



*Welcome*

welcome

welcome

"Eating is not merely a material pleasure. Eating well gives a spectacular joy to life and contributes immensely to goodwill and happy companionship."

— Elsa Schiaparelli

Reintroduce yourself to the fine art of dining – the pleasure of leisurely sharing a great meal. Savor the tastes, textures and aromas of the food and beverage, admire the presentation and be surrounded by pleasant conversation and laughter.

Reunite by coming together in an age old tradition built on a foundation of community and comfort. To break bread together and share a meal is to share a moment in time with comrades and to nourish the body and soul.

Reconnect with the land and the origins of food. Our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process. By partnering with local farmers, growers, ranchers and producers and by expanding our supply chain to include diverse vendors we have access to the best available ingredients and a network of suppliers that share our dedication to sourcing sustainable menus.

The best events are successful when conversations are open, participants are engaged and the experience exceeds expectations. The best meals are prepared from the freshest, seasonal ingredients. Simple, honest food should excite the senses, tempt the palette and enhance the atmosphere. By combining great meals with great events we hope to provide you and your guests with an experience they'll always remember.

The enclosed menus provide a preview of our culinary capabilities. The entire team at the Lincoln Financial Field welcomes you. We are thrilled to open our kitchens and extend our service and look forward to enhancing your event experience. Please do not hesitate to contact your sales manager directly for more information.

*farm fresh sun ripened just picked  
off the vine savory artisan farm  
naturally delicious farm fresh sun*



*farm fresh sun ripened just picked  
off the vine savory artisan farm  
naturally delicious farm fresh sun  
savory*



breakfast  
continental

*Breakfast*



# breakfast continental

## Rise and Shine 15.00

Fresh Brewed Coffee, Tea and Decaf, Fruit Juice, Assorted Breakfast Pastries, Seasonal Fruit

## Healthy Start 20.00

Fresh Brewed Coffee, Tea and Decaf, Fruit Juice, Assorted Breakfast Pastries, Seasonal Fruit, Yogurt, Granola and Bananas

## Morning Glory 22.00

Fresh Brewed Coffee, Tea and Decaf, Fruit Juice, Assorted Breakfast Pastries, Seasonal Fruit, Yogurt, Granola, Bananas, Assorted Cereals, Whole, Skim and 2% Milk

## local favorite(s)

### Penn's Landing 18.00

Rise & Shine plus Breakfast Breads & Pastries, Croissants, Smoked Salmon, Bagels

### Cereal Bar 17.00

6 types of Cereal, with assorted toppings, Whole, Skim & 2% Milk, Fresh OJ, Coffee, Tea & Decaf

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breakfast  
buffet

*Breakfast*



# breakfast buffet

## hot buffet

Buffets serve a minimum of 10 guests. Prices listed are per person.  
All selections include freshly brewed tea, regular and decaffeinated coffee, assorted fruit juice, assorted breakfast pastries, seasonal fruit, yogurt, granola, bananas and assorted cereals with milk.

### **Bacon and Eggs 27.00**

Scrambled Eggs, Apple Smoked Bacon, Sausage and Roasted Breakfast Potatoes

### **Frittata and Pancakes 27.00**

Vegetable Frittata, Pancakes, Canadian Bacon, Fresh Seasonal Berries, Apple Compote, Warm Maple Syrup

#### local favorite(s)

#### **Old City Breakfast 27.00**

Scrambled Eggs with Cheddar, French Toast, Sausage, Bacon, Home Fries

#### **Northern Liberties 28.00**

Virginia Baked Ham, Maple Glazed Biscuits, Buttermilk Pancakes, Sausage, Bacon, Home Fries

## action stations

A perfect accompaniment to your breakfast buffet.  
All stations require a chef or attendant.

### **Omelet Station 11.25**

Made-To-Order

### **Belgian Waffle Station 12.00**

Made-To-Order

#### local favorite(s)

#### **Build your Own Pancakes 12.00**

Buttermilk or Oatmeal Pancakes, Seasonal Fruit and Assorted Fresh Made Toppings

#### **Hot Breakfast Sandwiches 6.50**

Philly Pork Roll, Sausage, Egg, Cheddar & Croissants and Thick Cut Bacon, Egg & English Muffins

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breakfast  
entrées

*Breakfast*

# breakfast entrées

## cold entrée

All selections include assorted fruit juice and freshly brewed tea, regular and decaffeinated coffee.

