

EXHIBITOR CATERING MENU

2022



GENERAL INFORMATION

POLICIES AND PROCEDURES

These points will ensure your success while hosting attendees in your booth.



- Centerplate is pleased to be the exclusive caterer in the Baltimore Convention Center to provide all of your food, beverage and service staffing needs. **NO OUTSIDE FOOD OR BEVERAGE MAY BE BROUGHT INTO THE CONVENTION CENTER.**
- If your company manufactures, produces or distributes food or non-alcoholic beverages and your products are related to the nature of the show, you may provide samples for your guest's enjoyment in your booth on the trade show floor upon Centerplate's approval. Please request a sampling packet for guidelines and required forms for approval. **COMPLETED SAMPLING FORMS AND CERTIFICATE OF LIABILITY MUST BE RECEIVED BY THIS OFFICE THREE BUSINESS DAYS PRIOR TO YOUR SCHEDULED EVENT DATE.**
- To ensure availability of menu items, we encourage you to place your order 14 days prior to your scheduled event. Orders received less than five business days out from your event, will incur a 20% late fee for expedited services or charges that may arise to ensure your event.
- Cancellations prior to five business days in advance of the scheduled event date will receive a refund. Cancellation of services within three business days of the event date will be subject to payment in full.
- Each booth service order is subject to a \$60 delivery fee.
- No unconsumed food or beverage(s) may be returned for a credit, except for estimated unopened beverages served by a Centerplate bartender.
- A 23% service charge will apply to all food and beverage charges. Current state sales taxes will apply: 6 % to all food, beverage, labor/delivery charges, equipment rentals and service charges and 9% to all alcoholic beverages.
- Our catering services are provided on high quality disposable ware and are drop-off services (*unless otherwise noted*). We will be glad to coordinate specialty equipment* or linens* to optimize services in your booth (*charges will be assessed for any damaged or lost item(s) and are the sole responsibility of the exhibitor).
- Client is responsible for supplying adequate space within their contracted exhibition space, including bar, work/counter space and/or storage needed to provide contracted service(s).
- Client responsible to contact Edlen at 410.649.7321 for all electrical services.
- Trash cans, garbage removal, tables and other equipment are to be arranged through your show's general contractor. **CENTERPLATE CANNOT SUPPLY THESE ITEMS FOR YOUR BOOTH.**
- All services must be paid in full prior to the show's start. We accept company checks, wire transfers, Visa, MasterCard, Discover and American Express in full pre-payment of your services. We will require a credit card on file for any items on consumption, additional services ordered during the show or incidentals.
- It is the responsibility of the exhibitor to ensure that all services ordered are in compliance with show regulations.

NON-ALCOHOLIC BEVERAGES

All services include the appropriate condiments, disposable cups and napkins

Freshly Brewed Coffee	\$210	Espresso Bar*	\$1700
Three gallon units (approximately 30-36 cups)		Includes espresso machine, 100 espresso pods, gallons of milk, three seasonal flavored syrups, whipped cream, condiments and supplies (Includes Barista for 4 hours; \$60 per hour additional above the first four hours)	
Freshly Brewed Decaffeinated Coffee	\$210	Restock: above items, excluding barista	\$1450
Three gallon units (approximately 30-36 cups)			
Freshly Brewed Baltimore's Zeke Coffee	\$225	Starbucks® Gourmet Coffee Bar	\$1250
Three gallon units (approximately 30-36 cups)		Includes ten gallons regular and three gallons of decaffeinated Starbucks house blend coffees, three gallons of hot water with Tazo flavored tea bags, three seasonal flavored syrups and whipped cream (approximately 175 servings)	
Freshly Brewed Baltimore's Zeke Decaffeinated Coffee	\$225	Additional Starbucks Coffees or Tazo Tea	\$225
Three gallon units (approximately 30-36 cups)		Three gallon units per selection (approximately 36 cups)	
Morning Coffee Package	\$420	Nitro Coffee Bar*	\$1150
Includes three gallons of regular coffee, two gallons of decaffeinated coffee and one gallon of herbal tea		Includes cold brew nitro dispenser, 10 gallons of regular coffee (approx. 150 8 oz servings), condiments and supplies (Includes Barista for 4 hours; \$60 per hour additional above the first four hours)	
Keurig K-Cup Coffee Kit*	\$125		
Includes 24 K-Cups, 2 gallons of water, creamers, sugar/sweetener, stirrers and disposable cups (select either Regular Coffee or Decaffeinated Coffee)			
Keurig Starbucks K-Cup Coffee Kit*	\$175		
Includes 24 Starbucks K-Cups, 2 gallons of water, creamers, sugar/sweetener, stirrers and disposable cups (select either Regular Coffee or Decaffeinated Coffee)			
*Keurig Machine Daily Rental	\$50		

