

SAVOR...

Exhibitor Catering Menu

FanExpo 2025

Order Deadline:

October 28, 2025

Signatures and Payment Due:

November 11, 2025



WELCOME 2025 EXHIBITORS TO SAN FRANCISCO AND MOSCONE CENTER!

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

BILLING AND PAYMENTS

All prices are subject to change. Including menu prices, administrative charge, and sales tax.

All food and beverage orders require full payment by **November 11, 2025**.

A credit card must be provided by the Customer as a guarantee of payment for any additional on-site services rendered. We accept American Express, MasterCard, VISA and Discover.

If total amount exceeds \$25,000, a 3% processing fee will apply if paying with a credit card.

To avoid this fee, Customers may pay with ACH wire transfer or a company check payable to SMG Food & Beverage, LLC.

SERVICE AND SALES TAX

A 22% Administrative Fee will apply to all food and beverage charges. 75% of the administrative charge/fee is distributed to the employees providing the service as a gratuity. 25% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Fee is subject to change. California state tax (currently 8.625%) will apply to all food, beverage, labor charges, equipment rentals and administrative fees. Fee is subject to change.





Staffing and Labor Charges

Catering personnel are covered by Union Local2's collective bargaining agreement.

Catering personnel will deliver food and beverage and clean related F&B areas.

Requests for dedicated staff will be charged \$275+ tax/server (up to 4 hours) or \$550+ tax/server (up to 8 hours). Overtime rates may apply for extended services above the agreed upon service schedules.

Additional labor charge may apply to functions with guest counts below the listed minimum guarantees.

Guaranteed Attendance

Final F&B guarantees must be received no later than **November 11, 2025**.

Additions made after **November 11, 2025** are based on availability and may be subject to additional on-site fees.

Cancellation

Cancellation of an entire function received prior to **November 11, 2025** to the event will be entitled to liquidated damages equivalent up to 100% of the total estimated charges for the cancelled function.

Full charges will be applied to the cancellation of any function, menu items, and/or labor received after **November 11, 2025**.

Misc Reminders

Compostable service ware is provided with all F&B orders except seated meal functions.

SAVOR does not supply tables or electrical for your booths and/or build-out meeting rooms. Please reach out to your general service contractor for applicable fees.

All food and beverage is not charged on consumption.

All food and beverage must fit inside your booth and/or meeting room footprint.

A company/organization may only distribute samples of F&B products that the company/organization produces or sells in its normal day-to-day operations. Food Samples are limited to "bite size" portions (1 oz. or less) and non-alcoholic beverage samples are limited to a maximum of 2 oz. containers. Subject to approval in writing.

EXCLUSIVITY

As the **exclusive** caterer at the Moscone Center, SAVOR...catering reserves the right to approve or deny all corkage requests.

No outside alcohol is permitted under any circumstance, per our CA liquor license.

Please let your exhibitor sales manager know in advance what special request you are looking for. Our talented director of culinary and her team have the ability to surprise and delight you, your guests, and the attendees!

Subcontractors or outside vendors **should not** be contracted with until SAVOR...catering has approved a request in *writing*. Corkage fees are based on a loss of revenue for the center as the exclusive caterer. Being a union house, SAVOR servers and bartenders must provide all serving tasks.

By ordering from SAVOR...catering, you are supporting local diverse-owned and women-owned businesses as part of our commitment to the community.

We look forward to providing you with an amazing experience.



BEVERAGES

Priced per item:

Assorted Pepsi Soft Drinks, 12 oz	\$8.25
Proud Source Bottled Water , 16 oz	\$8.25
Pepsi Bubly Flavored Sparkling Water, 12 oz	\$8.25
Perrier Plain Sparkling Water, 11 oz	\$9.50
Assorted Bottled Juices, 10 oz	\$10.00
Rockstar or AMP Energy Drink, 16 oz	\$11.00
Gatorade, 20 oz	\$11.00
Iced Coffee, 8 oz	\$13.50

Priced per Gallon:

