



2024 EXHIBITOR CATERING MENU



WELCOME TO THE MIAMI BEACH CONVENTION CENTER

With the first-class hospitality and exceptional culinary experience you can expect from our team, we're here to make sure every minute of your time with us is unforgettable.

Our innovative menu offerings feature a distinct homegrown flair that treats guests to the diverse tastes of Miami. We believe in using fresh, sustainable ingredients to highlight the best the region has to offer, and we're proud to work with local partners to source authentic flavors.

Select from our many packages or customize a menu based on event, style, budget, and dietary needs. Our highly trained staff will indulge you and your guests with impeccable presentation and attention to every detail.

From morning coffee breaks to grand galas, let's work together to craft a unique Miami Beach experience that will keep your guests coming back year after year.

The Sodexo Live! Team
1901 Convention Center Drive
Miami Beach, FL 33139





CONTENTS

Coffee & Refreshments	4 - 8
Snacks, Light Fare & Exhibitor Attractions	9 - 14
Breakfast	15 - 16
Lunch.....	17 - 19
Receptions.....	20 - 22
Bars & Alcohol Services.....	23 - 27
General Information and Policies.....	28 - 31

DIETARY KEY



GLUTEN FREE



PLANT-BASED



SUSTAINABLY
PRODUCED

Sodexo Live! does not operate a dedicated allergen-free preparation and service space. Items made on-site are prepared on shared equipment and may come into contact with products containing gluten and common allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For halal, kosher, and other specialty dietary needs, please speak with your Catering Sales Professional.



Coffee & Refreshments

Coffee a la Carte

PREMIUM COFFEE BY THE GALLON

One (1) Gallon serves approximately 12 cups. Includes sugar, sugar substitute, half & half, skim milk, and a plant-based milk. Based on three (3) hour service.

Premium Coffee	\$70
Premium Decaffeinated Coffee	\$70
Selection of Herbal Teas	\$70
Premium Cold Brew	\$70

VIP COFFEE BY THE GALLON

One (1) Gallon serves approximately 12 cups. Includes sugar, sugar substitute, half & half, skim milk, a plant-based milk, along with caramel and chocolate sauces, sugar sticks, honey, fresh whipped cream, and vanilla, caramel and mocha flavoring syrup. Based on three (3) hour service.

VIP Coffee	\$85
VIP Decaffeinated Coffee	\$85
VIP Selection of Herbal Teas	\$85
VIP Cold Brew	\$85

SINGLE-SERVE COFFEE BREWERS

NESPRESSO® *

\$350

Machine Rental & Machine Rental

Includes Nespresso machine rental, 3 gallons of water, 30 regular espresso pods, 12 decaf espresso pods, a selection of tea and appropriate condiments.

Additional Refill Kits \$280

KEURIG® *

\$335

Starting Kit & Machine Rental

Includes Keurig machine rental, 3 gallons of water, 36 regular coffee pods, 12 decaf coffee pods, a selection of tea and appropriate condiments.

Additional Refill Kits \$260

*Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.
Single-serve coffee machines incur one (1) rental fee per rental period.

Barista Service



Enhance the attendee experience with a barista experience, offering made-to-order espresso beverages! As a South Florida staple since 2012, Express Kafeh prides itself on their exceptional guest experience, which has led to expansion across the USA, Canada, Europe, and Asia.

ESSENTIALS PACKAGE* Starting at \$1,750

Gourmet Espresso made with 100% Arabica Beans; beverage selection of Cubano, espresso, cappuccino, macchiato, café mocha, café latte, Americano and hot chocolate.

- Up to 300 cups
- 4-hour service or until supplies last
- Espresso machine and grinder
- Assorted DaVinci Flavored Syrups
- One (1) trained barista

Ripples® Beverage Printer (print a custom logo on the top of the drink) +\$300

ULTIMATE PACKAGE* Starting at \$3,250

Gourmet Espresso made with 100% Arabica Beans; beverage selection of Cubano, espresso, cappuccino, macchiato, café mocha, café latte, Americano and hot chocolate.

- Up to 550 cups
- 8-hour service or until supplies last
- Espresso machine and grinder
- Assorted DaVinci Flavored Syrups
- Ripples® Beverage Printer (print a custom logo on the top of the drink)
- One (1) trained barista

ADD ONS:

Additional cups (within time limit) \$5.25 each

Cold Brew (100 cups) +\$550

Additional Baristas \$60/hour







*Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.
Furniture must be at least 36 inches high and 6 feet wide. Client is responsible for procuring proper furniture requirements

Non-Alcoholic Beverages

BOTTLED BEVERAGES

Sold by the dozen. Not sold on consumption.

	Pepsi® Proud Source Water, 16oz Still Water	\$72
	Perrier®, 11.15oz Sparkling Water	\$60
	Assorted Fruit Juices, 10oz Flavors including orange, apple and cranberry	\$60
	Assorted Pepsi® Products, 12oz Pepsi, Diet Pepsi, Starry and Brisk Iced Tea	\$48
	Gatorade®, 20oz Flavors including punch, orange and lemon-lime	\$84
	Red Bull® Energy Drink, 8.4oz	\$72
	Assorted Starbucks® Frappuccinos, 9.5oz Flavors including caramel, vanilla, and mocha	\$96

BY THE GALLON

One (1) Gallon serves approximately 12 cups. Not sold on consumption

Orange Juice Freshly squeezed orange juice. Pulp-Free	\$53
Tropical Fruit Punch A mix of pineapple, mango, orange, passion fruit, and papaya juice	\$53
Lemonade Freshly squeezed lemon juice and sugar. Pulp-Free	\$53
Freshly Brewed Iced Tea Black iced tea	\$47
Freshly Brewed Southern Sweet Tea Black iced tea infused with liquid cane sugar	\$47
Arnold Palmer A mix of our in-house lemonade and our fresh brewed iced tea	\$53

Hydration Stations

WATER COOLERS

Five (5) gallon dispensers. Each refill sold on consumption

Water Cooler Rental*	\$200
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Hydration made convenient – keep the conversations flowing and energy high! Includes five gallons of spring water.

