



## Exhibitor Catering Menu

# 2026



Order Deadline:

**March 19, 2026**

Signatures and Payment Due:

**April 2, 2025**



# WELCOME 2026 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 [April 2, 2026](#).

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 \$300+ tax/server (up to 4 hours) or \$600+ 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 [April 2, 2026](#).

Additions made after [April 2, 2026](#) are based on availability and may be subject to additional on-site fees.

## Cancellation

Cancellation of an entire function received prior to [April 2, 2026](#) 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 [April 2, 2026](#).

## Misc. Reminders

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

Legends Global 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, Legends Global 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 his team have the ability to surprise and delight you, your guests, and the attendees!

Subcontractors or outside vendors **should not** be contracted with until Legends Global 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, Legends Global servers and bartenders must provide all serving tasks.

By ordering from Legends Global, 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	\$11.50
Gatorade, 20 oz	\$11.00
Iced Coffee, 8 oz	\$13.75

## 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	\$120.00
Fresh Squeezed Orange or Grapefruit Juice	\$140.00
Iced Tea or Lemonade	\$92.00

Refrigerated Spring Water Kit \$220.00

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

5-gallon replenishment \$78.00

Electrical Needs: Power requirements: 110V/20 amp

Measurements: 41.5”H x 14”W x 13.5”D



All orders are subject to a 22% service charge and sales tax. All prices are subject to change without notice.

# BREAKFAST

Priced Per Item - Minimum 25

Oatmeal with Brown Sugar, Raisins and Low-Fat Milk	\$13.25
<b>Seasonal Fruit Parfait</b> layered with Granola and Low-Fat Yogurt	\$15.50
<b>Chia Pudding</b> Chia Seed Pudding, Almond Milk, Maple Syrup and Blueberries	\$18.00
<b>Bacon &amp; Onion Crustless Quiche</b> Applewood Smoked Bacon, Caramelized Onion, and Swiss Cheese	\$20.00
<b>Breakfast Burrito:</b> Scrambled Eggs, Chorizo Sausage, Peppers, Onions and Jack Cheese	\$18.00
<b>Vegetarian Breakfast Burrito:</b> Scrambled Eggs, Peppers, Black Beans, Onions, and Jack Cheese	\$18.00
<b>Croissant Sandwich:</b> Eggs, Bacon, and Cheddar Cheese	\$18.50
<b>Breakfast Torta:</b> Chorizo, Eggs, Beans, Queso Fresco, Pickled Jalapeno, on a Bolilo Roll	\$18.00
<b>Hard Boiled Eggs</b> (Priced per Dozen): Everything Spiced, Furikake, Red Hawaiian, Salt and Green Onion	\$68.00
<b>Lox and Bagels</b> (25 Guest Minimum): Sliced Smoked Salmon, Whipped Cream Cheese, Chopped Eggs, Capers, Sliced Red Onions, Mini Assorted Bagels	\$39.00



# 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	\$90.00
Assorted Vegan Donuts	\$102.00
Assorted Bagels with Cream Cheese	\$110.00
Assorted Biscottis	\$120.00
Assorted Granola Bars	\$72.00
Assorted Energy Bars	\$112.00
Assorted Yogurts	\$100.00
Vegan Yogurts	\$120.00
Seasonal Whole Fresh Fruit	\$76.00
Breakfast Bread (Serves 10)	\$90.00 per loaf
Coffee Cake (Serves 10)	\$90.00 per cake



## PM Break

Bags of Pretzels	\$76.00
Assorted Sun Chips	\$76.00
Assorted Lays Potato Chips	\$76.00
Assorted Kettle Chips	\$76.00
Fruit and Nut Trail Mix	\$110.00
Assorted Candy Bars	\$106.00
Fresh Baked Assorted Cookies	\$110.00
Chocolate Brownies	\$96.00
Toffee Blondies	\$108.00
Chocolate Truffles	\$106.00
Rice Krispy Treats	\$96.00

## Frozen Treats

Haagen Dazs Ice Cream Bars	\$126.00
	\$144.00
Nala Gelato	\$144.00
Sorbet Fruit Bars	

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# ELEVATED SNACKS

## Specialty Platters (Serves 50)

California Artisanal Cheese Platter	\$900
NorCal Seasonal Crudités	\$900
Antipasto Platter	\$900
Med Meze	\$900
Charcuterie Board	\$1000
Fresh Fruit Tray	\$850



## Bulk Dry Snacks

Priced per pound. 5 pound minimum:	
Goldfish Crackers	\$36.00
Pretzels	\$36.00
Honey Roasted Peanuts	\$48.00
Trail Mix	\$46.00
Party Snack Mix	\$46.00
Deluxe Mixed Nuts	\$90.00

## Light Bites

Priced per serving, 25 Guest Minimum:

Crispy Pita Bread with Roasted Pepper Hummus, Traditional Hummus, and Babaganoush	\$21.00
Potato Chips with French Onion Dip	\$18.50
Tortilla Chips with Salsa	\$18.50
Tortilla Chips with Guacamole and Salsa	\$28.25
Crudité Cups with Ranch Dressing, White Bean Puree or Red Pepper Hummus	\$18.50

