LAS Vegas
FOOD AND BEVERAGE

SEMA SHOW
LAS VEGAS CONVENTION CENTER

PLEASE ENSURE THAT ALL ORDERS ARE

FINALIZED BY:

MONDAY, OCTOBER 5
AT 12:00 PM PST

All documents are to be signed and orders paid in full by the date above

Orders submitted after this date may be subject to additional fees and our limited catering menu

*For any custom catering request,
please reach out to your catering sales representative*

ONLINE ORDERING IS AVAILABLE:
Las Vegas Convention Center
Express Catering

OR

E-MAIL YOUR CATERING ORDER FORM TO:
exhibitorcateringlvcc@sodexo.com

FOR ANY QUESTIONS,
PLEASE CONTACT THE CATERING SALES OFFICE

702-943-6779

Las Vegas Convention Center's Food and Beverage Policy

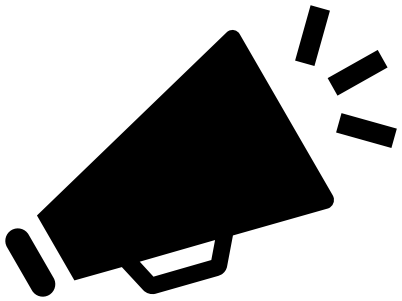
It is for the safety of customers that ready-to-eat food prepared outside of this building is not permitted. The Las Vegas Convention Center and Sodexo Live! value their customers' safety, health and wellness regarding food preparation, handling, and regulations as set forth by the Southern Nevada Health District.

All food and beverage vendors, contractors and services must be contracted through Sodexo Live!, as it is the exclusive food and beverage provider for the LVCC. All aforementioned policies will be strictly managed by the LVCC & Sodexo Live!. Any violation could result in fees, the removal of product from the show floor and or obligatory discontinuation of booth activities.

Food Safety
it's our business

Any questions, comments, or concerns should be directed to
Food and Beverage Department's Main Office at
702-943-6779

Thank You for your cooperation!



SHOW RESTRICTIONS:

- After hour events must be approved by Show Managment.
  Must submit a “Booth/Outside Events Application” found at www.semashow.com/esm

Sampling Request Form

Sampling approvals are granted on a case-by-case basis and are not guaranteed.
All approvals are at Sodexo Live's discretion.

Click below to access the Sampling Portal:

CLICK HERE

Per Southern Nevada Health District requirements, a sanitation station must include:

- 5-gallon hot water supply tank
- 5-gallon waste water tank/bucket
- Liquid hand soap in a pump dispenser
- Single-use paper towels
- Food-grade sanitizing wipes (no-rinse)



Water must be replenished as needed and maintained at 110–112°F.
Manufactured, sealed products do not require a handwashing kit.

LAS Vegas
FOOD AND BEVERAGE

Catering Order Form

To ensure availability of menu items, we encourage you to place your order by the catering deadline date listed on the front page of the catering kit

Sodexo Live! holds the exclusive rights to all food and beverage within the Las Vegas Convention Center. This exclusive agreement prohibits exhibitors or other event participants from bringing food or beverage into the Las Vegas Convention Center without the written approval of Sodexo Live! - this includes bottled water.

SHOW EVENT NAME:	

BILLING INFORMATION:					
COMPANY NAME:		ADDRESS:			
CONTACT NAME:		CITY:			
CONTACT'S TITLE:		STATE:			
PHONE #:		ZIP CODE:			
GENERAL EMAIL:		Country:	United States		

LAS Vegas FOOD AND BEVERAGE

ONSITE INFORMATION:			
BOOTH / M.R. #:		GUEST COUNT:	
HALL OR LOT:		***We require a diagram identifying F&B placement.***	
CONTACT NAME:			
MOBILE CELL:			
EMAIL:			

Please note that Sodexo Live! does not provide tables for F&B services on the show floor. Must be ordered through the show contractor.

A fee of $35+ will apply for each delivery to booths in the exhibit halls and $50.00+ for each delivery to booths outside of the building.

DATE OF SERVICE	TIME OF SERVICE		QTY	ITEM / DESCRIPTION	UNIT PRICE	Total: w/out taxes & fees
	START	END				
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(+) = Current state tax, 8.375% / (++) = 19% service fee and current state tax, 8.375%

Total: *w/out tax & fees*

Upon receipt of this form, a contract will be created and sent. Functions are considered tentative until signed contract and payment are received.

100% Pre-payment is due 30 days from the start of the show. ACH is the preferred method of payment. Credit card must be on file for any/all consumptions and/or onsite ordering.



LAS Vegas®

FOOD AND BEVERAGE

Catering Menu



Chef Spotlight

Executive Chef Dylan Matuschka

Las Vegas Convention Center Executive Chef Dylan Matuschka is a well-seasoned Las Vegas culinary professional. In his 10-year tenure in the Las Vegas Valley, Chef Dylan has worked for multiple world-renowned resorts and Celebrity Chefs Restaurants before opening the Four Diamond Catering Facility at Resorts World Las Vegas as the Assistant Executive Catering Chef.

Chef Dylan joined the Las Vegas Convention Center in October of 2023. He brings the style and flavors of the Las Vegas Strip to the magnificent halls of the LVCC. Under his leadership and the leadership of his skilled culinary team, every meal will be one to remember.

