



Welcome to Centerplate - Exclusive In-House provider of Food & Beverage for the Javits Convention Center!

We're pleased to welcome you to Centerplate at the Jacob K. Javits Convention Center!

As the Javits Convention Center's exclusive in-house caterer and provider of food & beverage for more than a decade, Centerplate is renowned for its impeccable service and superb selection of menus. As a direct result of Centerplate's dedication to excellence, The Javits Center recently awarded a 10 year Exclusive Food & Beverage contract to Centerplate.

We offer a full range of menus and items which cater to every taste and budget, from simple snacks to elegant main courses. Centerplate's commitment to superb cuisine and impeccable service has helped the Jacob K. Javits Center to emerge as one of America's foremost convention center complexes

Frequently Asked Questions: to follow are some answers to questions that our clients frequently ask:

When is the best time to place Catering orders? It has been our experience, that beginning the process of entering orders at the earliest date possible and then adjusting as needed makes for a smooth and seamless process. Please keep in mind that you are completely able to adjust or cancel any orders up until (7) days prior to the event. As a courtesy, we will do our best to arrange for orders placed on site.

What services does Centerplate offer? The Executive chef and his culinary team enjoy designing a wide variety of extraordinary menus inspired by culinary influences from around the world. As a result, they create sophisticated dishes that appeal to ethnic or regional tastes. Each day they prepare Breakfast & Luncheons for 25 -2,000, Breaks for as few as 10 and Elegant Banquets for as many as 5,000.

How do I go about placing orders? Here are two ways to place orders:

- **Please call us directly at 212-216-2400 and our catering Sales Staff will answer your questions, email menus and assist you in placing your catering order.**
- **For one stop quick and easy planning or to view our menus, Visit our website www.EZPlanit.com**

What are the food & beverage policies?

- Centerplate holds the exclusive contract for food & beverage at the Javits Convention Center.
NO OUTSIDE FOOD & BEVERAGE IS PERMITTED.
- **Orders placed on site:** Additional orders are always welcome! Please keep in mind that due to heavy activity during show dates, on site orders may take one hour or more to reach you.
- **To confirm your order:** We must receive signed contract, BEO and full payment no later than (7) days prior to the first event. If these steps are not completed, your service cannot be confirmed.
- **Payment Policy:** Please remember that Centerplate requires full payment prior to the start of the first service . We accept corporate check, major credit cards and wire transfers.
- **Uniformed Wait staff will be assigned and charged as follows:**
Wait staff rate is **\$135 per ((4) hour min)** Bartender **is required to dispense alcoholic beverages**
Disposable service **(1) wait staff per (40) guests** China Service **(1) wait staff per (20) guests**
- **Cancellation Policy:** Orders may be reduced or cancelled up to (7) days prior to show. After that point, which is your Guarantee Date, the order may not be reduced or cancelled.

All of us at Centerplate have a true love of hospitality and are committed to making your event a complete success. Please do not hesitate to contact us with any questions. Call our direct line at 212-216-2400. We truly appreciate the opportunity to provide catering for your event. Our goal is - to not only meet – but exceed your expectations!



Centerplate

At The Javits Convention Center in NYC...."where the world prefers to meet"

To follow is a brief sample from each of our menus. Please call us at 212-216-2400 and we will email the complete menu directly to you

Sample Menu: Breakfast 2007

Continental Buffet \$12.75 per person

Chilled fruit juices, assortment of NY bagels, grain & natural muffins, breakfast breads and croissants
sweet butter, cream cheese, fruit jams and jellies
freshly brewed Columbian coffee, decaffeinated coffee and assorted teas
served with appropriate condiments *(25 person minimum)*

Executive Continental Buffet \$16.00 per person

Chilled fruit juices, bountiful display of sliced fresh fruit and seasonal berries
assortment of NY bagels, grain & natural muffins, breakfast breads and chocolate croissants, sweet butter, cream cheese, fruit jams and jellies
freshly brewed Columbian coffee, decaffeinated coffee and assorted teas
served with appropriate condiments *(25 person minimum)*

Country Breakfast \$17.25 per person

Chilled fruit juices, hickory smoked bacon, fluffy scrambled eggs, pork sausage links
your choice of (1): buttermilk pancakes or Belgian waffles served with warm maple syrup,
assorted NY bagels, freshly baked muffins, and breakfast pastries,
sweet butter, cream cheese, and fruit jams and jellies
freshly brewed Columbian coffee, decaffeinated coffee and assorted teas
served with appropriate condiments *(25 person minimum)*

