



IMSH

Society for Simulation in Healthcare

Hall Of Discovery's

*Closing Appreciation
Reception*

January 19, 2016

4:00pm-6:00pm

Please place your order by
Wednesday, January 6, 2016

San Diego Convention Center
Booth Catering Department

Mary.forney@visitsandiego.com

(f) 619.525.5858



Closing Appreciation Reception

RECEPTION STATIONS

* Per person pricing * Minimum of 100 persons

Baja Style Street Tacos.....\$6.50

*Choice of: Carne Asada or Pollo Asado Street Tacos Served with Salsa Verde,
Salsa Fresca, Guacamole, Cilantro, Onions, Cotija Cheese, Limes and Corn Tortillas*

South of the Border Station.....\$14.50

*Mini Cheese and Roasted Vegetable Quesadillas and Chicken Empanadas
Crisp Tortilla Chips with Salsa and Guacamole*

Imported and Domestic Cheese Display.....\$8.00

Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers

Display of Sliced Seasonal Fruit and Berries.....\$6.00

Fresh Vegetable Crudit .....\$6.50

Creamy Avocado Dip and Spicy Tomato Ranch Dip

Signature Sliders (per each Pricing)

Choose your Bun: Sesame, Poppy seed or Buttermilk

Braised BBQ Short Rib served with Caramelized Onions.....\$6.75

Home-style Meatloaf served with Spicy Ketchup and Whole Grain Mustard.....\$6.00

Maryland Style Crab Cake served with Spicy Aioli.....\$6.75

Portobello Mushroom served with Red Pepper Chutney.....\$6.00

Fried Green Tomato served Spiced Pickled Remoulade.....\$6.00

Bruschetta and Flat Bread Station.....\$12.00

Served with Extra Virgin Oil and Variety of Toasted Flat Breads

Specialty Toppings to include:

Lemon and Artichoke Relish

Herb-Roasted Eggplant and Tomato Caponata

Green Olive Tapenade

Fresh Tomato, Basil and Garlic

House-Made Hummus and Imported Olive Station.....\$8.50

Toasted Pita Bread Chips

Spicy Tunisian Olive Blend and Assorted Five Type Blend Olives



PASSED HORS D'OEUVRES

* Minimum of 100 pieces per item * Price below are for individual pieces * \$100.00++ Labor Fee for Tray Passers

Wild Mushroom Baguette.....	\$5.25
Antipasto Skewer	\$6.00
<i>With Artichoke, Tomato, Kalamata Olive and Mozzarella</i>	
Brie with Raspberry in Phyllo.....	\$5.50
<i>Wrapped in Prosciutto with Balsamic Drizzle</i>	
Mediterranean Chicken Kabob.....	\$6.25
<i>With Figs and Roasted Tomatoes</i>	
Chimichurri Shrimp Skewer.....	\$6.00
Thai Beef Wrap.....	\$7.00
<i>served on Bibb Lettuce with Asian Slaw</i>	
Petite Cuban Sandwich.....	\$6.25

DESSERTS

Mini Pastry Pops.....	\$84.00/dozen
<i>Includes assortment of Cappuccino Crush, Tiramisu, Vanilla Cake</i>	
Dessert Shooters.....	\$7.00/each
<i>Choice of: Strawberry Mascarpone, White Chocolate Raspberry, Aztec Chocolate, Hazelnut Mousse or Limoncello</i>	
* Minimum of 100	
Petit Patisserie Station.....	\$15.50 per person
<i>A gourmet selection of Miniature French Pastries, Petit Fours, Mini Tartlets, Chocolate Truffles and Chocolate Dipped Strawberries</i>	
* Minimum of 100	
Cheesecake Bites Station.....	\$14.75 per person
New York Cheesecake Squares	
<i>Banana Rum, Vanilla Bean and Scented Strawberry Compotes</i>	
<i>Chocolate Fondue, Raspberry and Coffee Caramel Sauces</i>	
<i>Toasted Almonds, Coconut and Whipped Cream</i>	
* Minimum of 100	



BAR SERVICE

Hosted Beer and Wine Bar	\$1,025.00 (minimum guarantee)
<i>to include: Domestic & Imported Bottled Beer, Deluxe Wine</i>	
Hosted Full Bar	\$1,025.00 (minimum guarantee)
<i>to include: Premium Liquor and Mixers, Domestic & Imported Bottled Beer, Deluxe Wine</i>	
South of the Border Margarita Bar	\$1,012.50 (minimum guarantee)
<i>To include: 135 Margaritas on the Rocks</i>	
<i>Additional Margaritas @ \$7.50++ each</i>	
Martini Bar	\$1,012.50 (minimum guarantee)
<i>To include: (135) Martinis</i>	
<i>Choice of: Traditional, Cosmopolitan, Blue Hawaiian or Appletini</i>	
<i>Additional Martinis @ \$7.50++ each</i>	
Deluxe Wine	\$30.00/bottle
<i>Dark Horse Cabernet Sauvignon, Chardonnay, Merlot</i>	
Premium Wine	\$41.50/bottle
<i>A by Acacia Cabernet Sauvignon, Chardonnay, Merlot</i>	
Domestic Keg Beer	\$500.00
<i>Choice of: Budweiser, Bud Light, Miller Light, Coors Light</i>	
Imported and Micro Brew Keg Beer	\$700.00
<i>Choice of: Heineken, Red Trolley, Sam Adams Boston Lager, Sam Adams Seasonal Varieties</i>	
Domestic Case Beer	\$132.00/case of 24
<i>Choice of: Bud Light, Miller Light, Coors Light, MGD</i>	
Imported and Micro Brew Case Beer	\$150.00/case of 24
<i>Choice of: Corona, Heineken, Red Trolley, Sam Adams Boston Lager, Sam Adams Seasonal Varieties</i>	
Assorted Canned Soda	\$96.00 per case of 24
Arrowhead Bottled Spring Water	\$122.50 per case of 35

*Hosted Bars will be charged for the amount of liquor consumed over the minimum guarantee

*Centerplate Bartender is required \$25.00++ per hour (4/hour minimum)

*Set up Fee \$100.00++

Client to supply: (1) 6ft back bar table and trash removal for bar service

Please Contact Mary Forney Exhibitor Sales & Marketing Manager

email: mary.forney@visitsandiego.com



All menu pricing subject to 20% Service Charge & 8% Sales Tax
Menu items and prices may be subject to change without notice