Water Cooler Refill	\$50
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Five-gallon replenishment of spring water.



Spring Water Refill (Glass)**	\$75
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Five-gallon (glass) replenishment of purified water.

AGUA REFRESCAS

Each sold by the gallon. Minimum two (2) gallons per flavor. Not sold on consumption. Based on three (3) hour service.

Piña	\$80
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Pineapple

Granada	\$80
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Pomegranate

Pepino y Limón	\$80
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Cucumber and Lime

Sandía	\$80
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Watermelon

Agua de Jamaica	\$80
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Hibiscus

**Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements. Each water cooler incurs one (1) rental fee per rental period.*

***For safety, glass containers are allowed only in carpeted meeting rooms and ballrooms, not on show floors.*

SPA WATER

Three (3) gallons tabletop dispensers. Not sold on consumption. Based on three (3) hour service.

Sunshine Citrus	\$240
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Lemon and Orange infused water.

Basil Berry Breeze	\$240
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Strawberry and Basil infused water.

Tropical Sunset Dream	\$240
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Pineapple and Ginger infused water.

Seaside Mint Cooler	\$240
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Cucumber and Mint infused water.

Custom Infusion	\$265
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Custom infused water with up to two (2) flavors.





Snacks & Light Fare

Pastry Shop

SOLD BY THE DOZEN

Assorted Hometown Pastries Selection of Guava, Guava and Queso, Pineapple, and Coconut	\$65	Gourmet Cookies Selection of Chocolate Chunks, Oatmeal Raisin, Peanut Butter, and White Chocolate Macadamia <i>Gluten-Free (Chocolate Chunk) Available +\$5</i> <i>Jumbo Size Available +\$12</i>	\$65
Freshly Baked Pastries Chef's selection of house-made pastries	\$65	Brownies Chocolate fudge brownies	\$65
Assorted Muffins Selection of Chocolate Banana Coconut, Cranberry Walnut Flax Seed, Lemon Blueberry Sunflower Seed, and Mango Papaya <i>Gluten-Free Option Available +\$5</i>	\$65	Blondies Vanilla walnut blondies	\$65
Assorted Strudel Danishes Selection of Cheese, Crumb, Cherry, and Pineapple	\$65	Tropical Mini Bundt Cakes Selection of Key Lime, Coconut, Double Chocolate, and Pineapple <i>Gluten-Free Options Available +\$5</i>	\$65
Assorted Breakfast Loaves Selection of Banana-Nut, Blueberry, Cinnamon, Lemon-Poppy, and Chocolate <i>Gluten-Free Option Available +\$5</i>	\$65	Chocolate Covered Strawberries Selection of White, Milk, and Dark Chocolate	\$65
Freshly Baked Croissants Plain and Multigrain Croissants. Served with butter and preserves <i>Flavored Croissants Available +\$5</i>	\$65	Freshly Baked Donuts Assortment of freshly baked donuts <i>Custom Decorated Donuts +\$8</i>	\$72
Assorted Bagels* Selection of Plain, Sesame, Everything, and Cinnamon Raisin. Served with cream cheese, butter, and preserves	\$65	Gourmet Cupcakes <ul style="list-style-type: none"> Carrot raisin and walnuts with vanilla icing Red velvet with cream cheese icing Picasso with chocolate chunks, chocolate fudge, mini marshmallows, and chocolate shavings <i>Gluten-Free Options Available +\$5</i> <i>Custom Decorated/Flavored Cupcakes Available +\$5</i>	\$65
Assorted Scones Selection of Blueberry, Raspberry-White Chocolate, and Apple Cinnamon. Served with butter, preserves, and honey	\$65		

*Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.

From The Pantry

SNACKS BY THE DOZEN

Individually packaged

Granola Bars	\$51
 Trail Mix	\$51
Assorted Candy Bars	\$51
 Smart Food® Popcorn	\$51
 Plantain Chips	\$51
Mini Pretzels	\$51
 Potato Chips	\$51
Doritos®	\$51
 Fritos®	\$51
 Traditional Chex® Mix	\$51

FROZEN NOVELTIES

Packages offered by the two dozen (24).

Ice Cream Novelties* **	\$160
Assortment of ice cream sandwiches, cones, sherbet cups and strawberry shortcake on a stick.	
Artisanal Ice Cream Novelties* **	\$180
Assortment of ice cream sandwiches, ice cream bars, cookie sandwiches and cones.	

HEALTHY SERVINGS BY THE DOZEN

Individually served

 Whole Fresh Fruit	\$51
Seasonal whole fresh fruit	
 Fruit Yogurts	\$66
Selection of blueberry, strawberry and peach yogurts	
 Fruit Cups	\$90
Assortment of seasonal sliced fruit and berries	
Protein Overnight Oats	\$72
Selection of blueberry, strawberry and peach	
Yogurt and Granola Parfaits	\$72
Selection of mixed berries, tropical and chocolate almond	
 Chia Puddings	\$72
Made with green tea and coconut milk, topped with a selection of	
<ul style="list-style-type: none"> Banana Blueberries Strawberry Guava 	
Hummus and Crudité	\$180
Chickpea hummus with chef's selection of fresh crudité	
Fruit Cup with Yogurt Dip and Granola	\$180
Assortment of seasonal sliced fruit, vanilla yogurt and granola	

*Requires either:

Tabletop Freezer Rental: One (1) 220 volts, 20 amps electrical service, Or
Freestanding Freezer Rental: One (1) 220 volts, 20 amps electrical service.

**Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.

Housemade Snacks

INDIVIDUALLY PACKAGED

Minimum order of fifty (50) per item.

GF **Garlic-Truffle Potato Chips** \$300

Homemade home chips seasoned with garlic and truffle

GF **Chile-Lime Popcorn** \$265

Fresh popcorn seasoned with chile and lime

GF **Zesty Plantain Chips** \$265

Homemade plantain chips seasoned with lime and salt

GF **Sweet and Salty Popcorn** \$265

Mix of caramel popcorn drizzled with dark chocolate, white cheddar popcorn, and sweet and spicy seasoned popcorn

House Trail Mix \$290

Dried fruit, M&M's®, dark and white chocolate chips, assorted nuts and pretzel mix

Cookie Bites \$265

Mix of triple chocolate, white chocolate macadamia, peanut butter and oatmeal raisin.

