



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. The deadline for catering orders is (14) days prior to show.

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?

- **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.**
- Centerplate's catering menus and order forms are now available online to download at: <http://www.ezplanit.com/OrderForm.asp?VID=260>

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. This includes bottled water and displays of candy.**
- **Deadlines for ordering catering:** The deadline for placing catering orders is (14) days prior to show.
- **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 major credit cards and corporate checks.
- **Please note:** We can only accept Corporate checks as follows:
Corporate checks must be received (10) days prior and must be accompanied by a credit card.
The credit card will be applied only if the charges exceed the check amount provided.
- **Uniformed Wait staff will be assigned and charged as follows:** Wait staff rate is **\$145 per (4) hour min)**
Disposable service will require the following: **(1) wait staff per (40) guests**
China Service will require the following: **(1) wait staff per (20) guests**
Bartender required to dispense alcoholic beverages **(1) wait staff per (75) 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 our menus. Please call us at 212-216-2400 and we will email the complete menu directly to you or visit us online: <http://www.ezplanit.com/OrderForm.asp?VID=260>

Breakfast 2009

Breakfast Menus

All breakfast menus listed below are priced per person 12 person minimum

Fresh Start Menu #1

16.95

Orange, apple and cranberry juice
Regular and decaf Columbian coffee service
Regular and decaf tea service
Cream, milk, sweeteners
Authentic New York bagels
Assorted muffins, breakfast breads, fruit and cheese Danish
Sweet butter, Philadelphia cream cheese, assorted jams and preserves

Fresh Start Menu #2

19.95

Orange, apple and cranberry juice
Regular and decaf Columbian coffee service
Regular and decaf tea service Cream, milk, sweeteners
Sliced seasonal fruit display with berries
Authentic New York bagels
Assorted muffins, breakfast breads, fruit and cheese Danish
Sweet butter, Philadelphia cream cheese, assorted jams and preserves

Hot Buffet Menu #3

25.95

Fresh squeezed orange juice
Chilled apple and cranberry juice
Regular and decaf Columbian coffee service
Regular and decaf tea service
Cream, milk, sweeteners
Sliced seasonal fruit display
Vegetarian frittata with roasted peppers and onions
Roasted potatoes with peppers and onions
Assorted muffins and croissants
Sweet butter, Philadelphia cream cheese, assorted jams and preserves

Traditional Plated Breakfast #2

29.95

Fresh squeezed orange juice
Chilled apple and cranberry juice
Regular and decaf Columbian coffee service
Regular and decaf tea service
Cream, milk, sweeteners
Seasonal fruit salad
Fluffy scrambled eggs with chives
Smoked bacon
French toast stuffed with pineapple and cream cheese
Served with maple syrup



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Luncheon Selections 2009

Midtown Traffic Box Lunch

19.95

Please choose up to three sandwiches:

- Roast beef and cheddar
- Grilled chicken and havarti
- Oven roasted turkey and swiss
- Italian combo
- Homemade grilled vegetables and hummus
- Fresh Albacore tuna salad

- Whole fruit
- Individual bags of potato chips
- Fresh baked cookie

New York Style Deli Board

26.95

Deli meat and cheese board includes the following:

- Ham
- Roast beef
- Oven roasted turkey
- Sharp cheddar
- Swiss

- Lettuce
- Tomato
- Kosher dill pickle spears

- Red bliss potato salad
- Deli style coleslaw

- Fresh baked New York Kaiser rolls
- Artisan and whole grain breads

Chef's selection of appropriate dressings and condiments

Fajita Bar

27.95

12 person minimum with a 2 hour maximum per service
Requires a uniformed chef for service at \$160 per 4 hour minimum shift

Please choose two main fillings:

- Chicken
- Steak
- Shrimp
- Mixed vegetables

Choices from above served with the following:

- Warm tortillas
- Grilled peppers and onions
- Yellow rice
- Guacamole, Sour cream, Cheddar jack
- Lettuce, Tomatoes, Salsa, Tortilla chips



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Plated Luncheon Selections 2009

Three Course Plated Luncheons priced according to selected main course

Main Course (choice of one) served with your choice of salad and dessert courses

Grilled salmon filet with a lemon herb sauce	43.00
Seared tuna steak with a wasabi sesame crust	46.00
French Mediterranean chicken breast with olive and caper tapenade	38.00
Chicken pad thai curry	38.00
Stuffed chicken Montroche with morel sauce	42.00
Seared herb French cut chicken breast in merlot reduction	38.00
Top blade of beef braised with Bordelaise sauce	52.00
Dijon crusted filet of beef	55.00
Petite NY shell steak with mushroom mélange	53.00
Braised lamb shank with tagine sauce	59.00
Rack of lamb with spinach sauce	58.00
Veal Osso Bucco with natural pan gravy	59.00

Specialty Carts Menu

Gourmet cappuccino & espresso cart

Cart rental fee per day	150.00
Cappuccino and espresso kit	1,350.00

Includes the following for up to 300 people:

Coffee beans, cups, creamers, chocolate shavings, whipped cream
Cinnamon, sugar, splenda, stirrers, napkins

Ice Cream Cart

Haagen Daz Ice Cream Bars (24) Pack**	125.00
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Please select one flavor:

Chocolate covered vanilla

Almond crunch, raspberry vanilla yogurt

Ice Cream Cart Rental Required (per day)	155.00
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Additional requirements:

Uniformed Attendant Required per four hour shift	140.00
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