Peet's Regular Coffee	\$145.00
Peet's Decaffeinated Coffee	\$145.00
Mighty Leaf Assorted Teas	\$145.00
Infused Spa Water (5-gallon minimum)	\$45.00
Apple, Cranberry, Grape or Tomato Juice	\$118.00
Fresh Squeezed Orange or Grapefruit Juice	\$135.00
Iced Tea or Lemonade	\$89.00

Refrigerated Spring Water Kit **\$210.00**

Includes water dispenser, 5-gallon spring water and compostable cups

5-gallon replenishment **\$75.00**

Electrical Needs: Power requirements: 110V/20 amp

Measurements: 41.5"H x 14"W x 13.5"D



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BREAKFAST

Priced per item - Minimum 12

Oatmeal with Brown Sugar, Raisins and Low-Fat Milk	\$13.00
Seasonal Fruit Parfait layered with Granola and Low-Fat Yogurt	\$15.00
Chia Pudding Chia Seed Pudding, Almond Milk, Maple Syrup and Blueberries	\$17.50
Bacon & Onion Crustless Quiche Applewood Smoked Bacon, Caramelized Onion, and Swiss Cheese	\$20.00
Breakfast Burrito: Scrambled Eggs, Chorizo Sausage, Peppers, Onions and Jack Cheese	\$17.50
Vegetarian Breakfast Burrito: Scrambled Eggs, Peppers, Black Beans, Onions, and Jack Cheese	\$17.50
Croissant Sandwich: Eggs, Country Ham and Cheddar Cheese	\$18.00
English Muffin Sandwich: Eggs with Sausage, Ham or Bacon and Cheddar Cheese	\$18.00
Egg Focaccia Sandwich: Eggs with Roasted Tomatoes, Spinach, and Fontina Cheese on Focaccia	\$18.00
Smoked Salmon and Bagels (25 Guest Minimum): Sliced Smoked Salmon, Whipped Cream Cheese, Chopped Eggs, Capers, Sliced Red Onions, Mini Assorted Bagels	\$38.00



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BREAK SNACKS

Priced per Dozen

AM Break

Assorted Pastries	\$98.00
Gluten-Free Pastries	\$120.00
Assorted Scones	\$98.00
Assorted Muffins	\$98.00
Chocolate, Almond, or Butter Croissants	\$98.00
Assorted Donuts	\$88.00
Assorted Vegan Donuts	\$98.00
Assorted Bagels with Cream Cheese	\$108.00
Assorted Biscottis	\$120.00
Assorted Granola Bars	\$84.00
Assorted Energy Bars	\$112.00
Assorted Yogurts	\$99.00
Vegan Yogurts	\$118.00
Seasonal Whole Fresh Fruit	\$88.00
Breakfast Bread (Serves 10)	\$88.00 per loaf
Coffee Cake (Serves 10)	\$88.00 per cake



PM Break

Bags of Pretzels	\$88.00
Assorted Sun Chips	\$88.00
Assorted Lays Potato Chips	\$88.00
Assorted Kettle Chips	\$96.00
Fruit and Nut Trail Mix	\$110.00
Assorted Candy Bars	\$106.00
Fresh Baked Assorted Cookies	\$106.00
Chocolate Brownies	\$96.00
Toffee Blondies	\$106.00
Chocolate Truffles	\$106.00
Rice Krispy Treats	\$96.00

Frozen Treats

Haagen Dazs Ice Cream Bars	\$144.00
Nala Gelato	\$144.00
Sorbet Fruit Bars	\$144.00

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ELEVATED SNACKS

Specialty Platters (Serves 50)

Imported and Domestic Cheese Tray	\$880
Deluxe Crudité Assortment	\$880
Antipasto Platter	\$880
Assorted Meze	\$880
Charcuterie Board	\$1000
Fresh Fruit Tray	\$825

Light Bites

Priced per serving, 25 Guest Minimum:

Crispy Pita Bread with Roasted Pepper Hummus, Traditional Hummus, and Babaganoush	\$20
Potato Chips with French Onion Dip	\$18
Tortilla Chips with Salsa	\$18
Tortilla Chips with Guacamole and Salsa	\$27
Crudité Cups with Ranch Dressing, White Bean Puree or Red Pepper Hummus	\$18

