

MRO Americas has always been a show that has embraced innovation in its content, the incredible industry that we're a part of and through the creativity of our exhibitors. As you finalize the plans for your booths, we are pleased to be able to offer an innovative new set of stand catering items that are designed with the safety of our attendees as the top priority.

Centerplate, the official food and beverage provider at the Kay Bailey Hutchison Convention Center Dallas (KBHCCD), has put together a thoughtful collection of items and clearly defined protocols for stand catering. The new menus and order form are available in the [Exhibitor Resource Center](#).

When planning your stand catering please keep the following show policies in mind:

1. If you are planning any kind of reception in your stand, social distancing is a priority. All receptions need to be approved by show management to ensure that there is adequate space and traffic flow accommodated by your booth size and position. We will work with you to make sure that receptions are planned in accordance to show safety requirements. For stand reception approvals, please contact Allison.gold@aviationweek.com, Ljanow@aviationweek.com and donna.vandiver@centerplate.com to confirm your plans.
2. All Food and Beverage brought on premise must be purchased through and prepared by Centerplate. In order to maintain our AllSecure standard for health and safety, we will not be able to issue catering waivers or exceptions.
3. Centerplate Catering DOES NOT supply tables, countertops, sneeze guards nor electrical requirements for your booth. You must order these services through the KBHCCD or Freeman. Ordering information for all official MRO Americas service providers is available in the [Exhibitor Resource Center](#).
4. A Booth Attendant is required to distribute all food products to your guests.
5. Tables, electricity, 4x4 workspace, trash removal & clean up and Sneeze Guards are required for any service will be the responsibility of the exhibitor.

To learn more about the additional safety precautions at MRO Americas, download our [AllSecure show information](#).

[Download the catering form directly.](#)

The MRO Americas team appreciates your cooperation in navigating this new world with us. The changes are necessary and will allow us to do the essential work of bringing our industry back together so that we can continue to move forward! We look forward to seeing you \ in Dallas in September.

Exhibitor Catering Menu

- All Food and Beverage brought on premise must be purchased through and prepared by Centerplate
- Centerplate Catering **DOES NOT** supply tables, countertops, sneeze guards nor electrical requirements for your booth. You must order these services through your service contractor or show decorator
- Orders received past the deadline of three week prior to the event will be subject to an administrative fee equal to 10% of food and beverage order, or a minimum of \$25.00. Fee is subject to 8.25% sales
- No reduction or cancellation of food orders will be accepted less than (5) business days before the service
- A \$35.00 delivery fee will be applied to all orders per day except specialty carts

Beverage Service

Coffee \$58.00 (per gallon)

Freshly Brewed Regular and Decaf Coffee

Hot Tea \$58.00 (per gallon)

The following Items have a (1) case minimum order:

Bottled Water \$90.00 (case of 24)

Dasani

Sparkling Mineral Water \$96.00 (case of 24)

Perrier

Assorted Canned Sodas \$90.00 (case of 24)

Dr. Pepper Products

Assorted Bottled Fruit Juices \$96.00 (case of 24)

Tropicana

Pre-Packaged Ala Carte Items

The following Items have a minimum order of (12):

Assorted Muffins \$4.75 (each)

Assorted Danish \$4.75 (each)

Assorted Cookies \$4.75 (each)

Assorted Yoplait Yogurt \$3.75 (each)

Individual Bags of Snacks \$3.00 (each)

Choice of chips or pretzels

Granola Bars \$3.25 (each)

Nature Valley®

Assorted Full Sized Candy Bars \$3.50 (each)

Agave & Mint Fruit Cups \$8.00 (each)

Fruit & Berry Parfaits \$8.00 (each)

Honey Yogurt Dipping Sauce

Crudité Cups \$8.00 (each)

Avocado Ranch

Roasted Red Pepper Hummus Cups \$8.00 (each)

Baby Vegetables & Pita Chips

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Pre-Packaged Meals

TRADITIONAL BOXED LUNCHES \$25.00 (each)

All boxed lunches are served with gourmet chips, chocolate chip cookie or brownie and a soda or bottled water.

