

BOOTH CRAWL: DON'T MISS THIS PROMOTIONAL OPPORTUNITY!

Wednesday, September 17, 4:00–6:00 PM

Participating in the Web 2.0 Expo Booth Crawl is a great way to draw buyers to your booth, increase your company's exposure at the event and, best of all, it's fun, easy and inexpensive.

It's Fun

The Booth Crawl will take place **Wednesday, September 17, 4:00–6:00 PM** on the Expo Floor.

Attendees will quench their thirst with vendor hosted libations, while comparing technology options, evaluating live demos and enjoying networking opportunities.

Promotional Benefits Prior to Event:*

- Company listed as a Booth Crawl participant on www.web2expo.com

Promotional Benefits Onsite:*

- Listing on onsite signage (one dedicated Booth Crawl sign listing participating exhibitors to be placed outside the exhibit floor entrance)

It's Easy and Inexpensive

How to Order Your Food and Beverages:

1. Go to the **Web 2.0 Expo Exhibitor Resource Center** at <http://ny.web2expoexhibitors.com>, click under Optional Services, then click on the Web 2.0 Expo Booth Crawl task.
2. View the food and beverage options on the menu.
3. Once you've decided on the food and beverages, sign up! Call, fax or email your order to **Maryelin Cuevas** at **Centerplate**.
Phone: **212.216.2418**
Fax: **212.216.2733**
E-mail: maryelin.cuevas@centerplate.com
4. *Notify Elyse Gottlieb that you've placed your order, to ensure inclusion in promotional benefits.
Phone: 415.947.6655
Email: exhibitorhelp@techweb.com
5. Show up for the fun! Delivery of food and beverage is scheduled to arrive at your booth between **3:30–4:00 PM** on **Wednesday, September 17**.

All orders are being placed through EZPlanIt.com. EZPlanIt.com accepts all liability for any orders placed through their company.

CO-PRODUCED BY



O'REILLY®

Cocktails

Specialty Cocktails

13.00 per drink

POM Collins Tanqueray gin, Pama liqueur, simple syrup, fresh lemon

Westside Rail Yard Tanqueray gin, fresh lemon juice, Mathilde pear liqueur

Orange Martini Tanquera gin, dry vermouth, sweet vermouth, grated orange peel

Strawberry Nirvana Absolut Citron vodka, ginger root, lychee, strawberry puree, fresh lemon and lime juice

Adam and Eve Absolut vodka, Pama liqueur, apple cider

Honey Blossom Absolut Citron vodka, honey liqueur, vanilla syrup, powdered honey rim

White Sangria Pinot Grigio, ginger ale, apples, pears, peaches

Clearly Cosmopolitan Absolut Mandarin vodka, white cranberry juice, Triple Sec, lime and cranberry garnish

Zen Greentini Absolut Citron vodka, Zen green tea liqueur, pickled ginger

Classic Cocktails

13.00 per drink

Martini Tanqueray gin or Absolut vodka, dry vermouth

Mojito Bacardi Silver rum, muddled mint leaves, lime, crushed ice

Bloody Mary Absolut vodka, Alston's Bloody Mary mix

Margarita Jose Cuervo Gold tequila, Cointreau, fresh lime juice, fresh orange juice

Manhattan Jack Daniel's whiskey, sweet vermouth

Old Fashioned Canadian Club bourbon, fresh orange juice, Maraschino cherries, bitters

Cosmopolitan Vodka, triple sec, lime and cranberry juice



Due to provisions in the NY State laws which impose Liability on the alcohol provider, all Alcoholic beverages must be dispensed by a Centerplate Bartender without exception.

All prices subject to change without notice and NY state sales tax.

Spirit Packages

Premium Open Bar

*Our Premium Open Bar package features premium brand spirits, wine, domestic beer
Water and soft drinks*

Price per person

First hour	18.00
Each additional hour	10.00

Spirits:

Absolute
Tanqueray
Bacardi Silver Rum
Jose Cuervo Gold Tequila
Dewar's Scotch
Johnnie Walker Red
Canadian Club
Jack Daniel's

Wine:

Premium House Chardonnay
Premium House Merlot

Domestic beer:

Budweiser, Bud light, Coors Light, Miller Genuine Draft

Non-alcoholic beer:

O'Doul's

Sparkling and still water
Assorted soft drinks

All prices subject to change without notice and NY state sales tax.