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# EXECUTIVE BOX LUNCH

Priced per person, 25 Guest Minimum

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

## Sandwich

**Chipotle Turkey:** Smoked Turkey, Gouda Cheese, Roasted Red Pepper, Mizuna and Chipotle Mayo on Soft Hoagie

**Pastrami and Gruyere:** Pastrami, Gruyere Cheese, Whole Grain Mustard and Pickled Onions on Marble Rye

**Caprese and Pesto:** Thick Sliced Tomato, Fresh Mozzarella, Basil Pesto and Balsamic Glaze on Focaccia

**Rosemary Roast Beef:** Roasted Top Round of Beef, Shaved Parmesan, Onions, Sundried Tomato, Baby Kale and Black Pepper Rosemary Aioli on Rosemary Focaccette

**Grilled Chicken Bahn Mi:** Grilled Lemongrass Chicken, Pickled Carrot, and Daikon, Cilantro, Sliced Cucumber, Siracha Mayo on Soft French Roll

**Roasted Chicken and Fig Jam:** Roasted Chicken, Arugula, Fig Jam, Brie Spread on Potato Onion Hoagie

## Wrap

**Steak and Chimichurri:** Roasted Beef Striploin, Arugula, Roasted Red Pepper, Manchego Cheese and Chimichurri Aioli in Spinach Tortilla

**Greek Chicken and Tzatziki:** Lemon Oregano Chicken, Cucumber, Tomato, Kalamata Olives and Bibb Lettuce with Tzatziki in Lavash Wrap

**Thai Red Curry Chicken Wrap:** Shredded Red Curry Chicken, Thai Basil, Cilantro, Shredded Cabbage and Red Peppers in Tomato Tortilla

**Truffled Mushroom and Goat Cheese Wrap:** Roasted Wild Mushrooms and Herbed Goat Cheese, Radish, Spring Greens and Truffle Aioli in Whole Wheat Tortilla

## Salad

**Chilled Blackened Salmon Salad:** Chilled Blackened Salmon & Farro, Shaved Cabbage, Carrots, Edamame, Cilantro and Cajun Whole Grain Mustard Vinaigrette

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

**Sesame Roasted Cauliflower Salad:** Sesame Roasted Cauliflower, Curried Lentils, Spinach, Toasted Almond and Cumin Lime Dressing

**Roasted Chicken and Quinoa Salad:** Za'atar Rubbed Roasted Chicken with Petite Greens, Heirloom Roasted Pearl Onions, Cherry Tomatoes and Citrus Thyme Vinaigrette

## Sides

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

**Side Salads:** Vegan German Style Potato Tortellini Pesto, Orzo Rice Salad, Sesame Noodle, Roasted Sweet Potato, Red Quinoa Tabbouleh

**Desserts:** Dark Chocolate Brownie, Lemon Bar, Oreo Blondie 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      **\$49.50**

## 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, 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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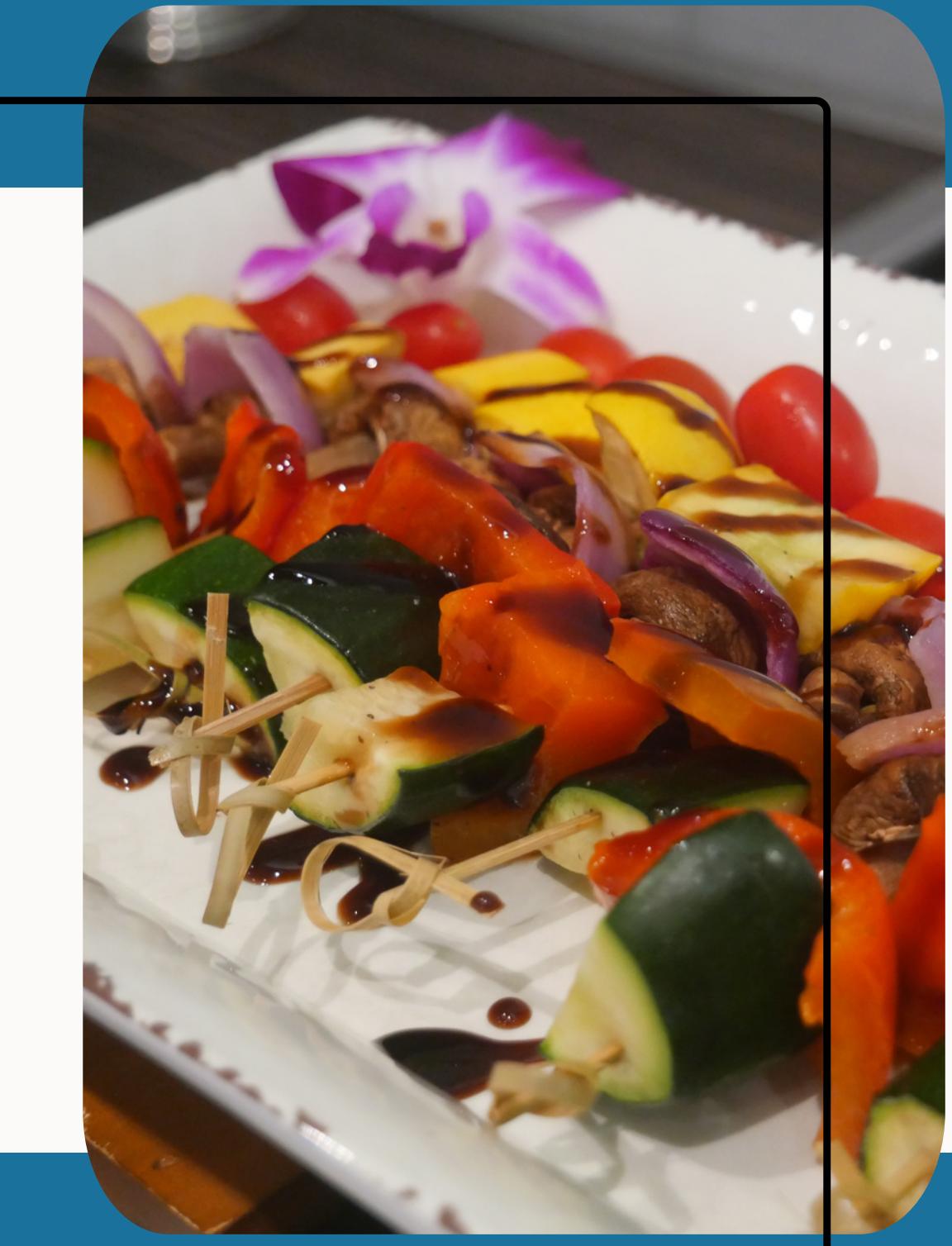
All prices are subject to change without notice.