Plant-Based (Triple Chocolate) Available +\$20 per order

Brownie and Blondie Bites \$290

Chocolate-dipped brownies (GF) and blondies

Herbed Marcona Almonds \$325

Roasted herbed Marcona almonds, served with marinated olives



Exhibitor Attractions

It's Show Time! Antique Popcorn Machine* **

Cast your presence far and wide as you draw prospective clients into your booth with the irresistible aromas of freshly popped popcorn. Up to three (3) hour service or until supplies last. Each machine bakes 200 ten (2) ounce portions of popcorn.

\$800

Requires one (1) mandatory service attendant at \$180++ per 3-hour minimum shift. Additional labor may be required due to volume of service requested.

Antique Popcorn Machine Refill

240 two (2) ounce cookies

\$250



Warm, Freshly Baked Cookie Oven* **

Cast your presence far and wide as you draw prospective clients into your booth with the irresistible aromas of fresh-from-the-oven baked cookies. Up to three (3) hour service or until supplies last. Each case bakes 240 two (2) ounce cookies.

\$800

Select up to two (2) flavors: Chocolate Chip, Sugar, Oatmeal Raisin, Peanut Butter, or White Chocolate Macadamia Nut

Requires one (1) mandatory service attendant at \$180++ per 3-hour minimum shift. Additional labor may be required due to volume of service requested.

Freshly Baked Cookies Refill

240 two (2) ounce cookies

\$660



*Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.

**Furniture must be at least 36 inches high and 6 feet wide. Client is responsible for procuring proper furniture requirements.

Exhibitor Attractions

Fresh, Cold Pressed Juice Bar **

Quench your thirst and revitalize your senses with our handcrafted fresh pressed juices! Up to three (3) hour service or until supplies last. Each Juice Bar serves 150 eight (8)oz. servings. **\$1500**

Select up to two (2) juices: Pineapple Juice, Orange Juice, Grapefruit Juice, Watermelon Juice, Tangerine Juice, Celery Juice

Select up to one (1) juice blends: Le Beet (*apple, beet and lime*), Le Green (*cucumber, kale, lime, ginger and agave nectar*) and Le Carrot (*orange, carrot and ginger*)

Requires one (1) mandatory service attendant at \$180++ per 3-hour minimum shift. Additional labor may be required due to volume of service requested.



Frozen Coffee Granitas * **

Escape from the heat with frozen coffee granitas! Includes a variety of DaVinci Flavored Syrups and whipped cream. Up to three (3) hour service or until supplies last. Each package serves 300 eight (8)oz. servings. **\$2000**

Requires one (1) mandatory service attendant at \$180++ per 3-hour minimum shift. Additional labor may be required due to volume of service requested.

Frozen Coffee Granitas Refill **\$1,200**
150 eight (8)oz. servings

*Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.

**Furniture must be at least 36 inches high and 6 feet wide. Client is responsible for procuring proper furniture requirements.



Breakfast Platters

BREAKFAST SANDWICHES

One dozen (12) sandwiches served on a platter with individual fruit cups and appropriate condiments. No substitutions / modifications.

Cold Breakfast Sandwich Platter

\$145

Pick up to two (2) sandwich flavors.

- Sesame Bagel with smoked salmon, capers, and cream cheese
- Plain Bagel with cream cheese, figs, and prosciutto
- Croissant with spinach, feta, tomato, and hummus
- Croissant with egg salad

Warm Breakfast Sandwich Platter

\$145

Pick up to two (2) sandwich flavors.

- Plain Bagel with eggs and cheese
- Everything Bagel with eggs, cheese, and bacon
- English muffin with eggs, cheese, and ham
- English muffin with turkey sausage, and cheese

🌱 Chef's Plant Based Option +\$50 per platter

BREAKFAST BURRITOS

One dozen (12) burritos served on a platter with individual fruit cups and appropriate condiments. No substitutions / modifications.

Breakfast Burritos Platter

\$170

Pick up to two (2) sandwich flavors.

- Applewood smoked bacon, peppers, onions, potatoes and cheese
- Chorizo sausage, peppers, onions, potatoes and cheese
- Smoked salmon, baby arugula, quinoa, tomatoes and jalapeno aioli

🌱 Chef's Plant Based Option +\$50 per platter





Lunch

Gourmet To-Go Lunch Boxes

MINIMUM OF 25 BOXES - BEVERAGES SOLD SEPERATLY

Served with fresh fruit salad, cookie, chips and appropriate condiments.

SALADS \$38

Super Green

Blueberries, strawberries, toasted almonds, and Caesar dressing

Garden

Blended mixed greens, shredded carrot, cucumber, red onion, croutons, and ranch dressing.

Greek

Fresh spring greens, sliced tomatoes, red onion, cucumber, black olives, feta cheese, and Greek dressing

Roasted Beet and Orange

Arugula, red wine vinaigrette

ADD A PROTEIN

Grilled Chicken Breast	+\$5
Tuna Salad	+\$5
Pan Seared Steak	+\$10
Oven Roasted Salmon	+\$10

SANDWICHES \$42

Roast Beef

Arugula, Boursin® cheese, BBQ horseradish, and caramelized onion

Roasted Turkey Club

Tillamook® cheddar and pesto aioli

Black Forest Ham

Swiss cheese

Italian Antipasto

Salami, capicola, ham, pepperoni with provolone cheese and olive tapenade

Cucumber and Spinach

Alfalfa sprouts, tomato, and avocado spread

Caprese

Fresh Mozzarella, tomato and pesto

ADD A BEVERAGE

Proud Source Still Water	+\$6
Perrier®	+\$5
Assorted Fruit Juices	+\$5
Assorted Pepsi® Products	+\$4
Red Bull® Energy Drink	+\$6

WRAPS \$42

Roast Beef

Arugula, Boursin® cheese, BBQ horseradish, and caramelized onion

Roasted Turkey

Tillamook® cheddar and pesto aioli

Roasted Vegetable

Portobello mushrooms, peppers, pickled red onions, sundried tomato, and feta aioli

Caprese

Fresh Mozzarella, tomato and pesto

Deli a la Carte

LUNCH PLATTERS

One dozen (12) sandwiches served on a platter with individual packages of chips and appropriate condiments. No substitutions / modifications.