Spirit Packages Continued

Ultra Premium Open Bar

*Our Ultra premium open bar package features ultra deluxe brand spirits
Wine, imported and domestic beer, water and soft drinks*

Price per person

First hour	23.00
Each additional hour	13.00

Spirits:

Grey Goose Vodka
Bombay Sapphire Gin
10 Cane Rum
Patron Reposado Tequila
Chivas Regal Scotch
Johnnie Walker Black
Woodford Reserve Bourbon
Crown Royal Blended Whiskey

Wine:

Ultra Premium House Chardonnay
Ultra Premium House Cabernet Sauvignon

Imported beer:

Heineken, Heineken Light, Amstel Light, Corona, Stella Artois

Domestic beer:

Budweiser, Bud light, Coors Light, Miller Genuine Draft
Brooklyn Brewery Lager, Bass Ale

Non-alcoholic beer:

O'Doul's

Sparkling and still water
Assorted soft drinks

All prices subject to change without notice and NY state sales tax.

Spirit Packages Continued

A la Carte Bar

A la carte bar beverages are charged on a consumption basis at the prices shown below.

	<i>Price per drink</i>
Premium brand spirits	7.75
Ultra premium spirits	8.50
Premium wines	6.75
Ultra premium wines	7.75
Domestic beer	6.50
Imported beer	6.75
Soft drinks	3.25
Fruit juices	3.50
Bottled water	3.50

Bartender fee:

One bartender required per (75) Guests.

140.00 per bartender for (4) hours (minimum). 40.00 per bartender per each additional hour.

For host bars:

The host will be charged for all beverages on a consumption basis at the prices shown above, plus the appropriate bartender fee.

For cash bars:

Bar patrons will be charged for their drinks at the prices shown above, and the host will be charged the appropriate bartender fee.

Uniformed wait staff will be assigned as follows:

Disposable service will require: (1) wait staff per (40) guests

China service will require: (1) wait staff per (20) guests

Bar service will require: (1) wait staff per (75) guests

Captain requirement: (1) captain per (200) guests

Rates for uniformed staff as follows:

Wait staff: 140 per (4 hour minimum)

Captain: 160 per (4 hour minimum)

Uniformed Chef: 160 per (4 hour minimum)

Due to provisions in the NY State laws which impose Liability on the alcohol provider, all Alcoholic beverages must be dispensed by a Centerplate Bartender without exception.

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Spirit Packages Continued

Beer, Wine and Soda Bar

Our Beer, wine and soda bar package features domestic beers, premium wines, water and soft drinks

Price per person

First hour	13.25
Each additional hour	10.00

Domestic Beers:

Budweiser, Bud light, Coors Light, Miller Genuine Draft,

Wine:

Premium House Chardonnay

Premium House Merlot

Sparkling and Still Water

Assorted Soft Drinks

Cordials by the Glass

11.00 *per drink*

Amaretto di Saronno

Amarula Cream

Frangelico

Sambuca

Grand Marnier

Drambuie

Kahlua

Bailey's Irish Cream

Flavored Martini Bar

13.00 *per drink*

Please choose 4 flavors:

Green Apple

Peach

Orange

Chocolate

Strawberry

Cosmopolitan

Blue Raspberry

Traditional Martini Bar

13.00 *per drink*

Vodka or gin martinis

Appropriate garnishes

All prices subject to change without notice and NY state sales tax.

Spirit Packages Continued

Imported Beer

Heineken, Heineken Light, Amstel Light, Corona, Stella Artois

Price per case (24/12 oz bottle)	125.00
Price per Keg*	610.00

**Keg Service Requires 110 volt electrical service, to be supplied by client.*

Domestic Beer

Budweiser, Bud Light, Coors Light, Miller Genuine Draft

Price per case (24/12 oz bottle)	95.00
Price per Keg*	370.00

Brooklyn Brewery Lager, Bass Ale

Price per Case (24/12 oz bottle)	125.00
Price per Keg*	610.00

**Keg Service Requires 110 volt electrical service, to be supplied by client.*

Non Alcoholic Beer

O'Doul's

Price per Case	95.00
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Wine

Sparkling Wine & Champagne

	<i>Price per bottle*</i>
Barefoot Cellars Brut	28.00
Domaine Rosier Blanquette de Limoux Brut	35.00
Piper Sonoma Brut	40.00
Gloria Ferrer Brut	45.00
Piper Heidsieck Brut	75.00
Moet Chandon Brut	85.00
Tattinger Brut	125.00

**Wine Prices based on 12 bottle minimum. Wine orders must be placed 14 days in advance and are subject to market availability. Wine prices are subject to change without notice, based on fair market price. Bottled wine is not available on a glass-by-glass consumption basis.*

All prices subject to change without notice and NY state sales tax.