Bulk Dry Snacks

Priced per pound

5 pound minimum:

Goldfish Crackers	\$36
Pretzels	\$36
Honey Roasted Peanuts	\$46
Trail Mix	\$44
Party Snack Mix	\$44
Deluxe Mixed Nuts	\$88



EXECUTIVE BOX LUNCH

Priced per person, **25 Guest** Minimum

4-Compartment Box - **\$62.00**

Sandwich, Wrap or Entrée Salad (up to 4 total selections) includes choice of side salad, dessert and fruit.

Sandwich

Mesquite Turkey with Smoked Bacon: Roast Turkey, Applewood Smoked Bacon, Sharp Cheddar, Tomatoes, Crispy Lettuce, and Red Onion on Focaccia

Roast Beef: Slow Roasted Beef with Crumbled Blue Cheese Aioli, Balsamic Onion Jam, and Spicy Greens on Dutch Crunch

Vegetarian Piadini: Grilled Vegetables, Artichoke Tapenade, Arugula, and Roasted Tomatoes

Fajita Spiced Tri-Tip: Beef Tri-Tip with Peppers, Onions, Chipotle Mayonnaise, Jack Cheese, Lettuce, and Tomato on Telera

California Chicken: Grilled Chicken Breast, Avocado Aioli, Smoked Mozzarella, Green Leaf Lettuce, Roasted Red Peppers and Grilled Red Onion on Brioche

Huli Huli Chicken: Pineapple, Soy Sauce and Ginger Grilled Chicken with Crunchy Slaw, Sriracha Aioli and Roasted Pineapple on Brioche

Wrap

Green Chili Pork Wrap: Roasted Pork Loin, Cilantro Rice, Tomatillo Salsa, Shredded Jack Cheese, Avocado, and Purple Cabbage in Spinach Tortilla

Crispy Chicken Wrap: Southern Fried Chicken, Bread & Butter Pickles, Spicy Cole Slaw, and Tomatoes in Chipotle Tortilla

Cobb Salad Wrap: Oven Roasted Turkey, Applewood Smoked Bacon, Blue Cheese, Hard Boiled Eggs, Mixed Greens, Tomatoes, and Avocado Aioli in Tomato Tortilla

Asian Vegetable Wrap: Somen Noodles, Shredded Carrots, Red Peppers, Ginger-Marinated Mushrooms, Napa Cabbage, and Banbanji Sauce in Spinach Tortilla

Salad

Portobello Nicoise Salad: Grilled Portobello Mushroom, Baby Red Potato, Cornichons, Hard Boiled Egg, Cherry Tomatoes, Tender Green Beans, Red Wine Vinaigrette

Thai Beef Salad: Ginger and Lemongrass Grilled Skirt Steak with Daikon Sprouts, Carrots, Cucumber, Red Pepper, Crispy Shallots, Spinach, Arugula, Mint, Basil and Sesame-Ginger Dressing

Mediterranean Chef Salad: Sliced Cucumbers, Roasted Peppers, Garbanzo Beans, Crumbled Feta Cheese, Cherry Tomatoes, Herb Grilled Zucchini and Red Wine Oregano Vinaigrette

Tikka Chicken Salad: Gilled Tikka Chicken, Red Onion, Radish, Roasted Cauliflower, Cucumbers, Tomatoes, Green Beans, Raita, Romaine, Mint, Lemon Vinaigrette and Papadums

Sides

All box lunches will include the same salad, dessert, & fruit. Please choose one (1) of each:

Side Salads: Red Bliss Potato, Penne Pasta, Orzo Pasta, Lundberg Farms Wild Rice, Southwest Black Bean, Roasted Sweet Potato, or Red Quinoa Tabbouleh

Desserts: Dark Chocolate Brownie, Lemon Bar, Oreo Blondie Bar, or Apple Cranberry Bar