LUNCH PLATTER

\$225

Choose a Sandwich Style

Only one (1) selection allowed per platter.

- Sandwiches on focaccia roll
- Gourmet wraps (mix of tomato, wheat, and spinach)
- Croissant sandwiches

 Gluten-free option available for \$20++ per platter

Step 2: Choose Flavors

Pick up to three (3) sandwich flavors.

- Roasted Turkey Club
- Black Forest Ham
- Albacore Tuna Salad
- Grilled Chicken and Bell Pepper
- Prosciutto Ham and Brie
- Roast Beef
-  Cucumber and Spinach
-  Grilled Vegetable
- Caprese

BOWL OF SIDE SALAD

Serves 10-12 guest. No substitutions / modifications.

 Baked Three Potato Salad	\$90
Yukon gold, sweet and red bliss potatoes with sour cream, flat leaf parsley, and grain mustard dressing.	
Garden Salad	\$90
Blended mixed greens, shredded carrot, cucumber, red onion, and croutons; served with ranch or Italian dressing.	
Caesar Salad	\$90
Chopped crisp Romaine, kale, pecorino Romano cheese, house-made croutons, lemon, and Caesar dressing.	
Fusilli Pasta Salad	\$85
Heirloom tomatoes, fresh basil, fresh spinach, crumbled feta cheese, and red pepper vinaigrette.	
 Chickpeas and Tomato Salad	\$100
Chickpeas, Roma tomatoes, onion, cucumbers, peppers, olives, and feta dressing.	
 Greek Salad	\$110
Fresh spring greens, bell peppers, sliced tomatoes, red onion, cucumber, black olives, sprinkled with feta cheese and drizzled with olive oil & vinegar.	
 Caprese Salad	\$120
Fresh sliced mozzarella, sliced heirloom tomatoes, fresh basil, and olive oil	



Chef's Signature Mini Plates

EACH SOLD PER PLATE. 50 PLATES MINIMUM ORDER PER SELECTION. ADDITIONAL ATTENDANT FEES APPLY FOR BUTLER-PASSED SERVICE

Togarashi Dusted Ahi Tuna

Creamy Edamame Puree, Ginger Ponzu Glaze

\$14

Handmade Arepas

Selection of:

- [Asado Negro](#): Piloncillo Arepa, Braised Short Ribs, Fresh Salsa
- [Reina Pepiada Chicken](#): Roasted Chicken, Avocado Guasacaca Sauce

\$12

\$9

Charred Grill Spanish Octopus

Fire Roasted Pepper Hummus, Capers Escabeche Sauce

\$17

Pork Carnitas Sopes

Slow Roasted Pork, Black Bean Sauce, Queso Fresco, Pickle Red Onion, Fresh Lime Crema

\$10

Pan Seared Lobster and Shrimp Dumplings

Maine Lobster & Gulf Shrimp, Hot Citrus Soy Sauce

\$18

Signature Empanadas

Selection of:

- [Sweet Roasted Corn](#): Lime Crema, Picante Sauce
- [Black Bean and Jackfruit](#): Creamy Mojo Sauce

\$10

\$10

Shrimp and Crab Tortellini

Pacific Gulf Shrimp, Saffron Lobster Bisque

\$18

Kale Croquettes

Grilled Kale, Green Beans, Roasted Poblano Aioli

\$9

Southeastern Pacific Corvina Ceviche Roll

Sushi Rice With Sweet Potatoes Puree, Red Onions, Leche De Tigre Foam

\$16



ALL SELECTIONS AVAILABLE AS CANAPES - PLEASE ASK YOUR CATERING SALES MANAGER FOR PRICING

Canapes & Hors D'oeuvres

EACH SOLD PER PIECE. 50 PIECES MINIMUM ORDER PER SELECTION. ADDITIONAL ATTENDANT FEES APPLY FOR BUTLER-PASSED SERVICE

RECEPTION FAVORITES

 Asian Street Taco	\$8
Selection of:	
• <u>Chicken</u> : Sweet & spicy chicken, cilantro slaw	
• <u>Seafood</u> : Garlic shrimp, corn mousse	
 <u>Plant-Based</u> : Ropa vieja style jackfruit	
Crispy Tempura Cauliflower	\$8
Nappa cabbage slaw, peanut butter soy dressing	
Bison Short Rib	\$9
Merlot demi, crispy potato cheddar cake	
 Mushroom Croquette	\$8
Wild mushrooms, black truffle, cashew cream, grained mustard aioli	
 Korean BBQ Jackfruit	\$8
Jicama Slaw, mini steamed bun	


EMPANADAS

Ropa Vieja Empanada	\$6.50
Argentine Chicken Empanada	\$6.50
Garlic aioli	










SKEWERS & SLIDERS

 Jamaican Jerk Chicken Satay	\$6
 Vegetable Antipasto Skewer	\$6
 Beef Yakatori	\$6
Spicy sesame ginger, broccoli sprouts	
Dade Street Craft Wagyu Mini Burger	\$6
Bacon habanero jam, fried quail egg	
Sweet Chili Chicken Slider	\$6.50
Caprese Slider	\$6

HEALTH-CONSCIOUS BITES

 Chunky Guacamole	\$6.50
Roasted tomatoes, artisan toast	
Goat Cheese and Fig Spread	\$6.50
Artisan toast	
Pinot Noir Poached Pear	\$7
Baby arugula, crispy prosciutto, pomegranate balsamic	
Brie and Caramelized Onion	\$6.50
Artisan toast	
 Jumbo Shrimp with Cocktail Sauce	\$8