### **Smoked Salmon Platter 14.00**

Smoked Salmon with Bagels, Cream Cheese, Capers, Tomatoes and Red Onions

### **Breakfast Box On The Go 12.00**

Granola Bar, Whole Fresh Fruit, Yogurt, Muffin, Fruit Juice

local favorite(s)

### **Sliced Fruit Plate 10.00**

Variation of Local Fruit, Strawberry Crème Fraiche

## hot entrée

All selections include breakfast pastries, assorted fruit juice and freshly brewed tea, regular and decaffeinated coffee.

### **Scrambled Eggs 13.00**

Apple Smoked Bacon, Breakfast Potatoes, Grilled Tomato

### **Cinnamon Brioche French Toast 12.00**

Maple Syrup, Sausage, Grilled Pineapple and Fresh Berries

local favorite(s)

### **Goat Cheese Frittata 13.00**

Caramelized Red Onion, Maple Dipped Thick Cut Bacon, Amish Breakfast Potatoes

### **Huevos Rancheros 13.00**

Scrambled Eggs, House Made Tomato Salsa, Chorizo Sausage and Potato Hash

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\*To best align with variability in sustainable seafood guidelines, substitutions to an approved comparable seafood choice may periodically occur. Our commitment to the highest culinary standards will be paramount in these decisions.

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 local  sustainable  organic  vegetarian

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**267.570.4215**  
**www.aramarksports.com**



*Standards*

standards &  
guidelines

Fattoria  
La Violla  
Olio  
extravergine  
di oliva

# standards & guidelines

# Standards

## event planning

### **FOOD & BEVERAGE ORDER SPECIFICATIONS**

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

### **CONFIRMATION OF ORDERS**

Upon receipt of all written food and beverage specifications, your sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

The services agreement (contract) outlines specific agreements between the customer and the caterer. The signed service agreement, along with the required deposits, must be received no less than 60 days in advance of the first scheduled event. A 10% deposit is required at the time the contract is returned. An additional 65% is due 30 days prior and the balance is due no less than three days prior to the first event. If the signed service agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The event orders, when completed, will form part of your contract.

### **SPECIAL EVENTS**

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions.

These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and the caterer.

### **MENU PROPOSALS**

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

### **FLOOR PLANS FOR CATERING FUNCTIONS**

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging

# standards & guidelines

# Standards

areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through the caterer, will be the responsibility of the customer.

Additionally, as safety is always important, we reserve the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

## payment & credit

### ACCEPTABLE FORMS OF PAYMENT

The caterer accepts certified or cashiers checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds or a credit card will be required. If the customer prefers to pay by company check, a credit card authorization form is required to facilitate on-site orders.

### PAYMENT POLICY

Our policy requires full payment in advance.

### ADVANCE DEPOSIT/MASTER ACCOUNTS

For customers who qualify for direct billing and whose orders exceed \$100,000, we require an advance deposit of 75% of the estimated total charges (10% when the service agreement is signed with the remaining 65% due no less than 30 days) prior to the start date of the first event. Caterer reserves the right to

request an additional deposit or payment in full prior to the first scheduled event based upon credit history.

To establish a master account for direct billing, please contact your sales professional. All credit applications must be returned for review no less than 90 days prior to the date of the first scheduled event. Upon credit approval, payment of the remaining balance plus any additional services ordered on site will be due upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be assessed on all payments not made within 30 days.

## catering guidelines

### GUARANTEES

To ensure the success of your event(s) it is necessary we receive your "final guarantee" (confirmed attendance) for each meal function by the following schedule:

- Events up to 500 people require the final guarantee three (3) business days prior to the first event.
- Events between 501 - 2,500 people require the final guarantee five (5) business days prior to the first event.
- Events over 2,501 people require the final guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count

# standards & guidelines

# Standards

after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

## **CANCELLATION POLICY**

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

## **MINIMUM REQUIREMENT FOR MEAL FUNCTIONS**

There is a minimum guarantee of 10 people for all meal functions. If the guarantee is less than 10 people, a \$250.00 fee may apply.

## **exhibitor food & beverage policy**

The caterer is the exclusive provider of all food and beverages at Lincoln Financial Field. As such, any requests to bring in outside food and beverages will be at the caterer's discretion and will be considered on a case by case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.

## **TIMETABLE FOR SUCCESSFUL EVENTS**

90 Days	60 Days	45 Days	30 Days	7/5/3 Days
Credit Application for Master Account Due if applicable.	Deposits & Signed Service Agreement Due.	F&B Specifications Due.	Signed Event Orders Due.	Guarantees Due.

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