*Advance order notice of two weeks is required
Based on availability.



EXHIBITOR CATERING MENU 2022 – THE BALTIMORE CONVENTION CENTER

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NON-ALCOHOLIC BEVERAGES

All services include the appropriate condiments, disposable cups and napkins

Freshly Brewed Iced Tea

\$135

Three gallon units (approximately 36 cups)

Freshly Brewed Southern Sweet Tea

\$135

Three gallon units (approximately 36 cups)

Housemade Classic Lemonade

\$135

Three gallon units (approximately 36 cups)

Housemade Specialty Lemonade

\$165

Three gallon per flavor selection (approximately 48 8oz servings);

Yearly: Passionfruit-Jalapeno; Cherry-Lime; Rosemary or Arnold Palmer

Spring: Strawberry-Rhubarb

Summer: Watermelon-Basil, Strawberry-Rose; Blueberry

Fall: Spiced Pear or Autumn Ginger

Winter: Cranberry; Blood Orange or Winter Spice

Assorted Canned Soda

\$48

Twelve assorted regular and diet Coco-cola products

Individual Bottled Water

Twelve pack

\$48

Individual Bottled Sparkling Water

Twelve pack

\$54

Infused Mineral Water (per order)

\$105

Three gallon per flavor selection (approximately 48 8oz servings);

Flavors: citrus, melon, cucumber-mint, strawberry-basil or peach-thyme

Individual Bottled Juices

\$54

Twelve juices to include orange, apple and cranberry

Individual Bottled Naked Smoothies

\$36

Six pack may include Berry Blast, Mighty Mango, Strawberry or Protein

Red Bull® Energy Drink

\$36

Six pack of regular or sugar-free

Individual Bottled Sports Drink

\$54

Six pack per selection: Orange, Lemon, Red or Blue



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A LA CARTE

All services include the appropriate condiments, disposableware and napkins



Assorted Freshly Baked Muffins \$96
(two dozen)

Assorted Donuts \$80
two dozen of Chef's selection of donuts

Assorted Bagels \$96
two dozen may include plain, sesame, cinnamon raisin and everything

Assorted Danish \$106
two dozen may include apple, blueberry, custard and cherry

Assorted Croissants \$140
two dozen may include classic, almond topped, chocolate; apple; and cherry filled

European Breakfast Pastry Tray \$126
two dozen may include strawberry cheese pockets, caramel pecan twists, rum buns, crème brulee muffins and filled croissants

Chef's Morning Bakery Display \$150
three dozen may include muffins, bagels, danish and croissants

Oversized Gourmet Cookies \$136
two dozen individually wrapped cookies may include chocolate chip, Reese's chunk or seasonal selections

Individually Packaged Sweets \$96
two dozen assorted bags sweet snacks and cookies

Assorted Brownies & Blondies \$106
two dozen individually wrapped bars may include double fudge, Oreo or rocky road brownies & toffee blondies

Assorted Dessert Squares \$106
two dozen individually contained bars may include lemon berry, cheesecake brownies, toffee blondies and/or seasonal selections

Rice Krispy® Treats \$90
two dozen individually wrapped classic treats

Cupcakes \$80
one dozen per selection:
• Death by Chocolate Cupcake
• Cappuccino Cupcake
• Strawberries 'n Cream Cupcake
• Lemon Raspberry Cupcake
• Cannoli Cupcake
• Dutch Apple Cupcake
• Classic Red Velvet Cupcake
• Chef's Special Seasonal or Specialty Offering