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LAS Vegas
FOOD AND BEVERAGE

Catering Service

Catering Sales Office **702.943.6779**

Any menu inquires can be made to our general mailbox at: exhibitorcateringlvcc@sodexo.com

Online Orders can be placed at: lvcvaexpresscatering.ezplanit.com

All meal pricing includes a maximum of two (2) hours of service time per function.

Dietary Identifications

Please note that our kitchen is not a dedicated gluten-free or allergen-free facility. While we do our best to avoid cross-contact, items are prepared using shared equipment and may come into contact with gluten, nuts, or other common allergens.

Gluten-free **Vegetarian** **Vegan** **Dairy-free** **Nut Free**

Breakfast



Breakfast

Breakfasts served with freshly brewed regular coffee and ice water.
Prices listed are per guest. **Minimum of 20 guests.**

Continental Breakfast

Good Morning Las Vegas | 32

- Assorted whole fruit
- Assorted breakfast pastries, muffins, bagels
- Butter, preserves, cream cheese
- Assorted bottled fruit juices

Vegas Style | 38

- Seasonal sliced fruits and berries
- Assorted breakfast pastries, muffins buttered croissants, bagels
- Butter, preserves, cream cheese
- Assorted bottled fruit juices

Toaster available upon request, rental fee may apply.

A dedicated server is included for all hot food services for a maximum of two (2) hours.

Gluten free pastries available on request.

Breakfast Buffets

Las Vegas Morning | 48

- Scrambled eggs with chives
- Crispy hash brown potatoes
- Applewood smoked bacon
- Seasonal whole fruit
- Assorted breakfast pastries, muffins, bagels
- Butter, preserves, cream cheese
- Assorted bottled fruit juices

Mountain Sunrise | 52

- Scrambled eggs with chives
- Black bean and vegetable potato hash
- Applewood smoked bacon
- Savory chicken sausage links
- Pearl sugar waffles, butter, maple syrup
- Seasonal sliced fruit and berries
- Assorted breakfast pastries, muffins, bagels
- Butter, preserves, cream cheese
- Assorted bottled fruit juices



Breakfast

A La Carte Breakfast

Minimum order of 20 per item.

Parfaits and Puddings

Greek Yogurt Parfait | 10
Local honey, seasonal berries, house granola

Acai Yogurt Parfait | 12
Local honey, seasonal berries, house granola

Coconut Mango Chia Pudding | 12
Coconut milk, vanilla

Breakfast Sandwiches

Croissant Sandwich | 10
Roasted tomato, onion scrambled eggs, Boursin cheese

Brioche Sausage Sandwich | 10
Scrambled eggs, maple pork sausage patty, cheddar cheese

Pretzel Croissant Sandwich | 11
Scrambled eggs, turkey sausage, Fontina cheese

A dedicated server is included for all hot food services for a maximum of two (2) hours.
Gluten free pastries available on request.

Breakfast Burritos and Wraps

Vegas Style Breakfast Burrito | 12
Flour tortilla, scrambled eggs, chorizo, roasted pepper, black beans, potato, cheddar cheese

Breakfast Burrito | 11
Flour tortilla, scrambled eggs, roasted pepper, black beans, potato, cheddar cheese

Spinach & Feta Egg Wrap | 12
Whole grain tortilla, egg whites, sauteed spinach, roasted tomato, feta

Frittata Egg Bites

Kale & Mushroom Frittata | 7
Wild mushrooms, curly kale, cottage cheese

Spinach & Feta Frittata | 7
Egg whites, sauteed spinach, roasted tomato, feta

Vegas Style Frittata | 8
Chorizo, roasted pepper, black beans, potato, cheddar cheese



Breakfast

Breakfast Action Stations

Served with **Good Morning Continental** (page 5).
Prices listed are per guest. **Minimum of 20 guests.**

Scrambled Your Way | 48

- Cage-free eggs, egg whites, vegan (VG) "just egg" (GF)(D)(N)
- Bacon, ham, chorizo, lox (GF)(D)(N)
- Onion, mushroom, tomato, bell peppers, spinach (GF)(D)(N)
- Cheddar, pepper jack, feta, cream cheese (GF)(N)

Nueske's Bacon Carving Station | 54

- Scrambled eggs with chives (GF)(D)(N)
- Black bean and vegetable potato hash (VG)(GF)(N)

Toast Table | 48

- Locally baked wheat, rye, and sourdough bread
- Avocado, heirloom tomato, burrata cheese, balsamic glaze (V)(N)
- Classic hummus, roasted tomato, arugula, citrus vinaigrette (VG)(N)
- Peanut butter, seasonal berries, granola, organic honey (V)

The European Continental | 54

- Crepes, cream cheese, assorted seasonal berries, whipped cream, chocolate sauce, powdered sugar
- Sausage links, bacon, baked beans, roasted mushrooms, cherry tomatoes
- Assorted sliced deli meats

A culinary attendant is required, additional fees to apply.
Toaster available upon request, rental fee may apply.



A La Carte / Break



A La Carte

Non-Alcoholic Beverages*

All A la Carte beverages accompanied with standard serving condiments.