Fruit: Fresh Fruit Salad or Whole Fruit

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VALUE EXPRESS BOX LUNCH

Priced per person, **25 Guest Minimum**

3-Compartment Box

\$48.50

Entree

Roasted Turkey Sandwich: Roasted Turkey with Sun-Dried Tomato Aioli, Monterey Jack Cheese, Green Leaf Lettuce and Tomato on a Baguette

Ham and Cheese Sandwich: Thinly Sliced Honey Baked Ham with Swiss Cheese, Dijon Mustard, Lettuce and Tomato on a Baguette

Roast Beef Sandwich: Slow Roasted Beef with Cheddar, Horseradish Aioli, Mixed Greens and Tomato on a Baguette

Vegetarian Wrap: Hummus, Cucumbers, Roasted Peppers, and Mixed Greens, wrapped in a Spinach Tortilla

Sides

All box lunches will include the same salad and dessert.

Please choose one (1) of each:

Side Salads: Red Bliss Potato Salad, Penne Pasta Salad, or Orzo Pasta Salad

Desserts: Chocolate Chip Cookie, Oatmeal Cookie, Snickerdoodle Cookie, or Whole Apple



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COLD HORS D'OEUVRES

Priced Per Item

50 Piece Minimum per Flavor/Selection

Filled Cucumber Cups	Chickpea Puree, Roasted Peppers and Mint	\$11.00
	Herbed Goat Cheese with Lemon Zest	
	Curried Chicken with Currants	
Belgian Endive Spears	Chicken 'Caesar' with Shaved Parmesan and Garlic Crumbs	\$11.00
	Roquefort Cheese and Glazed Walnuts	
	Rock Shrimp with Fennel Aioli and Chives	
Lettuce "Wraps"	Thai Marinated Beef with Red Peppers and/or Grilled Chicken Caesar	\$14.00
	Dungeness Crab, Avocado, Citrus and Radish	
	Fried Buttermilk Chicken, Spicy Ranch and Slaw	
	Tofu Banbanji, Shredded Vegetables and Crispy Noodle	
Crostini	La Quercia Prosciutto, Fruit, and Crescenza Cheese	\$14.00
	Roasted Lamb, Goat Cheese, Fig Jam and Arugula	
	Smoked Duck, Pear Ginger Chutney, and Radicchio	
	Herb Crusted Beef, Roasted Peppers, and Salsa Verde	
	Parmesan, Seasonal Vegetables, Basil Puree, and Chives	
Belfiore Burrata Crostini	Burrata, Seasonal Fruit, Napa Valley Ver Jus and Arugula	\$15.00
Tuna Crudo	Tuna Tartare with Citrus, Pickled Onion, and Micro Greens	\$15.00
Cucumber Capellini	Cucumber 'Capellini', Toy Box Tomatoes and Mint	\$11.00
Roasted Vegetable Skewers	Zucchini, Peppers, Onions, and Mushrooms with a Balsamic Reduction	\$11.00



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HOT HORS D'OEUVRES

Priced Per Item

50 Piece Minimum per Flavor/Selection

Beef Sliders Mini Cheeseburgers with Mustard, Ketchup, and Pickles	\$13.00
Arancinis Cheese Arancini with Fontina, Parmesan and Romano	\$11.00
Portobello Arancini with Spinach, Mozzarella and Provolone	
Butternut Squash Arancini with Parmesan, Ricotta, Sage and a hint of Amaretti Cookie	
Empanada Beef, Cheddar Cheese and Jalapeno	\$11.00
Vegetarian Black Bean	
Mini Quiche Sold as an assortment	\$10.00
Chicken Taquitos Served with Salsa Verde	\$13.00
Crispy Spring Rolls Choose Chicken, Shrimp or Vegetarian with Hot Mustard, Sweet & Sour and Soy Sauce	\$11.00
Wild Mushroom Beggars Purse Savory Seasonings and Buttery Phyllo	\$11.00
Kabobs Chicken, Garlic, Ginger, Spices, Lime	\$14.00
Churrasco Beef, Peppers, Onions, Chipotle	
Huli Huli Shrimp, Pineapple, Green Onion	
Artichoke & Parmesan Fritters Baby Artichoke Hearts, Goat Cheese, Parmesan Crust	\$11.00
Fig & Mascarpone Puffs Fig and Mascarpone wrapped in Phyllo	\$11.00
Pastrami Pork Belly Pastramied Pork, Potato Cake, Pickles, Mustard	\$11.00
Dungeness Crab Cakes with Spicy Remoulade, Celery Root, Scallion Puree	\$16.00
Chicken Wings Buffalo Sauce, Blue Cheese Dressing and Celery	\$11.00
Sweet Chili Sauce, Basil and Marinated Cucumber	
Gochujang, Sesame and Carrot-Cabbage Slaw	