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A LA CARTE



All services include the appropriate condiments, disposableware and napkins

Granola Bars \$48
(one dozen assorted bars)

Kind Bars \$60
(one dozen assorted bars)

Kellogg's NutriGrain® Bars \$48
(one dozen assorted bars)

Chobani® Greek Yogurts ^{GF} \$54
(one dozen)

Fresh Fruit Cups ^{GF} \$90
(ten cups)

Individual Bagged Savory Snacks \$48
(one dozen assorted bags)

Maryland Popsations' Popcorn Bags \$84
Choice of 1 flavor per dozen (one dozen, 2.5oz. bags):
Caramel, Kettle Corn, Cheddar, Old Bay Caramel
Charm City Combo (caramel & cheddar) or Seasonal

Individual Bagged Trail Mix \$60
(one dozen)

Individual Bagged Chex Mix \$48
(one dozen)

Individual Bagged Salted Peanuts \$60
(one dozen)

Bags of Housemade Kettle Chips ^{GF} \$48
Choice of spiced or salted
(one dozen individual bags)

Housemade Potato Chips & Dips ^{GF} \$162.50
Individual bags of salted potato chips with
cups of buttermilk herb and caramelized onion dips
(serves 25)

S & G Chips ^{GF} \$187.50
Individual bags of corn tortilla chips
with cups of salsa and guacamole
(serves 25)

^{GF} = Gluten Free

EXHIBITOR FAVORITES

Tables and electrical power required for any equipment will be the responsibility of the customer

PARKING FOR PRETZELS **\$743**

Includes 75 jumbo salted Bavarian pretzels, spinning pretzel machine rental, attendant for four hours, classic yellow mustard, nacho cheese sauce and napkins
Power requirements: 110volt/15amps/single phase

Additional Jumbo Pretzels (each) **\$6.25**

“NUT-THING” TO IT **\$1750**

Includes 200 four ounce bags, machine, bags, attendant for four hours and napkins

Flavor options: cinnamon sugar roasted almonds, cinnamon sugar roasted pecans, glazed almonds and pecans or glazed cashews

Power requirements: 208volt/30amps/single phase



FRESH FROM THE OVEN **\$1000**

Includes one case of cookie dough, oven rental, oven mitt, spatula, tray, attendant for four hours, biodegradable disposable plates and napkins
Each case includes 240, two ounce cookies

Flavor options: chocolate chip, sugar, oatmeal raisin, peanut butter or seasonal selection
Power requirements: 110volt/20amps/single phase

Additional Case of Cookie Dough **\$750**

POP TO IT **\$700**

Includes 2 cases of unpopped popcorn (approximately 500 freshly popped two ounce servings), machine rental, choice of seasonings, attendant for four hours, popcorn scoop, popcorn bags and napkins

Seasonings (sea salt, along with two choices from the following): Old Bay®, Maple Sugar, White Cheddar Powder, Ranch Powder, Vinegar Powder, Truffle Salt, Chipotle-Cinnamon or Spicy Cajun
Power requirements: 110volt/20amps/single phase

Additional Case of Unpopped Popcorn **\$175** Each case includes 300, four ounce servings, bags and napkins

PRE-POPPED POPCORN **\$165**

7 lb (approx. 50 individual bags) per selection:
Butter, Cheese, Caramel Corn or
Glazed with almonds & pecans

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EXHIBITOR FAVORITES

BOOTH ATTRACTIONS continued

“CHILL OUT”

Ice Cream Novelties

\$5.50

Good Humor® selections may include ice cream sandwiches, strawberry shortcake bars, chocolate éclair bars and king cones
(minimum order of 100 pieces)

Premium Ice Cream Novelties

\$6.50

Ben & Jerry® and Häagen-Dazs® Ice Cream Selections, along with all-natural smoothie pops
(minimum order of 100 pieces)

Ice Cream Freezer Daily Rental

\$100

Power requirements: 110volt/20amps/single phase

New Wave Ice Cream Shop

\$1850

Includes rich liquid nitrogen seasonal ice cream made to order, along with two premade Baltimore Taharka® Bros. favorites, mini ice cream cones or petite disposable bowls with spoons; culinary attendant and server for four hours
Serves approximately 200 three ounce servings