Hot Drinks

Freshly Brewed Coffee

12 oz cups of coffee

2.5 gallons, serves approximately 25 | 210
5.0 gallons, serves approximately 50 | 415

Freshly Brewed Decaffeinated Coffee

12 oz cups of coffee

2.5 gallons, serves approximately 25 | 210
5.0 gallons, serves approximately 50 | 415

Hot Tazo® Tea

12 oz cups, 24 or 48 tea bags included per order

2.5 gallons, serves approximately 24 | 215
5.0 gallons, serves approximately 48 | 430

**Contact your catering sales representative for customized espresso services.*



A La Carte

Non-Alcoholic Beverages continued

Bottled Fruit Juices (case of 24) | 125
Assortment includes orange, cranberry, apple

Assorted Pepsi® Soft Drinks | 105
(case of 24)
Assortment includes Pepsi, Diet Pepsi, Mountain Dew, Starry, served with ice on the side

Assorted Coke® Soft Drinks | 105
(case of 24)
Assortment includes Coke, Diet Coke, Coke Zero, Sprite, served with ice on the side

Assorted LaCroix® Sparkling Water (case of 24) | 104

Las Vegas Logo Water (case of 24) | 95
16.9 oz bottles

Lemonade (2.5 gallons) | 114

Brewed Iced Tea (2.5 gallons) | 114

Infused Spa Waters (2.5 gallons, each) | 185
Please select one from the following:
Cucumber-lemon, peach-pomegranate, or strawberry-basil

Cold Water Cooler (per day) | 49
Advance order – *Requires a dedicated 110-volt 5amp electric outlet, includes only equipment.*

Water coolers not available in booths

Purified Water Jug (5 gallon) | 70

Bagged Ice (16 pounds) | 25
Does not include vessel



A La Carte

Las Vegas Bakery

Prices listed are by the dozen.

Assorted Bakery Tulip Muffins | 59

Assorted Breakfast Scones | 59

Assorted Croissants | 59

Assorted Low Fat Muffins & Scones | 59

Assorted Bakery Bagels | 59
Everything, raisin, plain, wheat, served with cream cheese. *Note: Toaster available upon request, additional fees may apply.*

Assorted Danish Pastries | 59

Assorted Breakfast Breads | 50

Locally Baked Carl's Donuts | 48

Assorted House Baked Cookies | 65
Chocolate chip, oatmeal raisin, macadamia white chocolate, peanut butter

Assorted Brownies | 54
Fudge chocolate chip, fudge walnut, blondies

Assorted Gourmet Cupcakes | 73
Vanilla, red velvet, double chocolate

Pantry

Prices listed are as indicated.

Seasonal Whole Fruit (dozen) | 42

Assortment of Greek Yogurts (dozen) | 87

Assortment of Cereals and Milk (dozen) | 84

Tortilla Chips and Salsa (bowl) | 81
(serves 12)

Fiesta Bar (bowl) | 128
(serves 12) Tortilla chips, salsa, and guacamole, pico de gallo, house salsa, sour cream

Kettle Chips and Dip (bowl) | 88
(serves 12) Roasted onion and sour cream

Traditional Snack Mix (per pound) | 33

Roasted Mixed Nuts (per pound) | 52



A La Carte

Packaged Goods

Prices listed are per dozen.

Rold Gold® Pretzels | 33
Individual bags

Nut Harvest® Salted Peanuts | 35
Individual bags

Planters® Fruit and Nut Trail Mix | 55
Individual bags

Assorted Bags of Chips | 48
Individual bags of Doritos®, Cheetos®, Lays® Original, Barbecue

Assorted Chex® Snack Mix | 55
Individual bags of traditional and cheddar

Nature Valley® Granola Bars | 50
Assorted flavors

Kellogg's® Nutri-Grain® Bars | 55
Assorted flavors

Full Size Candy Bars | 48

Rice Krispy® Treats | 54

Energy & Protein Bars | 73

Ice Cream Novelties* | 60
*Requires a portable freezer.

Premium Ice Cream Novelties* | 104
*Requires a portable freezer.

Ice Cream Freezer Rental Fee:
- Tabletop Freezer | 250
- Cart Freezer | 300

Requires dedicated 110-volt 10amp line.



Break Service

Crowd Pleasers

Popcorn Package | 268
Popcorn kernels, oil, and seasoning.
Includes serving bags (200 bags).
Does not include popcorn machine rental.

Popcorn Machine Table Top** (per day) | 230
Dimensions: 218.95"w x 21.65"d x 47.52"h
Popcorn package sold separately.
Requires:
· One 4ft. skirted table or counter space.
(Client to order through show contractor)

Bavarian Style Pretzels* (serves 25) | 275
Bavarian pretzels served with mustard and cheese sauce.
Does not include pretzel warmer rental.

Pretzel Warmer** (per day) | 55
Requires:
· One 4ft. skirted table or counter space.
(Client to order through show contractor)

Cookies for Cookie Station* | 307
(each case, serves 240 cookies)
Otis Spunkmeyer® cookie dough.
Please select one: chocolate chip, sugar, oatmeal raisin, or white chocolate macadamia nut cookie dough.
Does not include cookie oven rental.

Portable Cookie Oven** (per day) | 70
Dimensions: 22Hx22Wx18D.
Requires:
· One 4ft. skirted table or counter space.
(Client to order through show contractor)

*A dedicated server required, additional fee to apply.

**Rental equipment power requirements are 110-volt 20amp dedicated electrical outlet. (Client to order through show contractor).*



Lunch



Lunch

A La Carte Sandwich Platters

Accompanied with assorted kettle chips and condiments.
Prices listed are per platter. Serves approximately 12 guests.