Cold Hors d'Oeuvres

All available in 25 piece increments

Vegetarian

Price per 25 pieces

Asiago cheese straws	75.00
Roasted vegetables with Feta cheese on a pita crisp	95.00
Seasonal fruit skewer	75.00
Tomato and onion bruschetta	125.00
Buckwheat blini with crème fraiche and caviar	95.00
Hummus with roasted red pepper on a toasted pita crisp	90.00
Celery with blue cheese and walnut	90.00
Crepe wrapped asparagus with herb cream cheese	100.00
Fresh mozzarella and grape tomato skewer	100.00

Seafood

Deviled egg with caviar	100.00
Smoked salmon cornucopia with capers	112.00
Seared Ahi tuna with pink peppercorn and sushi rice	100.00
Crab meat ceviche bouchee	100.00
Crab meat in cherry tomato	95.00
Crab and curry puffs	95.00
Butterfly shrimp with mango salsa	104.00

Poultry & meat

Chicken curry bouchee	95.00
Prosciutto-wrapped melon	100.00
Ham and cheese napoleon	90.00



All prices subject to change without notice and NY state sales tax.

Hot Hors d'Oeuvres

All available in 25 piece increments

Vegetarian

Price per 25 pieces

Shiitake mushroom in phyllo	88.00
Mini cheese pizza	75.00
Roasted vegetable and green chile quesadilla	80.00
Vegetable spring rolls with sweet and sour dipping sauce	75.00
Mini cheese calzone	85.00
Boursin cheese stuffed mushrooms	96.00
Southwest spring rolls	80.00

Seafood

Mini crab cakes with citrus herb remoulade	100.00
Coconut crusted shrimp with pineapple chutney	126.00
Bacon-wrapped scallops	90.00
Shrimp and crab wonton with sweet chili sauce	80.00



Poultry & meat

Chicken satay with Thai peanut sauce	85.00
Mini chicken quesadilla	113.00
Spicy buffalo chicken wings, celery sticks with blue cheese	75.00
Santa Fe chicken phyllo flower	85.00
Mini chicken burrito	105.00
Teriyaki beef kabob	85.00
Mini beef Wellington	117.00
Salpicon of veal and shiitake mushroom on grilled crostini	85.00

All prices subject to change without notice and NY state sales tax.

Reception Stations

May require a chef attendant

Price per person

Imported and domestic cheese **6.50**

Fresh seasonal fruit, sliced baguettes, assorted crackers

Display of sliced seasonal fruit and berries **8.00**

Honey yogurt dipping sauce

Fresh vegetable crudités **4.25**

Creamy Italian herb and roasted garlic dip

Pasta **11.75**

Please choose two (2) pastas and two (2) sauces from the following selections:

Tri-colored cheese tortellini	Vodka cream sauce
Spinach cheese tortellini	Marinara sauce
Penne Rigate	Pesto

Served with crushed red pepper and parmesan cheese

Southwest quesadilla **12.50**

Please choose three (3) from the following selections:

Black bean, cotija cheese and roasted chilis
Shredded chicken, poblano chili and smoked Gouda cheese
Grilled southwest vegetables and jalapeno Pepper Jack cheese
Braised pork in ancho chili sauce, toasted pumpkin seeds and white cheddar cheese
Bay shrimp, roasted garlic, cilantro and Monterey Jack cheese

Served with roasted tomatillo salsa, salsa fresca and guacamole

All prices subject to change without notice and NY state sales tax.

Reception Stations *Continued*

May require a chef attendant

Price per person

Wild mushroom

10.00

A bounty of regional mushrooms prepared with garlic, cream
Demi-glace and balsamic vinegar, served with hearth baked crostini

Risotto

12.50

Arborio rice, rich broth, peppers, onions and herbs
Fresh seafood, chicken, chorizo sausage

Polenta bar

13.50

Sautéed wild mushrooms, crumbled bleu cheese, spicy red sauce
Braised rock shrimp and short ribs
Grated Parmigianino Reggiano

Premium sushi

30.00

Sashimi: Yellow tail, tuna, salmon, halibut or red snapper, shrimp
Spicy tuna rolls, california rolls, avocado rolls, cucumber rolls

Nigiri sushi: Tuna, salmon, shrimp and whitefish

Wasabi, soy sauce and pickled ginger
Seaweed salad, edamame



Uniformed wait staff will be assigned as follows:
Disposable service will require: (1) wait staff per (40) guests
China service will require: (1) wait staff per (20) guests
Bar service will require: (1) wait staff per (75) guests
Captain requirement: (1) captain per (200) guests

Rates for uniformed staff as follows:
Wait staff: 140 per (4 hour minimum)
Captain: 160 per (4 hour minimum)
Uniformed Chef: 160 per (4 hour minimum)

All prices subject to change without notice and NY state sales tax.

