MENU

Exhibitor

Levy
Breakfast is the most important meal of the day, and we take that very seriously. From our signature freshly baked pastries, and a bounty of ripe refreshing fruit to wholesome and hearty hot morning favorites we will make sure you start your day off right.

**SIGNATURE BREAKFAST EXPERIENCE**

Served for a minimum of 2 dozen

**SIGNATURE BREAKFAST PLATTERS**
- Assorted Bagels and Cream Cheese $36.00 dozen
- Scones with Butter and Jam $36.00 dozen
- Fresh Baked Muffins with Butter and Jam $36.00 dozen
- Assorted Danish with Butter and Jam $36.00 dozen
- Chef’s Selection- Muffins, Danish and Croissants with Butter and Jam $40.00 dozen
- Fresh Baked Croissants (Butter and Chocolate) with Butter and Jam $38.00 dozen
- Chef’s Seasonal Fruit Platter $96.00 serves 12

**BREAKFAST A LA CARTE**
- Crispy Fried Chicken and Egg on Biscuit $8.00 each
- Signature Breakfast Croissant Sandwich- Scrambled eggs, smoked bacon and cheddar cheese $8.00 each
- Southwestern Breakfast Burrito- Scrambled eggs, chorizo sausage, pico de gallo and jack cheese. Served with salsa roja $8.00 each
- Individual Yogurt Parfait- Vanilla yogurt, fresh berries and granola $6.00 each
- Egg White and Spinach English Muffin $8.00 each
ALL DAY BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something crunchy with gourmet nachos. Customize your snack break selections to suit any time of day.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Serves</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SALSA SAMPLER</strong></td>
<td>46.00</td>
<td>10</td>
<td>Serves 10 authentic fresh salsas: salsa roja, salsa verde and salsa cruda.</td>
</tr>
<tr>
<td><strong>POTATO CHIPS AND GOURMET DIPS</strong></td>
<td>46.00</td>
<td>10</td>
<td>Served with roasted garlic Parmesan, French onion and buttermilk ranch dips.</td>
</tr>
<tr>
<td><strong>SNACK MIX OR PRETZEL TWISTS</strong></td>
<td>16.00 per pound</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PEANUTS</strong></td>
<td>23.00 per pound</td>
<td></td>
<td>Dry-roasted or honey-roasted.</td>
</tr>
<tr>
<td><strong>GRANOLA BARS (ASSORTED)</strong></td>
<td>3.00 each</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>INDIVIDUAL BAGS OF CHIPS AND SNACKS (ASSORTED)</strong></td>
<td>3.00 each</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CANDY BARS (FULL SIZE)</strong></td>
<td>3.00 each</td>
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</tbody>
</table>
CHEF’S BEST BOX LUNCHES

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.

BOX LUNCHES

All box lunches are served with an individual bag of chips, whole fruit and a house baked cookie.

Served for a minimum of 12

CLASSIC FAVORITES

Roast Sirloin
Ham and Swiss
Grilled Vegetable Wrap
Roast Turkey and Swiss

17.95 PER SANDWICH SELECTION

THE “BCBBLT”

Sliced roast beef with pepper bacon, lettuce, tomato and beer cheese

18.95 EACH

GRILLED CHICKEN CAESAR WRAP

Char-grilled breast of chicken rolled in a flour tortilla with romaine lettuce and shredded Parmesan cheese served with creamy Caesar dressing

18.95 EACH

SOUTHWEST STYLE CHICKEN WRAP

Breaded chicken tenderloins chopped and rolled in a flour tortilla with lettuce, cheddar cheese, tomatoes and chipotle ranch dressing

18.95 EACH

TUSCAN TURKEY SANDWICH

Herb roasted turkey breast, Provolone cheese, tomato, arugula and lemon aioli on artisan bread

18.95 EACH
**MAKE YOUR OWN MARKET SALAD**

Let us bring the farmer’s market to you. We’ve selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect—and personalized just for you.