SHOOTERS & SUSHI

 Tomato and Fresh Mozzarella Shooter	\$6
  Heart of Palm Ceviche Shooter	\$6
 Peruvian White Fish Ceviche Shooter	\$6.50
Lime, onion, sweet potato, and corn	
 Peruvian Shrimp Ceviche Shooter	\$6.50
Lime, onion, sweet potato, and corn	
 Cobia and Shrimp Ceviche Shooter	\$7
Pico de gallo	
 Assorted Sushi Rolls	\$6.50
Wasabi and pickled ginger	
  Plant-Based Sushi Rolls	\$8.50
Wasabi and pickled ginger	

POT STICKERS & SPRING ROLLS

Vegetable Pot Sticker	\$6
Fried Pork Pot Sticker	\$6
Chicken Lemongrass Pot Sticker	\$6.50
 Plant-Based Spring Roll	\$6
Cuban Spring Roll	\$6
Southwest Chicken Spring Roll	\$6.50



Bars & Alcohol Services

Hosted Bars

ALL HOSTED BARS ARE ON CONSUMPTION AND SUBJECT TO \$700 MINIMUM

SODEXO LIVE! BARTENDERS ARE REQUIRED FOR ALL ALCOHOL SERVICES. BARTENDER FEE OF \$180 PER 3-HOUR SHIFT WILL BE APPLIED AND WAIVED IF MINIMUM IS REACHED
SODEXO LIVE! RESERVES THE RIGHT TO MAKE REASONABLE PRODUCT SUBSTITUTIONS AFTER CONSULTATION WITH THE CUSTOMER BASED ON PRODUCT AVAILABILITY

DELUXE BAR

Spirits & Liquors Sold by the cocktail \$10

Vodka: New Amsterdam
Gin: New Amsterdam
Rum: Bacardi Superior
Tequila: Jose Cuervo Gold
Scotch: Dewar's White Label
Bourbon: Jack Daniel's
Canadian Whisky: Seagram's 7 Irish
Whiskey: Bushmills

Wine Sold by the glass \$9

Cavit, Pinot Grigio
Canyon Road, Chardonnay Frontera
Cabernet
Two Vines, Merlot

PREMIUM BAR

Spirits & Liquors Sold by the cocktail \$11

Vodka: Tito's
Gin: Tanqueray
Rum: Bacardi 8
Tequila: Herradura Silver
Scotch: Glenfiddich 12
Bourbon: Bulleit
Canadian Whisky: Seagram's VO
Irish Whiskey: Proper No Twelve
Brandy: Hennessy VSOP
Cordials/Liqueurs: Baileys

Wine Sold by the glass \$10

Ecco Domani, Pinot Grigio
Chateau Ste Michelle, Chardonnay
Cono Sur Bicieta, Pinot Noir
Los Vascos, Cabernet

ULTRA PREMIUM BAR

Spirits & Liquors Sold by the cocktail \$12

Vodka: Grey Goose
Gin: Hendrick's
Rum: Bacardi 10
Tequila: Patron Silver
Scotch: Glenfiddich 14
Bourbon: Woodford Reserve
Canadian Whisky: Crown Royal
Irish Whiskey: Tullamore D.E.W
Brandy: Hennessy XO
Cordials/liqueurs: Grand Marnier

Wine Sold by the glass \$11

Santa Cristina, Pinot Grigio
Liquid Light, Sauvignon Blanc
Columbia Winery, Merlot
Mon Frère, Pinot Noir

BEER PACKAGE

American Premium Beer \$7

Bud Light, Miller Light, Michelob Ultra

Imported Beer \$8

Heineken, Corona

Craft Beer \$8

Sam Adams Boston Lager, Sierra Nevada
Pale

BAR ENHANCEMENTS

Assorted Hard Seltzers \$7

White Claw, Assorted Flavors

Custom Signature Cocktail

Pricing varies per request

Pepsi® Proud Source Water \$6

Perrier® Sparkling Water \$5

Assorted Fruit Juices \$5

Assorted Pepsi® Products \$4

Red Bull® Energy Drink \$6

Wines By The Bottle

ALL BEVERAGE SERVICES THAT INCLUDE ALCOHOL ARE SUBJECT TO \$700 MINIMUM

SODEXO LIVE! BARTENDERS ARE REQUIRED FOR ALL ALCOHOL SERVICES. BARTENDER FEE OF \$180 PER 3-HOUR SHIFT WILL BE APPLIED AND IS NON-WAIVABLE FOR BUTLER PASSING or (PLATED DINING) WINE PAIRING SERVICE. ADDITIONAL ATTENDANT FEES MAY APPLY

SODEXO LIVE! RESERVES THE RIGHT TO MAKE REASONABLE PRODUCT SUBSTITUTIONS AFTER CONSULTATION WITH THE CUSTOMER BASED ON PRODUCT AVAILABILITY

SPARKLING

LaMarca Prosecco - Italy \$50
Ripe lemon, green apple, and grapefruit framed by mineral undertones

PINOT GRIGIO

Bottega Vinaia - Italy \$58
An alluring floral perfume of an intensity and persistence rare in a pinot grigio. Fresh, dry and flavorful with a firm structure leading into a lingering finish, it displays character and finesse

SAUVIGNON BLANC

Whitehaven - New Zealand \$55
Bright notes of grapefruit and lemongrass in this superbly. Smooth and zesty on the palate with classic characteristics of fresh-snipped greens, white peach, and pear blends with hints of tropical fruit.

RIESLING

Roscato Moscato - Italy \$42
Pale yellow with green highlights. Lush apricot notes with floral and spicy notes. Prevailing sweetness is balanced by crisp acidity.

CHARDONNAY

Clos du Bois - California \$40
Intense aromas of apple blossom, ripe pear, and sweet lemon drop aromas are followed by toasty oaks, pice, cream and bright, juicy flavors of ripe apple, and pear for a long and fresh finish.

ROSE

Fleur de Mer - Cotes de Provence, France \$60
Beautifully balanced with bright fruit notes and crisp acidity. Delicate aromas of fresh watermelon and cherry.

MERLOT

Bonterra - California \$60
This medium-bodied wine has an elegant and restrained style with nice structure and balance, soft tannins, and a long finish. Made with 100% organically grown grapes.

MALBEC

Trivento, Golden Reserve - Argentina \$75
Full bodied with vibrant tannins, round structure, and a juicy finish.