BOOTH TRAFFIC BUILDERS

1 SAVOR Server is included in all Booth Traffic Builder services up to 8 Hours.
4 hour service minimum recommended.

Espresso Cart

Enhance your booth with the aroma and taste of freshly brewed coffee, ensuring every guest enjoys a moment of indulgence.

300 cups per day	\$3,600
Per Additional Cup	\$12
600 cups per day	\$5,850
Per Additional Cup	\$9.75

Sensational Smoothies

From tropical mango to pina colada, elevate your booth with refreshing beverage, ensuring smiles and satisfaction. Please select (1) of the following flavors: Banana, Piña Colada, Strawberry, Mango, Passion Fruit, Cappuccino or Raspberry.

300 Servings	\$3,600
600 Servings	\$6,000
No On-Site Additions Available	

Ice Cream Cart

A variety of premium Häagen Dazs ice cream bars to hand out to special guests and potential clients. Flavors to include vanilla, chocolate, vanilla almond crunch.

200 Ice Cream Bar Package	\$2,400
Additional Dozen Ice Cream Bars	\$144

Popcorn Station

Enjoy the aroma of fresh popcorn from our tabletop or antique cart, complete with kernels, butter, and seasoning for 300 bags.

Tabletop Popcorn Machine	\$1,500
Antique Popcorn Cart	\$1,800
Additional Popcorn Snack Pack	\$800

Baked in Booth Cookies

The smell of fresh Chocolate Chip, Peanut Butter, Oatmeal Raisin, and Sugar Cookies are a surefire way to excite guests.

500 Cookie Package	\$3,900
50 Additional Cookies	\$380

Soft Gourmet Pretzels

Delicious Bavarian, Asiago Cheese and Cinnamon-Sugar soft pretzels come in a tabletop warmer to keep your pretzels fresh for attendees.

48 Pretzel Package	\$1,000
Additional Dozen Gourmet Pretzels	\$120

Hot Chocolate Bar

Attract attendees with irresistible, rich hot chocolate that warms them up for a great conversation.

200 Servings of Hot Chocolate	\$2,600
Additional Servings	\$12.50



BOOTH BUZZ BUILDERS

SAVOR Server or Bartender required at \$275 plus tax for up to four hour service per server. Includes compostable service.



California Wine Harvest

Bring your guests on a taste of some of the best wines California has to offer paired with a curated variety of Northern California cheese and crackers.

- 36 Bottles of Wine
 - 2 Cheese Platters (100 Servings)
- \$3,800

Margarita Madness

Excite your guests with a shaken margarita, adding that extra touch to your booth. Our Margarita Madness package makes 300 servings and includes 9 oz. compostable cups

- 300 Servings
 - Each Additional Cocktail
- \$4,800
\$20

Mimosas

Pop, fizz, and mingle — give your guests the ultimate mimosa experience at your booth! Service includes Champagne, Orange Juice, Martinelli’s Sparkling Cider, plastic champagne flutes and orange slices for garnish.

- 200 Mimosa
 - Each Additional Mimosa
- \$3,600
\$18

Martini Lounge

Guests won’t want to leave as they sip on Dirty Martinis, Appletinis and Cosmopolitans. Service includes premium liquors, plastic martini glasses, napkins, and bar accoutrements.

- 100 Cocktails
 - Each Additional Cocktail
- \$2,400
\$24

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Booth Buzz Builders are sold as a package, no credits are issued for servings that are not served

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BAR SERVICES

Beer/Wine Cart

Requires a minimum guarantee of \$1,800.00

Assorted Beers: See a la carte pricing.