**SALAD BOX LUNCHES**

Signature Box Salad Lunch—Choice of Signature salad, crostini and a house baked cookie

*Select 1 | Minimum of 24*

<table>
<thead>
<tr>
<th><strong>SALAD BOX LUNCHES</strong></th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>TRADITIONAL CHICKEN CAESAR SALAD</strong></td>
<td><strong>Mandarin Chicken Salad</strong></td>
</tr>
<tr>
<td>Grilled chicken crisp romaine, Parmesan cheese and garlic croutons with creamy Caesar dressing</td>
<td>Romaine and iceberg lettuce topped with shredded carrots, red cabbage, grilled chicken, Mandarin oranges and crispy noodles with ginger dressing</td>
</tr>
<tr>
<td><strong>18.95 PER SALAD SELECTION</strong></td>
<td><strong>18.95 PER SALAD SELECTION</strong></td>
</tr>
<tr>
<td><strong>TURKEY COBB SALAD</strong></td>
<td></td>
</tr>
<tr>
<td>Smoked turkey breast, romaine and iceberg lettuces, black beans, corn, tomato, red bell pepper, green onions, shredded cheddar and Monterey jack cheeses with buttermilk ranch dressing</td>
<td></td>
</tr>
<tr>
<td><strong>18.95 PER SALAD SELECTION</strong></td>
<td></td>
</tr>
</tbody>
</table>
SMALL BITES & BREAKS

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.

COLD HORS D’OEUVRES
- Oven Roasted Tomato Crostini served with oven roasted tomatoes, whipped ricotta cheese and balsamic drizzle $4.50 each
- Caprese Skewers with pesto marinated bocconcini and cherry tomato skewers $5.00 each
- Fig, Bacon and Goat Cheese Flatbread $5.00 each
- Asian Chicken Salad on wonton crisp $5.00 each
- Antipasti Skewers with salami, cheese, olives, marinated artichokes and roasted bell pepper $5.00 each

HOT HORS D’OEUVRES
- Pecan Chicken with peach chutney $5.00 each
- Shrimp and Grits $5.00 each
- Pulled Pork served on buttermilk biscuit $5.00 each
- Pork Potsticker with soy and sweet chili $4.50 each
- Vegetable Spring Roll with sweet soy $4.50 each
- Chicken Quesadillas with ancho-marinated chicken with cilantro and Monterey Jack cheese with salsa roja $4.50 each
- Spinach and Mushroom Quesadillas with baby spinach, sautéed mushrooms and Jack cheese with salsa roja $4.50 each

WARM ARTICHoke SPINACH DIP
- Accompanied by crostini and tortilla chips $57.00 serves 12

TRAFFIC BUILDERS

POPCORN MACHINE RENTAL
- Bring the smell of fresh popcorn to your booth! 100 (4 oz.) servings, bags included. $600.00 Per Day
- Additional case of popcorn available for $25.00 and additional power required to be provided by the client. $150.00 Per Day

RED HOT ROASTERS DELUXE ESPRESSO AND CAPPUCCINO CART
- 100 (8 oz.) Cups of beverages Mocha Lattes $1750.00 Per Day Includes Attendant
- Additional cups of beverages $3.50 each and additional power required to be provided by the client.

COFFEE AND DONUTS
- Eight dozen donuts paired with 96 cups of freshly brewed coffee. This is a favorite at any time of the day. $750.00 Per Day

THE CANDY SHOP
- Dime store candies~Gummy Bears, Sour Gummies, Licorice, Chocolate Covered Raisins, Chocolate Covered Malt Balls Lemon Heads and Hot Tamales. (3 lbs. of each) $425 Per Day
- Includes candy jars, scoops and plastic bags

SMOOTHIE CART
- Fresh made-to-order smoothie treats! 350 (8oz) Cups, smoothies, and choice of: strawberry, banana, mango and peach Additional power required to be provided by the client. $1500 Per Day

BOOTH ATTENDANTS
- Staff Attendant fees $150.00 per 4 hours
- Each additional hour $30.00
ALL DAY CHEF’S TABLES

PARTY PLATTERS

All platters served in increments of 25

HUMMUS TRIO
Traditional chickpea, roasted red pepper and edamame hummus served with crispy carrot and celery sticks, crackers and pita chips

225.00 SERVES 25

INTERNATIONAL CHEESE DISPLAY
Chef’s selection of International artisan cheeses with fresh seasonal berries, dried fruit, local honey, flatbreads and crackers

350.00 SERVES 25

MARKET FRESH FRUIT
Chef’s selection of fresh seasonal fruits and berries

200.00 SERVES 25

GARDEN FRESH CRUDITÉ OF VEGETABLES
Chef’s colorful selection of the freshest market vegetables served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and flatbreads

188.00 SERVES 25

LOUISVILLE MEZZE PLATTER
Spiced pimento cheese, fried olives, black pepper aioli, pickled vegetable slaw, local charcuterie and cheese, crudité with honey bourbon vinaigrette, fresh baked breads, herb crackers and signature biscuit crisp.