CABERNET

Casillero del Diablo Reserva Privada - Chile \$50
Firm structure with smooth and enveloping tannins at the same time. The fruit is perfectly balanced with the contributions of the oak and a lingering finish.

PINOT NOIR

Erath Resplendent - Oregon \$60
Aromas of raspberry jam, strawberries, cherry turnover, vanilla icing and a fragrant hint of orange blossom. Round palate gratifying with flavors of plum, loganberry, pomegranate and a dash of sage.

BORDEAUX

Dom. B. Rothschild, Légende - France \$48
Elegant, seductive, dominated by mineral notes (gun flint) mingled with aromas of white fruit and acacia flowers

Luxury Wines By The Bottle

ALL BEVERAGE SERVICES THAT INCLUDE ALCOHOL ARE SUBJECT TO \$700 MINIMUM

SODEXO LIVE! BARTENDERS ARE REQUIRED FOR ALL ALCOHOL SERVICES. BARTENDER FEE OF \$180 PER 3-HOUR SHIFT WILL BE APPLIED AND IS NON-WAIVABLE FOR BUTLER PASSING or (PLATED DINING) WINE PAIRING SERVICE, ADDITIONAL ATTENDANT FEES MAY APPLY

SODEXO LIVE! RESERVES THE RIGHT TO MAKE REASONABLE PRODUCT SUBSTITUTIONS AFTER CONSULTATION WITH THE CUSTOMER BASED ON PRODUCT AVAILABILITY

CHAMPAGNE

Moët & Chandon Imperial, Brut - France \$215

Delicious white fruits and soft vivacity of citrus and gooseberry nuances

Veuve Clicquot, Yellow Label, Brut - France \$240

Fruity aromas of peach, Mirabelle plum, and pear with vanilla, and toasty brioche

CHARDONNAY

Planeta - Sicily, Italy \$160

Single-variety Chardonnay with the pleasing contrast of creaminess and crispness. Soft white wine underlaid by a refreshing acid vein, a slight mineral suggestion and the flavor of ripe peaches, acacia honey and marzipan. Peaty, cereal, and toasted aromas precede the powerful balanced finish.

MALBEC

Trivento Eolo - Lujan de Cuyo, Argentina \$225

Full bodied in structure, this wine has lively fruit flavors and sweet round tannins that allow for a long, smooth and lingering finish.

PINOT NOIR

Patz & Hall - Sonoma, California \$130

The color is dark ruby-garnet with great density to the rim, hinting at the layered concentration this wine carries so effortlessly. Aromas of spicy, dried cherries, five-spice powder, cocoa and cranberry weave amongst fresh strawberries and kirsch liquor.

Talbot Sleepy Hollow - Santa Lucia Highlands, California \$125

Fresh aromas of cola, black cherry and blackberry along with richer notes of vanilla and subtle spices. On the palate, savory notes of black cherry, vanilla, clove and nutmeg meld with raspberry and plum flavors. Rich, elegant and luxurious, this pinot noir has a delightful touch of well-heeled tannins, cinnamon, vanilla and hard spices.

Cono Sur Ocio - Casablanca Valley, Chile \$150

This iconic pinot noir has intense flavors of red fruits and berries with a touch of spice and tobacco.

CABERNET

Taub Family Vineyards - Rutherford, California \$215

Fine, delicate textures appear on the palate and show this to be an ample, deep wine with a smooth, fine attack followed by an intense, mouth-filling evolution.

Stags' Leap Wine Cellars Artemis - Napa Valley, California \$225

Expressive aromas of dark berries, currants, raspberry sorbet, nutmeg and baking spices. The wine has a rich entry with round tannins and plush mouthfeel with lingering flavors of dark fruit and subtle oak undertones.



Cocktails by the Gallon

SODEXO LIVE! BARTENDERS ARE REQUIRED FOR ALL ALCOHOL SERVICES. BARTENDER FEE OF \$180 PER 3-HOUR SHIFT WILL BE APPLIED, AND ADDITIONAL LABOR MAY BE REQUIRED DUE TO VOLUME OF SERVICE REQUESTED

SODEXO LIVE! RESERVES THE RIGHT TO MAKE REASONABLE PRODUCT SUBSTITUTIONS AFTER CONSULTATION WITH THE CUSTOMER BASED ON PRODUCT AVAILABILITY

THE CLASSICS

Each gallon serves 12-14 guests. No substitutions / modifications. Three (3) hour service.

Margarita: Tequila, organic agave, lime juice, citrus liquor	\$185
Mojito: White rum, lime juice, fresh mint, organic agave, soda water	\$185
Moscow Mule: Vodka, lime juice, organic agave, fresh ginger	\$185
Bloody Mary: Vodka lime juice, tomato juice, spices	\$185

Add a Bloody Mary Toppings Bar +\$55 per gallon

SIGNATURE COCKTAILS

Each gallon serves 12-14 guests. No substitutions / modifications. Three (3) hour service.

Berry Bourbon Smash: Bourbon, lime, organic agave infused with mint and mixed berry shrub, organic agave infused with fresh mint and mixed berry shrub	\$200
Agave Mule: Tequila, lime, organic agave, fresh ginger	\$200
Smokey Sunset: Mezcal, watermelon, Lime, organic agave infused with fresh herbs & Mexican chilies	\$200
Fresh Affairs: Gin, cucumber, lime, organic agave infused with Thai basil	\$200
Florencia Spritz: Vodka, lime, organic agave infused with jasmine tea, lavender, rosemary, & juniper, topped with prosecco	\$200
Sunny Side Up: Rum, fresh ginger, lime, organic agave, turmeric	\$200
Custom Signature Cocktail	\$MKT





We look forward to working with you in making your event a success.
Please take a moment to carefully review our policies as outlined below:

Exclusivity

Service America Corporation d/b/a Sodexo Live! maintains the exclusive right to provide all food and beverage within the Miami Beach Convention Center. Customer acknowledges all food and beverage, including water, must be purchased from Sodexo Live!.

Pricing

A good faith estimate of food and beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the Agreement. Due to fluctuating market prices and product availability, Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer.