Sandwich Platters

Gourmet Charcuterie | 325

- **Prosciutto & Fig Jam –** *Prosciutto, mozzarella fig chutney, arugula, balsamic glaze, ciabatta*
- **Smoked Turkey & Brie –** *Turkey, creamy brie spread, red onion, spring mix, cranberry, baguette*
- **Roast Beef & White Cheddar –** *Roast beef, white cheddar, roasted garlic aioli, roasted tomatoes, sliced pickles, caramelized onions, spring mix*
- **Caprese –** *Mozzarella, basil, heirloom tomatoes, pesto aioli, balsamic reduction, focaccia*

Mediterranean Delight | 300

- **Falafel Wrap –** *Crispy falafel, hummus, tahini sauce, cucumber, roasted tomato, red cabbage, arugula, feta cheese crumbles, whole wheat wrap*
- **Grilled Chicken Caesar –** *Herb grilled chicken breast, romaine lettuce, Caesar aioli, roasted tomatoes, red onion, shaved parmesan cheese, focaccia*
- **Roasted Vegetable & Hummus Wrap –** *Assorted roasted vegetables, hummus spread, spinach tortilla*
- **Mediterranean Beef & Lamb Gyro –** *Beef and lamb, sliced red onion, cucumber, roasted tomato, lettuce, tzatziki aioli, balsamic glaze, pita*

Classic Elegance | 300

- **Cucumber & Cream Cheese –** *English cucumbers, herbed cream cheese, red radishes, red onion, spring mix, everything bagel*
- **Egg Salad –** *Classic egg salad, mustard, chives, lettuce, whole grain Kaiser roll*
- **Smoked Salmon & Dill –** *Smoked salmon, dill cream cheese, fried capers, pea shoots, lettuce, sliced bread*
- **Chicken Salad –** *Poached chicken, grapes, walnuts, cranberries, whole grain mustard, buttery croissant*

Latin American | 300

- **Torta de Pollo Asado –** *Ancho grilled chicken, queso fresco, roasted tomato, red onion, cilantro aioli, crispy romaine, on a telera roll*
- **Grilled Vegetable Torta –** *Herb grilled squash, zucchini, grilled onion, roasted tomato, lettuce, pinto bean hummus, sliced queso fresco, sour cream drizzle, avocado aioli on torta roll*
- **Cuban Sandwich –** *Swiss cheese, sliced pork roast, sliced ham, pickles, mustard aioli, on hoagie roll*
- **Beef Churrasco Sandwich –** *Seared beef chuck steak or skirt steak, roasted tomato, sliced cucumber, crispy romaine, grilled onions, chimichurri aioli, hoagie roll*



Lunch

A La Carte Salads

Accompanied with condiments.
Prices listed are per salad. Serves approximately 12 guests.

Salad Bowls

Mixed Greens & Goat Cheese Salad | 100

Spring mix, cranberries, sliced sweet peppers, on the side, toasted pecans, crumbled goat cheese, balsamic vinaigrette

Southwest Salad | 100

Chopped romaine, roasted corn, heirloom tomatoes, black beans, sweet peppers, tortilla strips, on the side, shredded cheddar, jack, chipotle ranch, cilantro lime vinaigrette

Quinoa Salad | 100

Quinoa, cucumber, tomato, bell pepper, red cabbage

Antipasto Pasta Salad | 100

Rotini pasta, assorted cured meats, cherry tomatoes, mixed olives, pepperoncini, red onion, artichoke hearts, mozzarella pearls, Italian vinaigrette

Las Vegas Caesar Salad | 100

Crispy romaine, kale, radicchio, focaccia crouton, Caesar dressing



Lunch

Boxed Lunches

All boxed lunches are served with an individual bag of chips, whole fresh fruit, cookie, and 12 oz. bottled water. Prices listed are per boxed lunch.

Gourmet Sandwiches | 42

- **Turkey & Provolone on Multi-Grain Bread –** *Shaved oven roasted turkey, leaf lettuce, provolone cheese*
- **Roast Beef & Cheddar on Artisanal Pretzel Roll –** *Angus beef, leaf lettuce, sharp cheddar cheese*
- **Italian Sandwich on Roasted Garlic Panini –** *Genoa salami, pepperoni, smoked ham, leaf lettuce, provolone cheese*

Gourmet Wraps | 42

- **Grilled Vegetable Wrap -** *Grilled asparagus, zucchini, yellow squash, red bell pepper, hummus, whole wheat flour tortilla*

Gourmet Salads | 42

- **Asian Vegetable Salad –** *Baby spinach, Napa cabbage, radish, carrots, sesame soy vinaigrette*
- **Southwestern Vegetable Salad –** *Crisp romaine, black beans, fire roasted corn, tomatoes, pickled red onions, cilantro, tangy balsamic vinaigrette*

Gluten free options available.