450.00 SERVES 25

ANYTIME GATHERINGS

Drop off service-no chef attendant. Minimum 24 guests per selection. All chef’s tables include disposable ware.

ITALIAN BISTRO
Traditional Caesar Salad
Cavatappi Pasta with Creamy Pesto and Grilled Chicken
Baked Meatballs with Marinara Sauce
Garlic Bread
Parmesan Cheese and Crushed Red Peppers on the side

24.95 PP

SOUTHERN BARBECUE
Smoked Pulled Pork with Signature Barbecue Sauce
House Baked Rolls
Creamy Cole Slaw
Kettle Potato Chips
Dill and Sweet Pickles

24.95 PP

CHICKEN FAJITAS
Grilled Chicken Breast with Peppers and Onions
Served with Cheddar Cheese, Sour Cream and Warm Flour Tortillas
Fiesta Rice
Tortilla Chips with Salsa Roja

24.95 PP

DOWN SOUTH
Mixed Green Salad with Tomatoes, Cucumbers, Red Onions, Croutons and Ranch Dressing
Southern Fried Chicken Tenders with Bourbon Barbecue Sauce
Loaded Mac Salad
Warm Yeast Rolls with Butter

24.95 PP
DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they’re an event! Whether you’re in the mood for plated options or chef’s table service, we combine picture perfect presentation with dreamy desserts like donuts, sundaes, and more.

FRESHLY BAKED COOKIE PLATTER
Chocolate Chip, Snickerdoodle and Oatmeal Raisin 36.00 dozen

CHOCOLATE BROWNIES AND DESSERT BARS
Decadent Chocolate Brownies, Lemon and Pecan Bars 36.00 dozen

COOKIE AND BROWNIE SAMPLER
Chocolate chunk, peanut butter and oatmeal cookies with triple chocolate fudge brownies 40.00 dozen

RICE KRISPY TREATS
Classic, chocolate and peanut butter 36.00 per dozen

THE CUPCAKE BAR
A variety of flavors including lemon, red velvet, chocolate peanut butter cup, double chocolate and vanilla beans 38.00 dozen

DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.
BAR SELECTIONS

Catch up with your guests over a selection of wines and imported and domestic beers, all served by our bar staff.

<table>
<thead>
<tr>
<th>HOSTED DELUXE BAR</th>
<th>HOSTED PREMIUM BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>COCKTAILS</strong></td>
<td><strong>COCKTAILS</strong></td>
</tr>
<tr>
<td>Featuring: Svedka Vodka, Bacardi Superior, Bombay Dry Gin, Jose Cuervo Especial, Jim Beam, Jack Daniels, Dewar’s, Jameson</td>
<td>Featuring: Tito’s Vodka, Bombay Sapphire, Maker’s Mark, Dewar’s 12, Bacardi Superior, Jose Cuervo Tradicional, Hennessey VS, Jameson</td>
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<tr>
<td>7.50 each</td>
<td>8.50 each</td>
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<tr>
<td><strong>WINE BY THE GLASS</strong></td>
<td><strong>WINE BY THE GLASS</strong></td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Chardonnay</td>
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<tr>
<td>Pinot Grigio</td>
<td>Pinot Noir</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Cabernet Sauvignon</td>
</tr>
<tr>
<td>Merlot</td>
<td>White Zinfandel</td>
</tr>
<tr>
<td>Brut</td>
<td>8.00 per glass</td>
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<tr>
<td>7.00 per glass</td>
<td>8.00 per glass</td>
</tr>
<tr>
<td><strong>PREMIUM BEER</strong></td>
<td><strong>PREMIUM BEER</strong></td>
</tr>
<tr>
<td>7.50 each</td>
<td>7.00 each</td>
</tr>
<tr>
<td><strong>DOMESTIC BEER</strong></td>
<td><strong>DOMESTIC BEER</strong></td>
</tr>
<tr>
<td>7.00 each</td>
<td>7.00 each</td>
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<tr>
<td><strong>BOTTLED WATER</strong></td>
<td><strong>BOTTLED WATER</strong></td>
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<tr>
<td>4.00 each</td>
<td>4.00 each</td>
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<tr>
<td><strong>SOFT DRINKS</strong></td>
<td><strong>SOFT DRINKS</strong></td>
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<tr>
<td>3.50 each</td>
<td>3.50 each</td>
</tr>
<tr>
<td><strong>JUICES</strong></td>
<td><strong>JUICES</strong></td>
</tr>
<tr>
<td>4.00 each</td>
<td>4.00 each</td>
</tr>
<tr>
<td><strong>SPECIALTY COCKTAILS</strong></td>
<td><strong>SPECIALTY COCKTAILS</strong></td>
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<tr>
<td>12.00 per drink</td>
<td>12.00 per drink</td>
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</tbody>
</table>

**BEER KEGS**

Includes Disposable Cups. Exhibitor responsible for power. Requires 110V/20amp.