Contract and Payment Policy

A signed Food and Beverage contract is due thirty (30) days prior to the Event.

One hundred percent (100%) of the projected payment for the Event shall be paid at least thirty (30) days prior to the Event. Any deposit schedule that deviates from the above must be agreed to and confirmed in writing by a Sodexo Live! catering salesperson.

Terms, Payment Schedule

Any additional amounts due to Sodexo Live! from the Customer will be based on the actual number of persons/items served and any on-site services requested and approved during your Event. Onsite charges will be reconciled daily to the credit card on file. Customer shall, within ten (10) business days from the invoice date, advise Sodexo Live! in writing of any discrepancies in the invoice so that Sodexo Live! may review and, if necessary, make any proper adjustments.

Cancellation Policy

Cancellation by Customer shall be in writing:

If Customer cancels five (5) or fewer days prior to the Event, Customer shall be responsible for 100% of the total payment due hereunder.

If Customer cancels between six (6) days and thirty (30) days prior to the Event, Customer shall be responsible for fifty percent (50%) of the total payment due hereunder and all amounts over and above this amount, if any, shall be refunded to Customer.

If Customer cancels between thirty-one (31) days and sixty (60) days shall be responsible for twenty-five percent (25%) of the total payment due hereunder and all amounts over and about this amount, if any shall be refunded to Customer.

If Customer cancels the Event outside of sixty (60) days, Customer shall be responsible for

- (i) any specialty items or perishable items that have been purchased or ordered by Sodexo Live! for the Event;
- (ii) any services that have been purchased or ordered by Sodexo Live! for the Event;
- (iii) any equipment that has been rented by Sodexo Live! for the Event; and/or;
- (iv) a reasonable administrative fee calculated to compensate Sodexo Live! for its expense leading up to the Event.

Guaranteed Attendance

1. Customer shall notify Sodexo Live!, not less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons that Customer guarantees will attend the Event (the "Guaranteed Attendance").
2. There may be applicable charges for Events with minimal attendance.
3. The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.
4. Sodexo Live! will be prepared to serve three percent (3%) above the Guaranteed Attendance, up to a maximum of thirty (30) meals (the "Overage").
5. If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
6. If Customer fails to notify Sodexo Live! of the Guaranteed Attendance within the time required,
 - a. Sodexo Live! shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the Event Orders, and
 - b. such estimated attendance shall be deemed to be the Guaranteed Attendance.
7. Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Sodexo Live! will make reasonable efforts to accommodate such additional persons subject to product and staff availability. Customer shall pay for such additional persons and/or a la carte items at the same price per person or per item plus the applicable service charge and sales taxes.
8. Should the Guaranteed Attendance increase or decrease by twenty percent (20%) or more from the original contracted number of guests, an additional charge of twenty (20%) percent (20%) may apply per guaranteed guest, at Sodexo Live!'s discretion.
9. The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the event will be held.

Specialty Events

Meal functions of 1,000 and above are considered "Specialty Events" and may require customized menus. Your catering salesperson and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these Events.

Per Person Charges / Per Items

If the Event Orders provided for reflect per person charges, Customer shall pay Sodexo Live! for every person served at each Event at the per person charge specified on the Event Orders provided. However, if the number of persons served at the Event is less than the Guaranteed Attendance, the Customer shall pay the per person charges based on the Guaranteed Attendance. Sodexo Live! reserves the right to count guests using a mutually agreed upon counting method for an Event which is billed on a per person basis. Should this guest count be less than the Guaranteed Attendance, the Customer shall pay the Guaranteed Attendance. If the Event Orders provided reflect per item charges, Customer shall pay Sodexo Live! for every item prepared for the Event at the per item charge specified on the Event Orders provided.

Service/Administrative Charges; Taxes; Additional Charges

A 24% Service Charge shall apply to all food, beverage, equipment rentals, linen and disposable goods. Current sales taxes apply to all food, beverage, labor charges, equipment rentals, linen, disposable goods and service charges, and are subject to applicable tax laws and regulations.

The Service Charge is added to your bill for this catered event/function (or comparable service). A portion of the total amount of this Service Charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses. The balance of the total amount of this Service Charge may be distributed to the Employees providing the service. It is not purported to be a gratuity and no part of it will be distributed as gratuities to any employees providing services to the guests.

If the Customer is an entity claiming exemption from any form of taxation in the State where the Facility is located, the Customer must deliver to Sodexo Live! satisfactory evidence of such exemption from such sales tax a minimum of thirty (30) days prior to the Event in order to be relieved of its obligation to pay such sales tax.

The customer acknowledges that:

- **All new Event Order(s) placed five business (5) days or less prior to the first event day, with no prior signed contract on file, will incur a 20% Expedited Processing Fee;**
- Any Event Order(s) where a requested item or service deviates from the required minimum is subject to a Minimum Order Fee, which varies per item or service.

Additional Services and Corresponding Fees

China Service:

All food and beverage services are accompanied by high-grade and/or compostable disposable ware. If china is preferred, additional fees may apply:

- Breakfast, Lunch, Receptions and Dinners: \$3.00 per person++, per meal period
- Refreshment or Coffee Breaks: \$2.50 per person++, per break

Linen Service:

Sodexo Live! is pleased to offer in-house black linen with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting events.

Holiday Service:

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day. At the time of booking the Event, Sodexo Live! will notify the Customer of the estimated labor fees based on information supplied by the Customer.

Delayed or Extended Service:

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge may apply. Should your Event require extended pre or post service or stand by time, often necessitated by "Specialty Events" (or functions of 1,000 or more attendees), an additional labor charge may apply at Sodexo Live!'s discretion.

Security:

Customer acknowledges and agrees that Sodexo Live! shall have no responsibility to provide security for the Event. At the discretion of the Facility, in order to maintain adequate security measures, you may be required to provide security for certain events. Security personnel will be at the Customer's sole expense. Please consult with your Facility event manager for details.