Carved-to-Order Stations

Chef attendant required

All carvings served with rolls and appropriate condiments

Priced per person

Sage and rosemary rubbed tom turkey <i>Serves 50</i> Orange cranberry sauce, yellow mustard and mayonnaise	12.25
Brown sugar and grain mustard glazed bone-in ham <i>Serves 50</i> Dijon mustard, yellow mustard and mayonnaise	12.25
Split roasted center cut boneless pork loin <i>Serves 30</i> Dried apricot and pecan chutney	13.50
Steamship round of beef <i>Serves 150</i> Cracked black pepper and sea salt, horseradish sauce, Whole grain mustard and mayonnaise	13.50
Herb-crusted tenderloin of beef <i>Serves 30</i> Horseradish sauce, grain mustard and mayonnaise	14.25
Beef Wellington <i>Serves 30</i> Black pepper, rosemary, red wine sauce	14.00
Garlic and rosemary crusted leg of lamb <i>Serves 30</i> Jalapeño mint jelly, whole grain mustard and mayonnaise	13.50



All prices subject to change without notice and NY state sales tax.

Reception Packages

Reception packages are priced per person for food. Drinks are charged separately on a consumption basis at 15.00 per drink, with a one hundred drink minimum.

South of the border reception

Food (Please select three): **14.00 per person**

Black bean, cotija cheese and roasted chilis

Shredded chicken, poblano chili and smoked Gouda cheese

Grilled southwest vegetables and jalapeno Pepper Jack cheese

Braised pork in ancho chili sauce, toasted pumpkin seeds and white cheddar cheese

Bay shrimp, roasted garlic, cilantro and Monterey Jack cheese

Served with tortilla chips, roasted tomatillo salsa, salsa fresca, guacamole and sour cream

Drinks (One hundred drink minimum) **15.00 per drink**

Mojito

10 Cane Rum, muddled mint leaves, lime, crushed ice

Margarita

Patron Reposado Tequila, Cointreau, fresh lime juice, fresh orange juice

Classic martini reception

Food **11.00 per person**

Marinated olives, toasted almonds

Savory snack mix

Variety of crackers and flatbread

Martini (One hundred drink minimum) **15.00 per drink**

Bombay Sapphire Gin or Grey Goose Vodka

Dry Vermouth

Uniformed wait staff will be assigned as follows:
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Captain requirement: (1) captain per (200) guests

Rates for uniformed staff as follows:
Wait staff: 140 per (4 hour minimum)
Captain: 160 per (4 hour minimum)
Uniformed Chef: 160 per (4 hour minimum)

All prices subject to change without notice and NY state sales tax.



Centerplate

Jacob Javits Convention Center
665 West 34th Street ~ New York, NY 10001
212-216-2400 Fax 212-216-2733

CATERING ORDER FORM

Fax completed orders and signed forms to 212.216.2733/2495

For questions or to request a complete menu packet

Call Catering Sales at 212.216.2400

This order is not confirmed until you have received a Centerplate contract, provided payment information and faxed a signed contract with all Banquet Event Orders to 212.216.2733/2495

Show Event:		
Company Name:		
Contact:		
Address:		
City:	State:	Zip:
Telephone :	Fax:	
Cell Phone:		
Email:		
Event Date: _____ Rm/Booth: _____ # of Guests: _____ Start: _____ am/pm Clean: _____ am/pm		
Item	Quantity	Price
		\$
		\$
		\$
		\$
		\$
Event Date: _____ Rm/Booth: _____ # of Guests: _____ Start: _____ am/pm Clean: _____ am/pm		
Item	Quantity	Price
		\$
		\$
		\$
		\$
		\$

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Uniformed Wait staff will be assigned and charged as follows:

Wait staff rate: 140 per (4) hour minimum

Captain rate: 160 per (4) hour minimum

Disposable service will require: (1) wait staff per (40) guests

China Service will require: (1) wait staff per (20) guests

Wait staff required to dispense alcoholic beverages

Bar Service will require: (1) wait staff per (75) guests

Captain: (1) captain per (200) guests

All orders placed are subject to Centerplate terms and conditions and must be signed and accompanied by your catering request.

A 35.00 delivery charge will be added to all orders under 50.00 exclusive of service charge and sales tax