Selection of sandwiches on a freshly baked cracked wheat hoagie:

- Turkey and Swiss cheese
- Roast beef and cheddar cheese
- Ham and cheddar cheese
- Grilled vegetables

GOURMET WRAPPS \$27.00 (each)

Selection of gourmet wrap sandwich served with pasta salad:

- Southwest roast beef with grilled peppers
- Oven roasted turkey with pesto
- Grilled vegetables

GOURMET BOXED SALADS \$26.00 (each)

Selection of gourmet salad, freshly baked roll, and butter:

BBQ Chicken

Barbecue chicken salad with red onions, red bell peppers, cheddar cheese, black beans, and P.C. Dressing Selection

Grilled Chicken Caesar Salad

Southwest chicken Caesar salad with grilled chicken breast over romaine lettuce, queso fresco, cherry tomatoes, tortilla croutons and P.C. Dressing Selection

Beef Fajita Salad

Beef fajita salad with iceberg lettuce, Grilled Beef Fajita meat, bell peppers, onions, Roasted corn, topped with Jack cheese and P.C. Dressing Selection

Grilled Portobello Salad

Spring Mix, Shredded Carrots/ Cucumbers/ Grilled Portobello Steak, Cherry Tomatoes, Shaved Red Onions and P.C. Dressing Selection

GRILLED CHICKEN BREAST SANDWICH \$28.00 (each)

Served on ciabatta bread with oven-dried tomatoes, herb aioli, roasted vegetable salad and chips

Exhibitor Favorites

Cappuccino Service MARKET PRICE

(Please check with your Catering Sales Professional for availability and pricing)

Ice Cream Cart \$500.00 (per order)

To include: Ice cream cart and 115 assorted ice cream novelties

A one-time set-up fee of **\$100.00**

Additional Standard Ice Cream Novelties \$4.25 (each)

Maui Wowi Smoothie Station \$500.00 (per order)

To include: Smoothie blender and 134, 8 oz. made to order fruit smoothies

A one-time set-up fee of **\$100.00**

Additional Made to Order Smoothies \$3.75 (each)

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Reception Menu

(All Reception Items require an Attendant for service)

COLD HORS D'OEUVRE

Prices listed are per piece.

Minimum of 50 pieces per selection.

Antipasto Skewers \$6.25 (each)

With sweet basil pesto

Poached Jumbo Shrimp \$6.50 (each)

With southwest cocktail sauce

California Rolls \$5.25 (each)

With wasabi, pickled ginger, and soy sauce

(Minimum of 100 pieces for this selection)

HOT HORS D'OEUVRE

Prices listed are per piece.

Minimum of 50 pieces per selection.

Smoked Brisket and Pepperjack Spring Rolls \$4.75 (each)

Texas Peach BBQ Sauce

Buffalo White Wings \$5.75 (each)

Mini Crab Cakes \$6.50 (each)

With spicy Cajun rémoulade

Vegetable Spring Rolls \$4.50 (each)

With sweet soy dipping sauce

HOSTED FULL-SERVICE BAR

The following special beverage service can be ordered for your exhibit booth with Show Management's approval.

Premium Brand Cocktails \$8.50 (by the cocktail)

Deluxe Brand Cocktails \$7.50 (by the cocktail)

Imported and Microbrew Beers \$156.00 (case of 24)

American Premium Beer \$132.00 (case of 24)

American Premium \$525.00 (by the keg)

Imported and Microbrew \$675.00 (by the keg)

House Wine \$32.00 (by the keg)

(Please check with your Catering Sales Professional for available options)

PERSONNEL

Based upon a minimum requirement of 4 hours

Booth Attendant (Server) for Your Booth \$120.00

Additional hours above the required minimum \$30.00

Bartender for Your Booth \$175.00

Additional hours above the required minimum \$43.75

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BOOTH CATERING ORDER FORM

QUANTITY

ITEM

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

**The total Food and Beverage charges including 8.25% sales tax, 21% service charge
and applicable service charges will be reflected on the Banquet Event Order**

COMPANY _____ BOOTH # _____

PHONE # _____ CELL # _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

NAME OF PERSON ORDERING _____

EMAIL ADDRESS _____

ON-SITE CONTACT _____

ON-SITE PHONE NUMBER _____

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CREDIT CARD AUTHORIZATION FORM

PAYMENT METHOD: _____ VISA _____ MASTERCARD _____ AMERICAN EXPRESS

CREDIT CARD NO: _____ EXPIRATION DATE: _____

NAME OF CARD HOLDER: _____

SIGNATURE: _____

BILLING ADDRESS of CARD _____

CARD VERIFICATION NUMBER: _____ (4 or digit ID on front or back of card)

By signing this form, I authorize Centerplate Corporation to Charge my Credit Card for all services rendered during my event(s) and any balance owed at the conclusion of the event(s)

Contact donna.vandiver@centerplate.com to place your order

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