Buffets

All buffets include ice water and iced tea. Additional beverages to be ordered from the a la carte options. Prices listed are per guest. **Minimum of 20 guests.**

***Note:** Special discount pricing if buffet ordered on specified day mentioned.

West Spring Mountain Road | 68/*60 ON MONDAY

Salads

- **Vietnamese Glass Noodle Salad** – Carrot, cucumber, green onion, bean sprout, cilantro, sesame soy vinaigrette
- **House Ginger Salad** – Spring mix, carrots, cucumber, red onion, vegan ginger dressing
- **Asian Cucumber Salad**

Entrées / Sides

- **Mongolian Beef** – Bell peppers, sesame seeds
- **Orange Chicken** – Scallions, orange twist
- **General Tso's Cauliflower**
- **White Rice**
- **Stir Fry Vegetables**

Desserts

- **Red Bean Sesame Balls**
- **Fortune Cookies**

Vegas Taco Truck | 68/*60 ON TUESDAY

Salads

- **Southwest Salad** – Chopped romaine, roasted corn, heirloom tomatoes, black beans sweet peppers, tortilla strips
- **On side:** shredded cheddar jack, chipotle ranch, cilantro lime vinaigrette
- **Roasted Corn Elote Salad** – Red pepper, lime juice, cilantro, light garlic aioli, Cotija cheese

Entrées *(Choose 3):* / Sides

- **Beef Birria**
- **Chicken Adobo**
- **Green Chili Bacon Burnt Ends**
- **Spiced Grilled Nopales**
- Served with corn tortillas, Spanish rice, frijoles de la Olla and tortilla chips
- **Includes:** salsa verde, pico de gallo, cilantro onion
- **Cotija Cheese, Mexican Crema**

Desserts

- **Caramel Stuffed Churros**
- **Tres Leches**

A dedicated server is included for all hot food services for a maximum of two (2) hours.
Gluten free pastries available upon request.



Buffets

Prices listed are per guest. **Minimum of 20 guests.**
***Note:** Special discount pricing if buffet ordered on specified day mentioned.

Smokehouse BBQ | 68/*60 ON WEDNESDAY

Salads

- **Picnic Table Salad** – Romaine, iceberg, cherry tomatoes, cucumber, red onion, BBQ spiced chickpeas
- **On side:** BBQ, ranch, oil, and red wine vinegar
- **Smoked Red Skin Potato Salad** – Whole grain mustard, red onion, celery, smoked bacon
- **Traditional Creamy Coleslaw** – Green and purple cabbage, carrots, red onion

Entrées / Sides

- **House Smoked Brisket**
- **BBQ Pulled Pork**
- **Baked 5-Cheese Mac and Cheese**
- **Char-Grilled Seasonal Vegetables**
- **BBQ Baked Beans**
- Served with old fashioned corn bread

Desserts

- **Classic Rhubarb Cobbler**
- **Mixed Berry Short Cake**

A dedicated server is included for all hot food services for a maximum of two (2) hours.
Gluten free pastries available upon request.

The Gondola Tour | 68/*60 ON THURSDAY

Salads

- **Caprese Salad** – Buffalo mozzarella, heirloom tomato, basil, balsamic reduction
- **Big Italian Salad** – Romaine, iceberg, radicchio, cherry tomato, red onion, pepperoncini, black olives
- **On Side:** shaved parmesan, red wine vinaigrette
- **Antipasto Pasta Salad** – Rotini pasta, assorted cured meats, cherry tomatoes, mixed olives, pepperoncini, red onion, artichoke hearts, mozzarella pearls, Italian vinaigrette

Entrées / Sides

- **Airline Chicken Saltimbocca** – Crispy prosciutto, sage, pan sauce
- **Spinach and Ricotta Stuffed Shells** – San Marzano marinara sauce
- **Eggplant Puttanesca**
- **Lemon Scented Broccoli Rabe**
- **Classic Utica Greens** – Prosciutto, onion, peppers, breadcrumbs, Romano cheese

Desserts

- **NY Cheesecake**
- **Cannolis**



Buffets

Prices listed are per guest. **Minimum of 20 guests.**

***Note:** Special discount pricing if buffet ordered on specified day mentioned.

Mediterranean | 68/*60 ON FRIDAY

Salads

- **Quinoa Salad** – Cucumber, tomato, bell pepper, red cabbage
- **Cucumber Tomato Salad** – Feta cheese, red onion, Kalamata olives
- **Mediterranean Chickpea Salad** – Arugula, cucumber, parsley, red onion, sweet peppers, lemon vinaigrette

Entrées / Sides

- **Chicken Shawarma** – Shawarma marinated chicken thigh
- **Gyro Meat** – Beef and lamb blend
- **Crispy Falafel**
- **Yellow Rice**
- **Grilled Pita Bread**
- Served with tzatziki, garlic hummus, white sauce

Desserts

- **Baklava**
- **Kunafeh**

All-American | 68/*60 ON SATURDAY

Salads

- **Kitchen Sink Salad** – Chopped romaine, iceberg, cherry tomato, cucumber, carrot, radish, red onion, corn, lima bean
- **On Side:** shredded cheddar, Green Goddess ranch, classic vinaigrette
- **Creamy Macaroni Salad** – Carrot, celery, onion

Entrées / Sides

- **All-American Beef Sliders** – Dill pickle chips, caramelized onion, cheddar cheese, fry sauce
- **Ball Park Mini Franks**
- **Vegan Stack Slider** – Portabella mushroom, zucchini, squash, roasted pepper vegan aioli
- **Potato Wedges**
- **Corn on the Cob**
- Served with ketchup, mustard, fry sauce, relish, onion

Desserts

- **Nilla Wafer Banana Pudding**
- **Ambrosia Salad**

A dedicated server is included for all hot food services for a maximum of two (2) hours.

Gluten free pastries available upon request.



