



Exhibitor







MENU





In response to the novel coronavirus (COVID-19), Levy understands that the communication and execution of food operation and sanitation is more important now than ever before. We are diligently monitoring and following CDC, OSHA, FDA and WHO recommendations regarding COVID-19, and we're stepping up emphasis on our personal health and foodservice practices accordingly. We are committed to providing our partners, our team members, and our guests with peace of mind. To do this, we know that transparency regarding our actions is critical.

Levy has assessed and will continue to monitor the below focus areas as an organization. Each strategic and tactical area has a working group that will coordinate with on-site leaders to build out a comprehensive plan for each topic that is specific to you.

Health & Safety	Concessions & Restaurants & Cafes	Premium Ops	Technology Strategy	People	Communications
					
PPE	Service Ware & Utensils	Service Ware & Utensils	Transactional	In-Venue	Staff
Sanitation	Condiments	Carts & Tables	Automation	Entry	Guests
Signage	Beverage	Furniture	Operational	Training	Partners
Operations	Menu Engineering	Beverage	People Tech	Food	Media
		Menu Engineering			

CHRIS PULLING

Executive Chef



Chris began his career with Levy Restaurants in 1999 at the Gaylord Entertainment Center in Nashville. In 2004, he joined Qwest Center Omaha as Executive Chef. Chris was selected as part of the opening team of the Molson Center in Montreal and Bank One Ballpark in Phoenix, participated in the 2008 Olympic Swim Trial, 2006 NBA All-Star Game and NFL Super Bowl, 2005 Breeders' Cup, 2004 NFL Playoffs and multiple Kentucky Derbies, and has acted as a consultant for Manchester United and JFK Airport.

Chris relocated from Boston where he delighted New England crowds with creativity and passion at the Boston Convention and Exhibition Center. He finished the tour of the East Coast at the Hynes Convention Center in the heart of historical Boston.

Chris now brings the taste of the Midwest alive at the Wisconsin Center District. Modern preparations update traditional recipes passed down from the region's earliest settlers. Local selections direct from lakes and farms are complemented by hearty dairyland favorites, serving up a melting pot of Milwaukee flavors on every plate.

SIGNATURE “MILWAUKEE” BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our signature freshly baked cinnamon bun cloaked in subtly sweet cream cheese and a bounty of ripe, refreshing fruit, to wholesome and hearty hot morning favorites - we will make sure you start your day off right.



FROM OUR BAKERY SHOP

Our signature spread of freshly baked breakfast breads and pastries that we're proud to share with our guests

Enhance your booth experience by adding an array of freshly brewed coffees and juices that complement the start of the day

"TOPS ONLY" MUFFINS

Whole grain, old fashioned blueberry, lemon poppy seed, cranberry orange
39 per dozen

WISCONSIN KRINGLES

Original almond and seasonal flavors
40 per dozen

APPLE CIDER DONUTS

Powdered caramel
42 per dozen

DANISH PASTRIES

Cheese and fruit filled
40 per dozen

SIGNATURE CINNAMON ROLLS

Warm vanilla glazed
40 per dozen

MORNING SCONES

Savory and sweet
42 per dozen

BREAKFAST BREADS

Cinnamon streusel, lemon, marble chocolate, orange poppy
42 per dozen

Add a warm breakfast option

BACON, EGG AND CHEESE BISCUIT *6 Each*

TURKEY SAUSAGE AND CHEDDAR HAND PIE *6 Each*

EGG WHITE, SPINACH AND MUSHROOM HAND PIE *6 Each*

Half dozen of each minimum required per order.

LUNCH AND SNACKS



CHEF CHRIS' SELECTION

GRAB AND GO

Bagged Snacks

Kettle Chips, Pretzel Sticks, Popcorn,
Sun Chips, Pop Chips, Pita Chips

38 per dozen

Energy Bars

39 per dozen

Granola Bars

39 per dozen

Breakfast Bars

38 per dozen

Full Sized Candy Bars

48 per dozen

Pita Chips

36 per dozen

ANYTIME SNACKS

Greek Yogurt Parfaits

Mixed berry, cranberry-lime, cinnamon apple

64 per dozen

Market Fresh Fruit Cups

Ginger simple syrup

54 per dozen

Brownies and Blondies

54 per dozen

Rice Krispy Trio

classic, chocolate and butterscotch

42 per dozen

Gourmet Dessert Bar Sampler

45 per dozen

Market Fresh Whole Fruit

36 per dozen

BULK SNACK

Bavarian "Pie Nuts"