Taharka Selections: vanilla bourbon, cookie dough, strawberry cheesecake, chocolate fudge brownie, salty caramel, honey graham, key lime pie or seasonal selection

Minimum of 6 ft space required

CINEMA SNACK BAR GF

\$580

Includes 20 bags/boxes of each:
White Cheddar Popcorn, Red Swedish Fish®, M&M's®, Sour Patch Kids®, Milk Duds® and Mike & Ikes®

Serves approximately 120

C&C DISPLAY

\$700

Includes bags/boxes of chocolate chip cookies, fudgy brownies, M&M's® and chocolate covered pretzels, freshly brewed regular and decaffeinated coffees, condiments, cups and napkins

Serves approximately 60 (15 of each sweet option)

GF = Gluten Free

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BREAK SERVICE

BREAK ITEMS

Prices listed are per person. Minimum of 25 guests.
All services include the appropriate condiments, disposableware and napkins



Mid-Morning Pick Me Up Break \$21
Individual Fresh Fruit Salad
Individual Bags of Trail Mix
Individual Chobani Yogurts
Seasonal Infused Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

Snack Break \$15
GF Individual Boxes of Carrots, Pita Chips & Hummus
Individual Bags of Trail Mix
Individual Containers of Apples & Seedless Grapes

Ballpark Break \$18
Individual Bags of Dry Roasted Peanuts
Gourmet Soft Pretzels with yellow mustard
Individual Bags of Corn Tortilla Chips with hot cheese sauce
Individual Bags of Butter Popcorn

Maryland Snack Break \$18
Individual Bags of Chesapeake Snack Mix
Individual Bags of Maryland's Popsations® Popcorn
– caramel and kettle corn flavors
Individual Bags of Utz® Crabby Seasoned Potato Chips
Baltimore's Otterbein® Chocolate Chip Cookies

Baltimore Fiesta Break \$24
GF Individual Bags of Corn Tortilla Chips
GF Individual Crab & Corn Salsa
Snack Pack of Berger Cookies
Jarritos All Natural Fruit Flavored Sodas (1pp)

Give Me S'more Break \$18
S'mores Box - creamy marshmallow dip, graham crackers and milk chocolate
Assorted S'more Shooter Desserts
S'mores Trial Mix Bags – mini marshmallows, mini graham crackers, milk chocolate chips and chocolate covered pretzels
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

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LUNCH

All services include the appropriate condiments, disposableware and napkins

PLATTER OF SANDWICHES

\$250

25 individually wrapped sandwiches on Chef's selection of breads; garnished with pickles; Please select from the following:

- Turkey & Swiss *with lettuce and tomato*
- Roast Beef & Cheddar
- Ham and Havarti
- Grilled Vegetables *with red pepper hummus*

PLATTER OF PETITE SANDWICHES

\$400

60 individually wrapped sandwiches on petite rolls; Please select three from the following:

- Classic Chunky Chicken Salad
- Brined Turkey Breast *with apple butter*
- Maryland Ham *with honey mustard*
- Baltimore Pit Beef *with horseradish aioli*
- Classic Tuna Salad
- Classic Egg Salad
- Fresh Cucumbers *with dill cream cheese spread*



BOXED LUNCHES

Traditional Sandwich Boxed Lunch \$28

with chips, whole fruit and a cookie

Please select from the following:

- Turkey and Swiss
- Roast Beef and Caramelized Onions
- Ham and Swiss
- Vegetarian Caprese

Gourmet Wrap Boxed Lunch \$30

with chips, side salad and a cookie

Please select from the following:

- Curry Chicken Wrap *(contains almonds)*
- Baltimore Pit Beef Wrap *with caramelized onions & horseradish*
- Spicy Turkey Bacon Cheddar Wrap
- Rainbow Veggie Wrap *with roasted red pepper hummus*

Gourmet Salad Boxed Lunch \$31

with dessert

Please select from the following:

