additional services ordered onsite during the show.

SPECIALTY ITEMS: A specialty item refers to any food/beverage item or brand that is not on our most current menu. Requests for specialty items are not guaranteed for approval and all requests must be received by HIC a minimum of (30) days prior to the start of the show. Additionally, specialty order items are not eligible for re-order when you are on-site. Any substitutions/on-site requests will be limited to what is available in inventory and will be subject to applicable fees.

Show Name: ___________________ Date Order was placed: ___________________
Booth Number: ___________________ Booth Name: ___________________
Company Name (Bill To): ___________________ Contact Name: ___________________
Phone Number: ___________________ On-Site Contact Cell Phone Number: ___________________
Street Address: ___________________ Fax Number: ___________________
City, State, Zip: ___________________ E-Mail Address: ___________________

On-Site Contact/Authorized Signatures for Event: ___________________ ___________________
(Printed Name) (Signature)

ORDER FORM

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$25 Delivery Charge (charged per trip/per day)

(Please use additional sheet if needed)

Subtotal: ___________________

25% Late Fee: ___________________ (Applied to orders received within 3 weeks of show)

21% Admin Fee: ___________________

8.25% Sales Tax: ___________________

Total: ___________________

By completing this form you are authorizing that you have read and agree to the terms contained within this Exhibitor Catering Order Form & Service Contract. All policies, procedures and cancelations will be upheld by Houston Inspired Catering.