Domestic Keg - $550.00  Premium Keg - $650.00

**ALCOHOL POLICIES**

All alcohol must be purchased through Levy and served by a Levy Certified bartender.

**BARTENDER FEES**

$150 per bartender- 4 hours of service. Each additional hour is $37 per man hour.
**NON-ALCOHOLIC REFRESHMENTS**

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Rosemary Lime and Watermelon Mint.

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRESH BREWED COFFEE AND TEA</td>
<td>Regular, Decaffeinated and Assortment of Hot and Flavored Teas</td>
<td>$2.00 per gallon, per selection</td>
</tr>
<tr>
<td>FRESH FRUIT INFUSED WATER</td>
<td>Cucumber Lemon, Minted Watermelon or Strawberry Jalapeno</td>
<td>$4.00 per gallon</td>
</tr>
<tr>
<td>HOT CHOCOLATE</td>
<td>A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles and mini marshmallows</td>
<td>$4.50 per gallon</td>
</tr>
<tr>
<td>ASSORTED SOFT DRINKS (12 OZ.) CANS</td>
<td>84.00 per case of 24</td>
<td></td>
</tr>
<tr>
<td>BOTTLED WATER (10 OZ.) S/B (12 OZ.)</td>
<td>96.00 per case of 24</td>
<td></td>
</tr>
<tr>
<td>ASSORTED JUICES (10 OZ.)</td>
<td>48.00 dozen</td>
<td></td>
</tr>
<tr>
<td>SPARKLING WATER (12 OZ.)</td>
<td>36.00 per case</td>
<td></td>
</tr>
<tr>
<td>WATER COOLER RENTAL</td>
<td>Includes water cooler, (1) 5 gallon water and paper cups. Exhibitor responsible for power for cooler. Requires 110V/20 amps. Includes paper cups.</td>
<td>$100.00 per day</td>
</tr>
<tr>
<td>SPRING WATER JUG (5 GALLONS)</td>
<td>40.00 each</td>
<td></td>
</tr>
<tr>
<td>CUBED ICE</td>
<td>20 pound bag</td>
<td>25.00 each</td>
</tr>
<tr>
<td>SINGLE CUP SELF SERVE COFFEE</td>
<td>(1) case of water, (24) K-Pods and Keurig Machine. Exhibitor responsible for power. Requires 110V/20amps.</td>
<td>$250 per day</td>
</tr>
<tr>
<td></td>
<td>Additional K-Cups-Case of 24</td>
<td>40.00 each</td>
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</tbody>
</table>
CAN I BRING MY OWN FOOD AND BEVERAGE INTO THE KENTUCKY INTERNATIONAL CONVENTION CENTER?
Levy Restaurants is the exclusive provider for all food and beverage at the Kentucky International Convention Center. All food and beverage items must be purchased through Levy Restaurants.

HOW DO I PLACE MY ORDER FOR FOOD AND BEVERAGE AND KNOW THAT MY ORDER IS CONFIRMED?
All food and beverage orders may be placed by fax, email or over the phone. You will receive your catering agreement and banquet event orders via email. To confirm your event, please return these signed documents with full payment; signed documents and payment are required before services are performed. If you don’t receive a catering agreement within 5 business days of your event please contact your catering sales person.

CAN I INCREASE OR DECREASE MY ORDER ON-SITE?
Increases can be made on-site based on availability of product and additional fees/upcharges may apply. Unfortunately decreases are not allowed within 5 business days of your event and we are not able to offer credit for any leftover products.

WHAT IF I HAVE TO CANCEL MY ORDER? WILL I STILL BE CHARGED?
Full cancellation of an order must be made 5 business days prior to the delivery date or full charges will incur. Cancellation of special order items is not permitted once the order has been placed.