Buffets

Prices listed are per guest. **Minimum of 20 guests.**
***Note:** Special discount pricing if buffet ordered on specified day mentioned.

The Vegas Knights | 68/*60 ON SUNDAY

Salads

- **The Wedge** – Iceberg lettuce, heirloom cherry tomato, red onion, Gorgonzola crumbles
- **On Side:** crispy bacon, herbed blue cheese dressing
- **Vegas Caesar Salad** – Chopped romaine, kale, heirloom cherry tomato
- **On Side:** focaccia crouton, parmesan cheese, Caesar dressing, balsamic vinaigrette

Entrées / Sides

- **Herb Crusted Flat Iron Steak** – Heirloom baby carrots, burgundy demi
- **Airline Chicken Piccata** – Haricot vert, lemon caper butter sauce
- **Au Gratin Potato**
- **Roasted Asparagus, Citrus Gremolata**
- **Garlic Roasted Chefs Mushroom Mix**

Desserts

- **Crème Brûlée** with fruit garnish
- **Chocolate Lava Cake**

A dedicated server is included for all hot food services for a maximum of two (2) hours.
Gluten free pastries available upon request.



Lunch

Plated Lunches

Lunches served with bakery rolls, butter, iced tea, freshly brewed regular coffee, ice water.
Prices listed are per guest. **Minimum 50 guests.**

Salads *(Choose 1):*

Las Vegas Caesar Salad
Crispy romaine, kale, radicchio, focaccia crouton, Caesar dressing

Summer Salad
Mesclun mix, seasonal fresh berries, goat cheese, candied walnuts, raspberry vinaigrette

Poached Pear Salad
Baby spinach and arugula, red wine poached pear, candied pecan, Gorgonzola, hard cider vinaigrette

Beet & Cauliflower Salad
Roasted red and gold beets, cauliflower puree, micro arugula, balsamic glaze

Cucumber Wrapped Mediterranean Salad
Spring mix, heirloom cherry tomatoes, red onion, feta, Green Goddess dressing

Entrées *(Choose 1):*

Mustard & Herb Roasted Rack of Lamb | 65
Parmesan polenta, roasted rainbow carrots, red wine demi

Braised Short Rib | 62
Roasted seasonal vegetable, Yukon Gold mashed potatoes, burgundy demi

Pan Seared Tuscan Salmon | 58
Roasted tomato basil butter cream, Tuscan kale, orzo pasta

Herb Roasted Airline Chicken Breast | 54
Roasted seasonal vegetable, Yukon Gold mashed potatoes, pan sauce

Desserts *(Choose 1):*

Olive Oil Cake
Seasonal citrus cream

Flourless Mango Coconut Cheesecake
White chocolate sauce

Crème Brûlée Tart
Seasonal fruit, strawberry infused cream

Chocolate Delight Cup
Chocolate coffee cake, chocolate mousse, seasonal berries, cream

Plated meals require dedicated labor, additional fees to apply.

Gluten free options available.



Reception



Reception

Hors d'oeuvre

Display set up, option to have passed upon request, server fees will apply.
Prices listed are per piece. **Minimum order of 25 pieces each.**

Cold

Mini Tropical Fruit Skewer with Guava Yogurt | 10

Vietnamese Vegetable Summer Roll with Mango Sweet Chili | 9

Herbed Ricotta and Tomato Bruschetta Crostini | 9

Roasted Beet Tartar Crostini | 8

Charred Moroccan Cauliflower | 8

Agua Chile Shrimp Shooter | 9

Ahi Tuna Poke Cone | 12

Togarashi Crusted Tuna Tataki with Wasabi Aioli | 11

Antipasto Brochettes | 9

Beef Tataki Skewer with Horseradish Cream | 11

Hot

Vegetable Spring Roll with Sweet Chili Sauce | 8

Roasted Vegetable Skewer with Tomato Pesto | 8

Tempura Shrimp with Thai Sweet Chili Sauce | 10

Coconut Shrimp with Mango Crème Fraiche | 11

Crab Cake with Roasted Red Pepper Aioli | 11

Barbacoa Beef Taquito with Ancho Crema | 9

Beef Tenderloin Skewers with Chimichurri | 12

Chili Lime Chicken Kabob with Tzatziki | 10

A dedicated server is required, additional fees to apply.



Reception

Reception Displays

Prices listed are per guest. **Minimum of 25 guests.**

Charcuterie Board of Cured Meats and Marinated Vegetables | 25
A selection of market vegetables, prosciutto, salami, cappicola, mortadella, cured pepperoni, flat breads, crostini, crackers

Imported and Domestic Cheese Board | 20
Garnished with fresh and dried seasonal fruit, sliced baguette, assorted crackers
Gluten free crackers and breads available upon request.