Apple pie, banana cream pie or pecan pie

20 per pound

Gourmet Mixed Nuts

20 per pound

Trail Mix

18 per pound

M&M's

24 per pound

Hershey Kisses

24 per pound

Dried Fruit Medley

24 per pound

Chia Stix "Re-Charge" Snack Mix

24 per pound

LUNCH PACKS

All of our lunch packs are served with
kettle chips, roasted potato
salad, whole fruit and brownie

Smokin Gobbler

Smoked turkey, Wisconsin cheddar,
cranberry chutney, sage aioli

25 each

Shaved Tuscan Beef

Roasted pepper, balsamic onions,
Boursin cheese, arugula, ciabatta

25 each

Cured Ham and Wisconsin Swiss

Honey-mustard, pretzel roll

25 each

ZLT Flatbread

Grilled squash, romaine hearts,
oven-dried tomato spread, smoked chili aioli

25 each

Caprese Salad

Grape tomatoes, cucumber, basil,
fresh mozzarella, artisan greens,
lemon-basil vinaigrette

25 each

Southwestern Salad

Hearty greens, black beans, roasted corn,
tomato, tortilla croutons, green chili ranch

25 each

Classic Caesar Salad

classic dressing, garlic croutons,
Shaved parmesan (grilled chicken,
peppered salmon, or grilled vegetable)

25 each

*Customized box lunches available
upon request. Half dozen of each
minimum required per order.*

RECEPTION TABLES

Fresh, house-made, and packed with the best local flavors, our premiere array of innovative food sure to impress your guests. Let our chef make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.



SMALL BITES



RECEPTION

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuteries, rich cheeses, and bite-sized appetizers packed with big flavor.

All our selections serve up to 50 guests

WISCONSIN CHEESE AND SAUSAGES

300 each

RHINELANDER MARKET FRESH VEGETABLES

225 each

BRADY STREET ANTIPASTI

300 each

3RD WARD MINI BRATS

320 each

MILWAUKEE "HAND PIE" PRETZEL TABLE

250 each

BREWERS SLIDER TABLE

375 each

"OLD WORLD" PRETZELS AND CHEESE TABLE

275 each

TRAFFIC BUILDERS



A selection of the best attendant served interactive food and beverage experiences showcasing the flavors of Wisconsin

All our selections serve up to 150 guests

BAVARIAN NUT ROASTER
750 each

HANGING PRETZEL BUILDER
550 each

"FROZEN TUNDRA" HANDMADE ICE CREAM
750 each

WISCONSIN STATE "CRACKLIN" CREAM PUFF
650 each

"REVIVE" BOBA CRAFT FRUIT TEA
550 each

WARM COOKIE STOP
500 each

CRAFT POPCORN
450 each

BLUE MOON ICE CREAM NOVELTY
450 each

WAFFLE BITE TRIO
500 each

MKE FROZEN CUSTARD
550 each

All these offerings are a three hour experience with our attendant

REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like pineapple-ginger and cucumber-mint.



NON-ALCOHOLIC REFRESHMENTS

WCD SIGNATURE ROAST COFFEE

Regular and Decaffeinated *59 per gallon**

HOT TEA *59 per gallon*

CHAI INFUSED ICED COFFEE

Our Signature Craft Coffee *69 per gallon**

KEURIG COFFEE *450 each*

Serves 100 people

NITRO COFFEE *595 each**

Serves 80 people

INSPIRED FLAVORED ICED TEA *62 per gallon**

FRUIT SPA WATER BAR

Fresh fruit infused waters: pineapple-ginger punch,
cucumber-mint and peppered melon-lime
*49 per gallon**

CRAFT LEMONADE

A hint of honey *49 per gallon**

WATER COOLER *50 each*

Five gallon

CANNED SODA *4 each*

BOTTLED WATER *4 each*

SPARKLING SPRING WATER *5 each*

BOTTLED JUICE *5 each*

**All prices for the these offerings are based on a two hour experience
Additional 90 attendant fee is required. Coffee and tea service includes cream,
milk, sugar, sweeteners, lemon and honey.*



Please note that all food, beverage, and related items are subject to a 22% service charge plus 6% sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Contact Information
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