# COLD HORS D'OEUVRES

Priced Per Item

50 Piece Minimum per Flavor/Selection

<b>Organic Deviled Egg</b>	Black Truffle, Chives	\$11.00
<b>Turkish Deviled Egg</b>	Yogurt, Sumac, Aleppo Pepper	\$11.00
<b>Charred Skirt Steak</b>	Edamame, Sweet Soy Spoon	\$13.50
<b>Chorizo &amp; Manchego Tartlet</b>	Smoked Paprika Aioli	\$11.00
<b>Crostini</b>	Duck Prosciutto, Camembert, & Fig Jam	\$14.50
	Wagyu Beef Tartare	
	Roasted Chicken and Cilantro Walnut Pesto	\$11.00
<b>Fresh Vietnamese Shrimp Spring Rolls</b>	with Sweet Chili Sauce	\$12.50
<b>Togarashi Beef Tataki</b>	Lotus Chip, Yuzu Kosho	\$13.50
<b>Yellowfin Tuna Tartare</b>	Spoon Salted Cucumber, Coconut Wasabi	\$12.50
<b>Smoked Salmon Fresh Chow Fun</b>	Pinwheel Roasted Garlic Caper Mayo	\$13.50
<b>Mini Dungeness Crab Salad</b>	Slider on Brioche	\$14.50
<b>Petite Marble Potato</b>	Crème Fraiche, Caviar	\$15.75



# HOT HORS D'OEUVRES

Priced Per Item

50 Piece Minimum Per Flavor/Selection

<b>Wagyu Beef Sliders</b> Aged Cheddar, Pickle, Roasted Tomato Aioli	\$13.50
<b>Empanada</b> Beef, Jack Cheese and Jalapeno	\$12.50
Vegetarian Black Bean	
<b>Korean Steak Taquitos</b> Cabbage, Cilantro, Jalapeno	\$13.00
<b>Seared Heirloom Corn Arepa</b> Dry Chorizo, Cilantro Oil	\$13.50
<b>Peking Duck Roll, Hoisin, Green Onion</b>	\$14.50
<b>Roasted Pear &amp; Camembert Phyllo</b>	\$11.00
<b>Italian Polpette Meatball, Arrabbiatta, Basil</b>	\$11.00
<b>Crispy Wrapped Shrimp</b> with Plum Chili Sauce	\$12.50
<b>Vegetable Spring Roll</b> with Sweet Chili Sauce	\$12.50
<b>Wild Mushroom, Thyme and Goat Cheese Arancini</b>	\$11.00
<b>Chicken Taquitos</b>	\$13.50
<b>Dungeness Crab Cakes</b>	\$16.50
<b>Chicken, Garlic, Ginger, Lime Kabob</b>	\$14.50
<b>Lamb Lollipop</b> Miso Mint Chimichurri	\$18.75
<b>Artichoke Parmesan Fritters</b>	\$11.00
<b>Chicken Potstickers</b>	\$12.50
<b>Vegetable Potstickers</b>	\$12.50



# BOOTH TRAFFIC BUILDERS

1 Legends Global Server is included in all Booth Traffic Builder services up to 8 Hours.

4 hour service minimum recommended.

\*Booth Traffic Builders are sold as a package; no credits are issued for servings that are not served. Please note that if client-provided serving vessels differ in size from our standard vessels, the total number of servings may be reduced accordingly.\*

## 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, or Peach.

300 Servings	\$3,600
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

## 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



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# THANK YOU



San Francisco