***NEW For 2007!* Grand Marnier French Toast** \$ 23.50 per person

Chilled fruit juices, hickory smoked bacon, pork sausage links
grand marnier battered French toast, sweet butter, warm maple syrup,
compote of fresh seasonal berries
assorted NY bagels, freshly baked muffins, and breakfast pastries,
sweet butter, cream cheese, and fruit jams and jellies
freshly brewed Columbian coffee, decaffeinated coffee

***NEW For 2007!* New York Sirloin Steak** \$28.00 per person

Choice of chilled fruit juice: cranberry or orange juice
scrambled eggs with fresh chives
grilled New York sirloin steak served with roasted red potatoes
assorted NY bagels, freshly baked muffins, and breakfast pastries,
sweet butter, cream cheese, and fruit jams and jellies
freshly brewed Columbian coffee, decaffeinated coffee



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Sample Menu: Break Service Selections 2007

Freshly Brewed Columbian Coffee		\$34.00 per gallon
Freshly Brewed Decaffeinated Coffee		\$34.00 per gallon
Starbucks Freshly Brewed Coffee		\$58.50 per gallon
Starbucks Freshly Brewed DeCaffeinated Coffee		\$58.50 per gallon
Assorted Mini Bagels served with Cream Cheese and Butter		\$22.25 per dozen
Assorted Gourmet Mini Muffins		\$22.25 per dozen
Assorted Mini Fruit and Cheese Danish Pastries		\$22.25 per dozen
Assorted Bagels served with Cream Cheese, Preserves and Butter		\$28.75 per dozen
Assorted Gourmet Muffins served with Preserves and Butter		\$28.75 per dozen
Assorted Fruit and Cheese Danish Pastries with Preserves and Butter		\$28.75 per dozen
Assorted Breakfast Breads		\$28.75 per dozen
Butter, marble, banana nut, triple berry, carrot raisin		
Good Morning Assortment	(12 piece)	\$28.75 per assortment
(4) Bagels, (4) Muffins, (4) Pastries		
Poland Spring Bottled Water		\$3.00 each
Pelligrino Sparkling Mineral Water		\$4.25 each
Assorted Fruit Juice		\$3.25 each
Assorted Soft Drinks		\$2.75 each

Sample Menu: Deli Selections 2007

Gourmet Sandwich Display	(12 person minimum)	\$15.95 per person
Assortment of sandwiches: boars head Chicken, tuna salad, Roast Beef		
Tomato mozzarella or Italian style sandwiches prepared on artisan baked breads dressed accordingly with chef's select ingredients served with gourmet chips		
Gourmet Wrap Display	(12 person minimum)	\$14.95 per person
Assortment of wraps: julienne cut chicken, chopped ham, Boars Head turkey and swiss, tuna salad and grilled veggie prepared on assortment of gourmet wraps dressed accordingly with chef's select ingredients served with gourmet chips		
NY Deli Display	(25 person minimum)	\$19.50 per person
Display of gourmet selection of deli meats to include: boars head Virginia ham, roast beef, boars head oven roasted turkey breast, Vermont cheddar cheese, lacey Swiss. served with sliced tomatoes, lettuce, kosher pickles, red skinned potato salad, fresh cole slaw, baskets of brick oven baked rolls and health breads and chef's select dressings		
Wall Streeter	(25 person minimum)	\$20.00 per person
Fresh herb grilled chicken breast on a fresh baked kaiser roll served with lettuce, sliced tomato, kosher pickle, ranch dressing		



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Sample Menu: Buffet Selections 2007

Southern Comfort	<i>(25 person minimum)</i>	\$23.25 per person
Quarter-cut bbq chicken, smoked bbq brisket of beef, corn on the cob, roasted yellow gold potatoes, fresh deli slaw, baked beans served with corn bread		
China Town	<i>(25 person minimum)</i>	\$21.25 per person
Choice of: beef and broccoli or sesame chicken or combination served with stir fried vegetables, stir fried rice and egg rolls asian condiments: soy sauce, duck sauce and hot mustard		
The Fajita	<i>(25 person minimum)</i>	\$17.50 per person
Beef and chicken combined with peppers and onions, served with a warm tortilla accompanied with sour cream, diced tomatoes, lettuce, salsa, guacamole, jack and cheddar cheese blend and yellow rice		
NEW For 2007! Mediterranean Chicken	<i>(25 person minimum)</i>	\$23.25 per person
Seared French cut chicken breast in a tapanade of chopped tomato, cucumber, artichokes, olives and capers served with wild mushroom risotto, fresh seasonal vegetables and caesar salad		

NEW For 2007!

Times Square

So named after the world famed NY Times Situated in the heart of the theatre district where millions of visitors
enjoy the magic of Broadway and
Each New Years hundreds of thousands of people gather to watch as
The Waterford Crystal Ball signals the start of the New Year!