Miscellaneous Provisions

Indemnification and Limitation of Liability:

Customer shall indemnify, defend and hold harmless the Sodexo Live! and Sodexo Live! Facility client and their respective officers, directors, agents, subcontractors and employees and each of them, from and against any and all demands, claims, actions or liabilities of whatsoever kind and nature including judgments, interest and reasonable attorney's fees and other costs, fees, expenses and charges, arising out of or caused by negligence or willful misconduct of Customer, its guests or invitees in connection with the Event. In no event shall Customer be responsible for those liabilities resulting from the sole negligence of Sodexo Live!, its agents or employees. This section shall survive the termination or expiration of this Agreement. In no event shall Sodexo Live! be liable to the Client for any liquidated, indirect, incidental, special, punitive or consequential damages, including lost profits or revenue, arising out of breach of any of its representations, warranties or agreements contained in this Agreement, whether or not such Client has been advised of the possibility of such damages, and whether any claim for recovery is based on theories of contract, negligence or tort (including strict liability).

Insurance:

Upon request, Sodexo Live! shall provide a Certificate of Insurance to Customer if requested by Customer at least ten (10) business days prior to the Event. Sodexo Live! shall in no event increase its insurance coverage to an amount greater than its current coverage.

MBCC Sampling Policies and Procedures

If your company manufactures, produces, or distributes food or beverages and your products are related to the nature of the show, you may provide samples for your guests' enjoyment in your booth on the trade show floor. Maximum food sample sizes are two (2) ounces, and maximum beverage sample sizes are three (3) ounces. An Outside Sample Food and/or Beverage Request Form must be requested from the Sodexo Live! Catering Sales Department and returned completed. Approval granted on a case-by-case basis at Sodexo Live!'s discretion.

- No food or beverage may be sampled or given away outside of the exhibit halls or ballrooms at the Miami Beach Convention Center.
- If an exhibitor's request for sampling exceeds the predetermined size portions or seems to be quantities exceeding sampling guidelines, it may be deemed appropriate by Sodexo Live! to assess a Buy out or Corkage fee for the privilege of bringing their product into the Miami Beach Convention Center.
- Any product that is Alcohol-based must be distributed by Sodexo Live! bartender(s). Each of Sodexo Live!'s bartender(s), as designated by Sodexo Live!, will be at cost of the Customer.

Each Customer must provide to Sodexo Live! a Certificate of Insurance (COI) naming Sodexo Live!, OVG 360, The Miami Beach Convention Center and the City of Miami Beach must accompany your Outside Sample Food and/or Beverage Request Form ten (10) business days prior to the event start date. Requests received by Sodexo Live! after the ten (10) day period will not be considered for approval. Your company's name as contracted with Sodexo Live!, OVG 360, the Miami Beach Convention Center & the City of Miami Beach must appear on the COI. For additional assistance, please request an example COI for acceptable format and verbiage.

MBCC Exhibitor, Meeting Room and Booth Catering

Service America Corporation d/b/a Sodexo Live! maintains the exclusive right to provide all food and beverage within the Miami Beach Convention Center. Exhibitors acknowledges all food and beverage, including water, must be purchased from Sodexo Live!.

Sodexo Live! must receive all Exhibitor Catering Orders via a "MBCC Catering Order Form" no later than fourteen (14) business days prior to the Event to properly ensure all food and beverages requested, as well as appropriate staffing to prepare, deliver and service your order, can be provided. Orders received after fourteen (14) days may be limited to only those items on hand. [A credit card is required be on file for each Exhibitor.](#) All Exhibitor Catering Orders must be accompanied by one hundred percent (100%) payment no later than fourteen (14) business days prior to the Event. Sodexo Live! will accept ACH / wire transfers and Company Checks drawn on a US bank, Visa, MasterCard, Discover, and American Express. Sodexo Live! may require a confirmation of ACH / wire transfers if utilized for payment.

- The Customer shall provide the "Guaranteed Attendance" no less than five (5) business days in advance for all orders.
- All orders are subject to a 24% Service Charge and a 9% Sales Tax.
- Cancellations of perishable products prior to five (5) business days in advance of the show's start will receive a refund. Cancellation of services within 5 (five) business days of the show's start will be subject to payment in full.
- Please allow a minimum of ninety (90) minutes for all on-site orders and replenishment requests during the show.
 - Booth Orders under \$75.00 (item subtotal) per delivery are subject to a Delivery Fee of \$75+.
 - Customer must be present in booth to receive Food & Beverage order. Re-delivery Fee of \$75+ will apply if otherwise.
 - Meeting Room Orders under \$100.00 (item subtotal) per delivery are subject to a delivery fee of \$75+.
- Food and Beverage "Traffic Promoters" must be purchased through Sodexo Live!. Small candies such as mints or M&M's bowls are permitted. Exhibitors are not permitted to:
 - bring into the Miami Beach Convention Center if the Customer was not assessed or paid in full a Sodexo Live! Buyout Fee.
 - hand out food and beverage as an enticement to attract delegates to their booth if the Customer was not assessed or paid in full a Sodexo Live! Buyout Fee.
- Exhibitor Attractions, like Popcorn Machines, may be rented through Sodexo Live! only if prior approval has been given to the Exhibitor by show management.
- Exhibitors may bring in logo'd bottled water. Receiving and daily storage fees may apply. A corkage fee of \$1.50+ tax per bottle will apply. Sodexo Live! reserves the right to control the quantity of logo'd bottled water brought into the facility. Product must be shipped to the Sodexo Live! warehouse prior to the start date of the event and delivery fees of \$50+ per delivery to the booth will apply.
- Exhibitor orders are designed and packaged to be placed on your counters or booth tables prearranged by the exhibitor with the show decorator. Sodexo Live! does not provide tables for display of food and beverage. Electrical needs for food service, trash removal, table, and chair equipment must be coordinated through your show's general contractor or show decorator.
- Exhibitor orders are provided on high quality disposable ware with appropriate condiments. Sodexo Live! is able to coordinate china, specialty linens, specialty equipment, and services to optimize services in your booth, with some services being at cost of the Customer. Connect with our Catering Sales team to order these services. Services have the ability to be denied by show management.

Ready to order?



cateringmbcc@sodexo.com



<https://mbcc.ezplanit.com/#/welcome>



+1 (786) 276-2700

sodexo
live!