Farmer's Market Vegetable Crudité Display | 12
Served with heirloom carrots, celery, radishes, cucumber, tomatoes, with buttermilk ranch dip

Hummus Trio | 12
Selection of roasted red pepper hummus, roasted garlic hummus, edamame hummus, crispy pita chips, flatbreads with extra virgin olive oil, smoked paprika

Seasonal Fruit and Berries Display | 14
Served with Greek yogurt honey dipping sauce



Reception

Culinary Action Stations

Prices listed are per guests. **Minimum of 50 guests.**

Aloha Station | 24

- **Tuna Poke Bowl** – Ahi tuna, wakame, Tobiko, spicy aioli, white rice
- **Kalua Tofu Bowl** – Fried tofu, wakame, edamame, sweet soy, white rice
- **Spam Fried Rice**
- **Hawaiian Macaroni Salad**

Pasta Station | 24

- **Rigatoni and Orecchiette Pastas**
- **Vegan San Marzano Pomodoro**
- **Vegetarian Garlic Alfredo Sauce**
- **Chicken Breast, Italian Sausage** – Mushrooms, zucchini, squash, bell peppers
- Served with garlic bread, parmesan, red pepper flakes

Yakitori Station | 24

- **Marinated Beef and Chicken Skewers** – With scallions
- **Vegan Vegetable Skewers**
- Served with stir fried vegetables, white rice

Burrito Bowl Station | 24

- **Carne Asada and Adobo Chicken**
- **Spanish Rice and Frijoles de la Olla**
- Served with salsa verde, pico de gallo, cilantro onion, roasted corn
- Cotija cheese, Mexican crema
- Tortilla chips

A culinary attendant and dedicated server required, additional fees to apply.



Reception

Carved To Order Stations

Protein portion served at 5 oz per guest. All stations include locally made rolls.
Prices listed are per guest. **Minimum of 25 guests.**

Herb Roasted Bone-In Turkey Breast | 26
- Yukon gold mashed potatoes
- Agave glazed carrots
- Natural pan gravy
- Cranberry relish

Lemongrass Salmon | 30
- Jasmine rice
- Roasted seasonal vegetables
- Gremolata

Herb Crusted Rack of Lamb | 32
- Polenta cake
- Roasted root vegetables
- Mint jelly

Slow Roasted Prime Rib of Beef | 32
- Au gratin potatoes
- Grilled asparagus
- Natural beef jus
- Horseradish cream

Churrascaria Style NY Strip Steak | 34
- Jasmine rice
- Char-grilled sweet peppers
- Chimichurri sauce

Herb Crusted Beef Tenderloin | 36
- Fingerling potatoes
- Charred broccoli rabe
- Burgundy demi

A culinary attendant and dedicated server required, additional fees to apply.
Gluten free rolls available on request.



Reception

Dessert Stations

Served with freshly brewed regular coffee.
Prices listed are per guest. **Minimum of 50 guests.**

Ice Cream Social* | 16

Premium vanilla and chocolate ice cream, served with assorted parlor toppings:

- Nuts
- Cherries
- Shredded toasted coconut
- Chopped assorted candy bars
- Cookies

Ice cream freezer rental required for 400 or more guests.

Build Your Own Buñuelos Station | 16

Traditional sugar buñuelos served with Abuelita hot chocolate and assorted toppings:

- Dulce de leche
- Chocolate sauce
- Berry compote
- Whipped cream

Build Your Own Shortcake Station | 18

- Pound cake
- Angel food cake
- Assorted berry compotes
- Spiced chocolate sauce
- Caramel sauce
- Whipped cream

*A culinary attendant required, additional fees to apply.



Bar Packages



Bar Beverages

Hosted Bar Package

Please choose Premium or Select bar package.

Premium Spirits | 13
By the cocktail
Tito's Handmade Vodka
Bombay Sapphire Gin
Captain Morgan Orig. Spiced Rum
Don Julio Tequila
Crown Royal Whisky
Bulleit Whiskey

Premium Wine | 11
By the glass
Kendall Jackson Chardonnay
Seaglass Pinot Grigio
Charles & Charles 'Bolt' Rosé
Franciscan Estate Cabernet
La Crema Pinot Noir

Select Spirits | 12
By the cocktail
New Amsterdam Vodka
Bacardi Rum
Beefeater Gin
Jose Cuervo Tequila
Jameson Irish Whiskey
Jack Daniel's Whiskey
Jim Beam Bourbon

Select Wine | 9.75
By the glass
Dark Harvest Chardonnay
Ruffino Lumina Pinot Grigio
Proverb Pinot Noir
Sycamore Lane Cabernet

Import Beer | 11
By the 16 oz bottle/can

Domestic Beer
By the 16 oz bottle/can **|** 10

Hard Seltzer | 10.95
By the bottle/can

Red Bull | 6.95
By the can

Las Vegas Logo Bottled Water | 4
(16 oz bottle, each)

Soda (12 oz can, each) **|** 4.75
Assorted Pepsi® products

A guaranteed minimum threshold of **$750**++ per bar, per four hours is required. Your Catering Sales Representative will provide you with a personalized estimate deposit based on your event details.
Clients in exhibit booths are required to reserve 2, 8' tables from the show contractor. Tables will be provided for all bars booked in meeting rooms.

Bar brands subject to availability.

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



Bar Beverages

Retail Bar Service

We are a cashless facility. Please choose Premium or Select bar package.