Soup: please select one: Chicken Noodle, Minestrone, Split Pea
Salad: please select one: Mixed Greens choice of two dressings or Caesar Salad

Assorted Sandwich Platter

boars head Chicken, tuna salad, Roast Beef
Grilled veggie sandwich and Italian style sandwiches
prepared on artisan baked breads
dressed accordingly with chef's select ingredients
served with gourmet chips

Dessert

Freshly Baked Soft Cookies, Fudge Brownies
Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Assorted Teas

29.95 per person

(25 guest minimum)



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Sample Menu: Reception Selections 2007

Chef Hauser's Special Value Package

Delicious mixed selection of our finest hors d'oeuvres

chef's choice serving (100) pieces \$300.00

additional service for (50) pieces \$135.00

Fresh Vegetable Crudités Display (serves 25 guests) \$165.00

Red pepper, asparagus, broccoli florets, baby carrots, grape tomatoes, squash, zucchini, and black and green olives served with dipping sauce

Finger Sandwich Display (50 pieces per display) \$165.00

Array of delicate miniature assorted sandwiches:

smoked salmon and dill mousse, ham and Swiss with honey mustard

smoked turkey with cranberry cream cheese, fresh mozzarella and arugula

roast beef and cheddar with horseradish

NEW For 2007! Premium Japanese Sushi Station

Chef prepared to order Chef's Fee additional \$150.00 (minimum 25 guests) \$55.00 per person

Sashimi, yellow tail fish, yellow fin tuna

shrimp, spicy tuna rolls, california rolls, avocado rolls, cucumber rolls,

asst Nigiri sushi: tuna, salmon, shrimp and whitefish

accompanied by wasabi, soy sauce and pickled ginger, seaweed, sesame, hiyoshi wakame

Imported and Domestic Cheese Board (serves 25 guests) \$190.00

Jarlsberg, gorgonzola, boursin, baby gouda,

herb brie, sharp cheddar, havarti with dill, port salute

garnished with fresh seasonal grapes, served with assorted gourmet crackers

Stations

Pasta Station (25 person minimum) \$11.00 per person

Pastas Please select (1)

Farfalle

Penne

Ravioli with Goat Cheese and Red Pepper

Ravioli with Maine Lobster

Ravioli with Chicken and Spinach

Three Cheese Ravioli

Tortelloni with Mushroom

*Served with fresh baguettes & herb rolls

Requires a Uniformed Chef, Minimum 4 hour shift \$150.00. Each additional hour \$25.00

Sauces Please select (2)

Roasted Garlic Sundried Tomato

Pomodoro Sauce

Pesto Sauce

Alfredo Sauce

Puttanesca

Vodka Sauce

The Carvery Stations with carved to order specialties served with cocktail breads and rolls

Oven Roasted Turkey Breast with Cranberry Chutney \$10.50 per person

Cracked Black Pepper NY Sirloin with Horseradish Sauce \$12.75 per person

Rack of New Zealand Lamb in Rosemary Sauce \$12.75 per person

Tenderloin of Beef with Horseradish Sauce \$13.25 per person

Seared Tuna with Wasabi \$13.25 per person

Requires a Uniformed Chef, Minimum 4 hour shift \$150.00. Each additional hour \$25.00



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Sample Menu: Premier Dining Selections 2007

Sumptuous Three Course Dining *priced by the main entrée* *choice of plated or buffet*

Entrées (choice of one) and your choice of Salad and Dessert Courses

NEW For 2007! **Plated Ravioli stuffed Egg Pasta**

Please select one of the following varieties

Three Cheese Ravioli \$30.95 per person

Egg pasta stuffed with a mixture of 3 cheeses
served with a la vodka sauce

Ravioli with Grilled Chicken and Spinach \$31.75 per person

Egg pasta stuffed with Chicken and spinach
served in a pomodori sauce

***NEW For 2007!* Pan Seared Salmon with Tomato Jam Crown** \$37.75 per person

Whipped sweet potatoes and fresh sautéed spinach and beets

Sliced Prime Rib in merlot reduction \$42.00 per person

chive whipped potatoes and French green beans

***NEW For 2007!* Mediterranean Chicken** \$33.25 per person

Seared French Cut chicken Breast in a Tapanade of
Chopped Tomato, Cucumber, artichokes, olives and capers
Served with parsnip puree and chef's select seasonal vegetables

***NEW For 2007!* Red Lentil Crusted Salmon** \$38.25 per person

Barley pilaf and chef's select seasonal vegetables

Chicken Florentine \$36.25 per person

Chicken breast stuffed with spinach in lemon tomato nage
served with rice pilaf and chef's select seasonal vegetables