WILL YOU PROVIDE PLATES, CUPS, NAPKINS, ETC? WHAT ABOUT TABLES, TRASH CANS AND OTHER SET-UP NEEDS?
All exhibitor booth services include disposable ware plates, cups, napkins and appropriate condiments. All cold beverages include ice. Exhibitors must provide adequate space, all electrical needs, tables chairs and trash removal from the booth.

CAN I SERVE ALCOHOL AT MY BOOTH? DO I NEED A BARTENDER?
Show management must permit alcohol to be served during your event. Please check your exhibitor kit for any restrictions. For all events with alcohol service a certified Levy Restaurants bartender is required. Alcohol cannot be brought into or removed from the Kentucky International Convention Center. We reserve the right to refuse service to intoxicated or underage persons. Proper proof of age will be required for service of alcoholic beverages. Minimum charges may apply to your service.

WHAT TIME WILL YOU DELIVER MY ITEMS TO ME? DO I HAVE TO BE AT MY BOOTH?
We will drop off your service at your booth at the date and time you request. Please note that you may receive your services up to 30 minutes early based on the current number of delivery requests. A representative of your company must be present to sign for the delivery. If you are not at your booth at your scheduled delivery time we will leave a note for you to contact us when you are ready. A $25 re-delivery fee per trip will apply. Please allow up to 2 hours once a call is made for re-delivery.

AM I ALLOWED TO GIVE OUT SAMPLES OF A FOOD OR BEVERAGE ITEM?
Exhibitors with booths in the trade show exhibit hall may give away sample portions of a product only if they manufacture, produce or distribute it. All samples must be related to the nature of the show. Written authorization is required from Levy and size restrictions apply. Please contact your Catering Sales Manager for more details.

EXHIBITOR INFORMATION
We believe that every occasion should be extraordinary. It’s all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

ORDERING INFORMATION
Remit all orders to:
LEVY AT KENTUCKY INTERNATIONAL CONVENTION CENTER
Catering Sales Coordinator 502-630-4398
E-mail: kiccsalesteam@levyrestaurants.com
221 S 4th Street Louisville, KY. 40202

Company:__________________________________________________________
Address:___________________________________________________________
City:_______________________________________________________________
State:______________________ Zip:________
Phone:___________________________________________________________
Fax:_______________________________________________________________
Cell Phone:________________________________________________________
E-Mail:____________________________________________________________

FOOD & BEVERAGE ORDER NEEDED FOR
Event/Trade Show:____________________________________________________
Day/Date of Event:____________________________________________________
Person Ordering:____________________________________________________
Other Authorized Signatures:_________________________________________
Booth/Room#:____________________ Facility/Hall_______________________
Number of Guests:____________________________________________________
Delivery Time:_______________________________________________________
Clean-Up Time:______________________________________________________
### Credit Card Information

<table>
<thead>
<tr>
<th>MasterCard:</th>
<th>Visa:</th>
<th>Amex:</th>
<th>Diner’s Club:</th>
<th>Discover:</th>
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</thead>
<tbody>
<tr>
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<table>
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<tr>
<th>Credit Card Number:</th>
<th>Card Holder:</th>
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<th>Security Code:</th>
<th>Authorized Signature:</th>
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</table>

Please let this letter serve as my formal written authorization and approval for you to charge the above described credit card for any and all charges and costs related to food service at the Louisville International Convention Center. This letter shall constitute my express written permission for you to charge, to the extent not previously paid for, the credit card for the initial deposit, the balance due before and after the event and any additional charges incurred during the event.

- PLEASE contact our office if you do not receive your catering agreement, banquet orders and balance due within 14 days of placing your order; receipt of these forms CONFIRMS your order has been placed.

- Full payment must be received by 14 days prior to the start of services (check and/or wire transfers must be received 14 days prior); all replenishment orders during the show must be guaranteed by credit card; any balance of charges due will be billed to this credit card.

- Additions/increase for the next day must be requested by 3pm the previous day. Cancellations require a 5 business day notice or full charges will be incurred; special order items may be reduced; however, your will still incur all charges.

- Actual service delivery tie may range from one hour prior to thirty minutes after your requested delivery time.

- A 22% Service Charge and 6% Sales Tax will be applied to the total.

- If food and beverage order is less than $50 per delivery a $50 delivery fee will be charged.

- If purchasing alcoholic beverages, the undersigned agrees to comply with all applicable laws regarding the use, sale, serving or other disposition of such alcoholic beverages. Accordingly the above signed agrees to indemnify and forever hold harmless Levy and KICC from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from the undersigned use, sale, serving or other disposition of such alcoholic beverages.