Premium Spirits | 13
By the cocktail
Tito's Handmade Vodka
Bombay Sapphire Gin
Captain Morgan Orig. Spiced Rum
Don Julio Tequila
Crown Royal Whisky
Bulleit Whiskey

Premium Wine | 11
By the glass
Kendall Jackson Chardonnay
Seaglass Pinot Grigio
Charles & Charles 'Bolt' Rosé
Franciscan Estate Cabernet
La Crema Pinot Noir

Select Spirits | 12
By the cocktail
New Amsterdam Vodka
Bacardi Rum
Beefeater Gin
Jose Cuervo Tequila
Jameson Irish Whiskey
Jack Daniel's Whiskey
Jim Beam Bourbon

Select Wine | 9.75
By the glass
Dark Harvest Chardonnay
Ruffino Lumina Pinot Grigio
Proverb Pinot Noir
Sycamore Lane Cabernet

Import Beer | 11
By the 16 oz bottle/can

Domestic Beer
By the 16 oz bottle/can **|** 10

Hard Seltzer | 10.95
By the bottle/can

Red Bull | 6.95
By the can

Las Vegas Logo Bottled Water | 4
(16 oz bottle, each)

Soda (12 oz can, each) **|** 4.75
Assorted Pepsi® products

A guaranteed minimum threshold of **$1050**+ per bar, per four hours is required.

Clients in exhibit booths are required to reserve 2, 8' tables from the show contractor. Tables will be provided for all bars booked in meeting rooms.

Bar brands subject to availability.

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



Standards & Guidelines



Standards & Guidelines

Policies and Procedures

Exclusivity

We maintain the exclusive right to provide all food and beverage in the Las Vegas Convention Center. All food and beverages, including water, must be purchased from Sodexo Live!

Service Charges and Tax

A service charge of 19% is added to your bill for all catered services. 90% of the total amount of this service charge is distributed to the employees providing the service as a gratuity. 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.

If the customer is an entity claiming exemption from taxation in the state where the facility is located, the customer must provide to us satisfactory evidence of such exemption 30 days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

Payment Policy

One hundred percent (100%) of the projected payment for the event shall be paid at least thirty (30) days prior the event.

The balance and any additional charges incurred during the event, **will be charged to the credit card on file.** We will begin to accrue 1.5% interests from the date of the invoice for any unpaid balance. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer. The preferred method of payment is by wire transfer. **In addition, regardless of the method of payment, a valid credit card is required for all on site orders and additional charges.**

Linen Service

We provide complimentary in-house linen in meeting rooms for the number of rounds associated with meal functions, excluding break and beverage services. Additional linen fees will apply for specialty linens and any other room sets.

China Service

If china is preferred for food and beverage events located in the exhibit halls, Pavilion or Outdoor Terraces, the following fees will apply:

- Breakfast, lunch, receptions and dinners: $6.00+ per person, per meal period.
- Refreshment or coffee breaks: $3.00++ per person, per break.

In our continued determination to further our green efforts, we use a compostable, biodegradable, and sustainable set of disposable ware. Please speak to your catering sales representative for additional disposable options.

Delivery

Due to the magnitude of our catering events, all service will be delivered within a window of one hour based upon the requested time of service. Does not apply to onsite orders. If you would like to guarantee delivery times, then a dedicated server is required and applicable labor fees apply. 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.

Labor

All labor is scheduled at four hour minimum. After eight hours, the hourly labor rate increases to time and one-half. After twelve hours, the hourly rate increases to double time. Our union service personnel are entitled to two 15 minute and one 30 minute break per eight hour shift.

- **Food Server, Runner, or Attendant:**
  $240 (4-hr minimum) $60 – per additional hour
- **Culinary Attendant or Bartender:**
  $300 (4-hr minimum) $75 – per additional hour
- **Booth/Meeting Room Manager:**
  $700 – per 8 hours $175 – per additional hour
- **Personal Chef**:
  $700 – per 8 hours $175 – per additional hour

Standards & Guidelines

Policies and Procedures continued

Guarantees

The customer shall notify us no less than fifteen (15) business days, excluding holidays and weekends prior to the event, the minimum number of persons the customer guarantees will attend the event (the "guaranteed attendance"). There may be applicable charges for events with minimal attendance.

If customer fails to notify us of the guaranteed attendance within the time required, (a) we shall prepare for and provide services to persons attending the event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

We will be prepared to serve five percent (5%) above the guaranteed attendance, up to a maximum of 30 meals (the overage). Overage applies to buffet meal services only.

- If this overage is used, the customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the guaranteed attendance plus the overage, we will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.

The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

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.

Alcohol

As the exclusive provider of alcoholic beverages at the Las Vegas Convention Center, we take very seriously the need for responsible and lawful consumption of alcohol and we ask that you do the same.

All hosted bars are based on consumption, unless otherwise contracted. For hosted bars, a guaranteed minimum sales threshold of $750++ per bar per four hours is required. For retail bars and ticketed/retail bars, a guaranteed minimum sales threshold of $1,050+ per bar per four hours is required.

All bar services lasting more than four hours will incur an increased minimum sales threshold. If the minimum guarantee is not met, you will be charged the difference between the consumption and the minimum guarantee.

- As a host of all users of your booth or meeting room, you are responsible for the appropriate and lawful consumption of alcohol by your guests. You must ensure that all guests who consume alcoholic beverages in your booth or meeting room are at least TWENTY-ONE (21) years of age or older. We urge that you check proof of age, such as a driver's license, to be certain.
- All alcoholic beverages must be consumed within the booth or meeting room. NO alcohol can be removed from the Las Vegas Convention Center at any time.
- The consumption of alcoholic beverages by intoxicated guests, or guests appearing to be intoxicated, is prohibited.

LAS Vegas®
FOOD AND BEVERAGE



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Thank You

Catering Sales Office: 702.943.6779

Email: exhibitorcateringlvcc@sodexo.com

Online Orders: lvcvaexpresscatering.ezplanit.com