- Spicy Thai Chicken Salad – *Romaine lettuce, diced chicken breast, red bell peppers, shredded red cabbage and crispy rice noodles; spicy Thai peanut dressing*
- Chef Salad – *Turkey breast, ham, egg, cheddar cheese, romaine lettuce and grape tomatoes; zinfandel vinaigrette*
- Asian Beef Ramen Bowl – *Grilled sirloin with Napa and red cabbages, kale, scallions, carrots and ramen noodles; Gochujang dressing*
- Vegetarian Chopped Kale Salad – *Napa cabbage, red onions, carrots, walnuts, dried cranberries, blueberries and sunflower seeds; pomegranate dressing*

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RECEPTION

COLD HORS D'OEUVRES

Prices listed are per piece.
Minimum of 100 pieces per selection

Curry Chicken Salad \$5.50

with golden raisins in a mini cone

Duck Confit Canape \$6.50

with whipped lingonberry goat cheese and micro greens

PLT \$6.50

Pork belly, baby lettuce and candied tomato on a brioche plank with tabasco aioli

Tomato Bruschetta Basket \$6.50

petit savory dough basket filled with seasoned tomatoes, herbs and toasted parmesan

Vegan Mushroom Ravioli \$5.50

with tomato coulis; topped with balsamic glaze

Mini Crab & Shrimp Roll \$8.00

Thai Chili Shrimp Skewer ^{GF} \$7.50

glazed and accented with lime zest

Seared Saku Ahi Tuna ^{GF} \$7.50

on fresh cucumber round; topped with sriracha aioli and ponzu-lemongrass reduction

HOT HORS D'OEUVRES

Prices listed are per piece.
Minimum of 100 pieces per selection

Buffalo Chicken Spring Roll \$5.50

Bleu Cheese Dip

Thai Chicken Skewer \$6

Coconut-Curry Dipping Sauce

Baltimore Pit Beef Sliders \$6

Horseradish Slaw

Philly Cheesecake Spring Roll \$5.50

Spicy Aioli

Honey Old Bay Glazed Pork Belly Skewer \$6

Vegan Pan-Fried Kale Pot Stickers \$5

Spicy Soy Dipping Sauce

Crisp Artichoke Beignets \$4.50

Chipotle Aioli

Mac & Cheese Bites \$4.50

Twin BBQ Shrimp Skewer \$6.50

Petit Maryland-Style Crab Cakes \$8.00

Classic Cocktail Sauce

We suggest adding a dedicated attendant to serve each hors d'oeuvres. Server fee is \$175 each.

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RECEPTION

RECEPTION DISPLAYS

Prices listed are per person. Minimum of 25 guests.
All services include the appropriate condiments, disposableware and napkins

Individual Local and Domestic Cheese **\$10**

Served with Sliced Baguettes and Assorted Crackers

Individual Seasonal Fruits and Berries **GF** **\$10**

A selection of the freshest available sliced seasonal fruits and berries

Individual Vegetable Crudite Cups **GF** **\$6.50**

Roasted Red Pepper Hummus or Spinach Dip

Individual Antipasto Box **\$16**

Capicola, prosciutto, pepperoni, salami, Italian cheeses, marinated vegetables, olives, artichoke hearts and focaccia bread

PCC Box **\$6.50**

Individual box of pita chips, celery and carrots with roasted red pepper hummus

Individual Jumbo Shrimp Display **GF** **\$20**

*(4 shrimp per display)
With Horseradish Cocktail Sauce and Lemon Wedges*

Chips and Dips Station **\$16**

Individual Tomato-Basil Concassé; Edamame Hummus; and Crab & Shrimp Dip with small bags of Herbed Crostini, Wonton Chips, and Old Bay Potato Chips

Warm Maryland-Style Lump Crab Dip **\$11**

*Lump crab meat blended with cream cheese and special seasoning, served to order by an attendant**
With individual bags of Old Bay Potato Chips and PC Crackers
(\$175 fee per attendant)*



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BAR BEVERAGES

INDIVIDUAL PRICED ITEMS

The following special beverages service can be ordered for your exhibit booth with Show Management's approval. Individual canned/bottled beverages charged upon consumption.