House Select Wines

Pepsi Soft Drinks, Bubly, Bottled Water

Value Brands Package

Requires a minimum guarantee of \$2,000.00

Includes: SVEDKA Vodka, Beefeaters Gin, Bacardi Rum,
Dewer's Scotch, Jim Beam Whiskey, Cuervo Gold Tequila

House Select Wine

Assorted Beers: See a la carte pricing.

Pepsi Soft Drinks, Bubly, Bottled Water

Premium Brands Package

Requires a minimum guarantee of \$2,200.00

Please select 1 of each variety:

Vodka: Ketel One, Grey Goose

Gin: Bombay Sapphire, Hendricks

Whiskey: Crown Royal

Bourbon: Bulleit

Scotch: Johnnie Walker Black

Rum: Mount Gay

Tequila: Casamigos

Beer, Wine, Pepsi Soft Drinks, Bubly, Bottled Water

SAVOR Server or Bartender required at \$275 plus tax for up to four hour service per server. Includes compostable service.

\$56 per bottle

\$8.25 each

\$395 per bottle

\$56 per bottle

\$8.25 each

\$495 per bottle



A La Carte

Not on Consumption

House Wine

White: Chardonnay, Pinot Grigio, or Sauvignon Blanc

Red: Cabernet Sauvignon, Pinot Noir, or Merlot

\$56.00 Per Bottle

Domestic Beer

May include Coors, Coors Light, Miller High Life,
Miller Lite, and Pabst Blue Ribbon

\$12.00 each

\$900.00 per keg

Imported Beer

May include Heineken, Corona Extra, Corona Premier,
Modelo Especial, Sapporo, and/or Pilsner Urquell

\$12.75 each

\$1,100.00 per keg

Microbrew Craft Beer

May include beers from 21st Amendment, Sierra
Nevada, and Drakes Breweries

\$12.75 each

\$1,220.00 per keg

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Red Wine

Pinot Noir

Hartford Court, Russian River Valley	\$64
J Vineyards, Russian River Valley	\$72

Cabernet Sauvignon

Oberon, Napa Valley	\$72
Luigi Bosca, Mendoza, Argentina	\$62

Merlot

Whitehall Lane, Napa Valley	\$65
HALL, Napa Valley	\$82

Zinfandel

St. Francis, Sonoma County	\$62
Edmeades, Mendocino County	\$65

White Wine

Chardonnay

Sonoma Cutrer, Russian River Valley	\$68
Daou, Paso Robles, California	\$65

Sauvignon Blanc

Sancerre Patient Cottat, Loire, France	\$65
Kim Crawford, Marlborough, New Zealand	\$68

Other

Benvolio, Pinot Grigio, Italy	\$56
Kendall Jackson, Riesling, Monterey	\$56
Weingut Frank Gruner Veltliner, Austria	\$60
Cambria, Viognier, Santa Maria Valley	\$70

Wine Selection

SAVOR Server or Bartender required at \$275
plus tax for up to four hour service per server.
Includes compostable service.



Bubbles

Sparkling Wine

Charles De Fere, Blanc de Blanc	\$56
Benvolio, Prosecco N.V, Italy	\$56
Chandon, Btu N.V, California	\$62
JCB No 21. Brut, Burgundy, France	\$62
JCB No 69. Rose, Burgundy, France	\$62
Iron Horse Classic Vintage Brut, Sonoma	\$84
Schramsberg, Blanc de Blanc, Napa Valley	\$95

Champagne

Henriot, Brut Souverain NV, France	\$115
Taittinger Brut La Francaise, France	\$135
Henriot, Brut Rose NV, France	\$160
Veuve Clicquot, Ponsardin N.V. France	\$160
Bruno Paillard, Rose N.V France	\$165
Ruinart, Rose, N.V. France	\$225

Rose

Banshee, Mendocino County	\$56
Murphy Goode, California	\$56
La Crema, Monterey	\$56



THANK YOU

SAVOR... San Francisco