***NEW For 2007!* Combination Entrée Dinners**

Edamami Salmon and Chili Honey French Chicken \$39.95 per person

orange infused basmati rice and chef's select seasonal vegetables

Queen Cut Prime Rib au jus and Grilled Cilantro Lime Jumbo Shrimp \$46.95 per person

Classic baked potato and chefs select seasonal vegetables

Seared Petit Filet Mignon and Baby Lobster Tail \$59.95 per person

roasted fingerling potatoes chef's select seasonal vegetables



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Sample Menu: Spirits Selections 2007

Premium Brand Spirits

Dewars Scotch, Johnnie Walker Black, Canadian Club, Jack Daniels, Tanqueray, Absolute, Bacardi Rum, Jose Cuervo Gold Tequila, Imported & Domestic Beers, Stonecellar Chardonnay, Stonecellar Merlot Cabernet Sauvignon, Sparkling and Mineral Waters, Assorted Soft Drinks

Imported Beer/Craft Brewed

Michelob Amber, Heineken, Corona, Amstel Light

Domestic Beer

Budweiser, Bud Light, O'Doul's, Coors Light

Open Bar

Featuring the Premium Brand Spirits, Imported and Domestic Beers, House Chardonnay and Merlot Wine Sparkling and Flat Water, Assorted Soft Drinks

First hour	\$17.25 per person
Each additional hour	\$9.50 per person

Beer, Wine and Soda Bar

Imported and Domestic Beers, House Chardonnay, Merlot Wine, Sparkling and Flat Waters, Assorted Soft Drinks

First hour	\$12.75 per person
Each additional hour	\$9.50 per person

Sample Menu: Show Stoppers Selections 2007

Gourmet Cappuccino & Espresso Cart

Decorative machine, freshly ground coffee beans, frothy cappuccino and steaming hot espresso
Rental fee includes: coffee beans, 300 cups, creamers cinnamon, sugar, splenda, stirrers, napkins

Rental fee per day with base	\$1,430.00 per day
Additional cups (each)	\$4.25 each
Additional requirements: uniformed attendant required	\$135/4 hour shift
Electrical required: dedicated 220 volt line/30 amp and 1500 amp for grinder	
Electrical to be supplied by client	

Premium Ice Cream Cart

Assortment of premium ice cream bars (all ice cream is considered special order)
(4) Pack minimum order required Cart Rental fee per day

	\$150 per day
Haagen Daz ice cream bars (24) pack** please select (1) flavor: vanilla/chocolate, almond crunch, raspberry vanilla yogurt	\$125.00 (24) Pack

Ben & Jerry's ice cream bars (24) pack** please select (1) flavor: vanilla/chocolate, vanilla half baked almond crunch, cherry garcia	\$125.00 (24) Pack
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Additional requirements: uniformed attendant required	\$135/4 hour shift
Electrical required: dedicated 110 volt line/1500 amp.	
Electrical to be supplied by client	



2007 Water Cooler Request

Show Event: _____
 Company Name: _____
 Contact: _____
 Address: _____
 City: _____ State: _____ Zip: _____
 Telephone: _____ Fax: _____
 E-mail: _____ Cell Phone _____

Market Segment (Please circle one of the following): Association
 Convention Trade Corporate Local Corporate National Education
 Fraternal Government Meeting/Seminar Military Religious

Date: _____ Room/Booth: _____ # of People: _____ Start: _____ am/pm Clean: _____ am/pm

Method Of Payment: (FULL PAYMENT REQUIRED IN ADVANCE)
Please Print CLEARLY
Catering Orders cannot be processed without payment

____ Company Check (Requires 7 Business Days)

____ American Express	____ Visa/MC	____ Other: _____
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Account#: _____

Expiration Date: _____ / _____
 (Requires month and year of expiration)

Card Holder (Print): _____

Card Holder (Signature): _____

Water Cooler Service		
Item	Price	Qty
Water Cooler Rental With (1) 5 Gallon Bottle (Electric Svc Included)	\$162.75	
Additional (5) Gal Water Bottles	26.25	

**For assistance in ordering water service please contact us at 212.216.2400.
 We will gladly calculate all orders for you.**

This order is not considered confirmed until you have received a Centerplate contract, you have provided payment information and faxed a signed | contract and BEO to 212.216.2495

Fax completed and signed forms to 212. 216.2733 or 212.216.2495

All orders placed are subject to Centerplate's
 Terms and conditions and must be signed and
 accompanied with your catering request
 PRICES SUBJECT TO CHANGE WITHOUT NOTICE