Deluxe Pre-Made Cocktails

\$8.00

High Noon Vodka Cocktail (12oz. can)
Black Cherry, Grapefruit, Pineapple or Assorted
Barcardi Mojito or Rum Punch (12oz. can)
Lemon Drop Vodka Shot (50ML)
Barefoot Sangria Spritzer (250ML)

Premium Canned Cocktails

\$12

(by the 12oz. can)
Maryland's Sagamore Rye Black-Eyed Rye
Devil's Backbone Maryland Crush
Orange or Grapefruit
Jack Daniel's & Cola
Tanqueray Gin & Tonic
Ketel One Cucumber & Mint Spritzer
Cutwater Tequila Margarita or Blood Mary

White Claw Spiked Seltzer

\$8

(by the 12oz. can)
Grapefruit, Black Cherry, Raspberry or Mango

Angry Orchard Hard Cider

\$8

(by the bottle)

House Wine

\$40

(by the 750 ml bottle)
House selections of Pinot Grigio, Chardonnay, Rose/Blush, Cabernet Sauvignon or Pinot Noir

Premium Single Serve Wines

\$10

(by the 187ml bottle)
Cavit Chardonnay, Cavit Riesling
Cavit Merlot, Cavit Cabernet Sauvignon
Frontera Concha y Toro Red Blend

Deluxe Single Serve Wines

\$7.50

(by the 187ml bottle)
Barefoot Pinot Grigio, Chardonnay or Riesling
Barefoot Pinot Noir or Cabernet Sauvignon

Bottled Beer (by 12oz. bottles)

\$7.50

American Premium Beer
Budweiser, Bud Light, Miller Lite

Imported/Microbrew Beer

\$8

Heineken, Amstel Light, Samuel Adams, Corona or Baltimore's Heavy Seas

Draft Beer (by the keg)

\$550

Domestic Beer
Budweiser, Bud Light, Miller Lite

Imported/Microbrew Beer

\$650

Heineken, Amstel Light, Samuel Adams or Baltimore's Heavy Seas



Custom batches of pre-made cocktails available on request.

A certified Centerplate Bartender is required to dispense all alcoholic beverages in the Convention Center. Alcohol cannot be brought into or removed from the premises.

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MISCELLANEOUS

WATER SERVICES

Water Cooler Rental \$100

(by the day)
Power requirements: 110volt/20amps/single phase

Five Gallon Bottle of Spring Water \$38.50

(by the bottle)
Includes disposable cups

Cubed Ice \$20

(by the 10 lb bag)



PERSONNEL

Based upon a minimum requirement of 4 hours

Booth Attendant (Server) for your booth \$175

Additional hours above the requested minimum will be charged at \$45 each

Bartender for your booth \$225

Additional hours above the requested minimum will be charged at \$60 each
(A bartender is required to dispense and serve any alcoholic beverage within the Baltimore Convention Center)

Action Chef for your booth \$200

Additional hours above the requested minimum will be charged at \$60 each

*Above labor charges include the consecutive four hours minimum.
Labor charges are subject to sales tax.*

CENTERPLATE BOOTH CATERING ORDER INFORMATION

Centerplate is the exclusive caterer to the Baltimore Convention Center.

All food, beverage and alcohol are to be served by Centerplate.

NO outside food or beverage is permitted, including logo'd bottled water and candies.

PLEASE GO TO [Catering Services \(ezplanit.com\)](http://ezplanit.com) TO PLACE YOUR ORDER

There you will create an account, including adding your credit card for payment, and select your desired items.

Prices are subject to change without notification.

100% payment is required at the time your order is placed. We accept American Express, MasterCard, Via, Diner and Discover cards.

Each order is subject to a \$60.00 delivery fee per service, along with MD sales tax (6%; 9% alcohol) and a 23% service charge.

Orders received within 7 days of the show will incur a late order fee of 20%.

Disposable service-ware is used for and/or provided for all booth catering orders and is a drop-off service only.

Client is responsible for all electrical requirements, as well as tables, linens, trash cans and trash removal in the booth.

For inquiries or to discuss additional options, please e-mail marsha.pratt@centerplate.com



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