

2020 American Educational Research Association Annual Meeting

Menu Guide

SAVOR...

San Francisco

The Exclusive Caterer for The Moscone Center

**2020 AERA Annual Meeting
Breakfast Packages - Moscone Center**

BREAKFAST					
Breakfast Package Options	Price	22% Service Charge	Subtotal	8.50% Sales Tax	Total Per Person
HEART HEALTHY CONTINENTAL Assorted Nonfat Yogurts and Low-fat Granola, Seasonal Fresh Fruit, Dried Fruits, Assorted Low-fat Muffins, Low-fat Cream Cheese and Fruit Preserves, served with freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice.	\$ 37.00	\$ 8.14	\$ 45.14	\$3.84	\$ 48.98
CONTINENTAL Assorted Breakfast Pastries to include Muffins, Danish, Scones and Croissants with Sweet Butter and Fruit Preserves, Seasonal Fresh Fruit, served with freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice.	\$ 39.00	\$ 8.58	\$ 47.58	\$4.04	\$ 51.62
EGG BREAKFAST BUFFET Fluffy Scrambled Eggs, Breakfast Potatoes, Crispy Bacon, Country Sausage or Chicken Apple Sausage, Assorted Freshly Baked Pastries, Assorted Yogurts and Seasonal Fresh Fruit, served with freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice.	\$ 45.00	\$ 9.90	\$ 54.90	\$4.67	\$ 59.57

**2020 AERA Annual Meeting
Lunch Packages - Moscone Center**

LUNCH					
Prices shown in US dollars (USD).					
Lunch Package Options	Price	22% Service Charge	Subtotal	8.50% Sales Tax	Total Per Person
ITALIAN BUFFET Mixed Greens with Artichokes, Roasted Peppers, Parmesan and Balsamic Vinaigrette; Farro and Lentil Salad with Basil and Olive Oil; Penne Pasta Puttanesca; Chicken with Artichokes, Garlic and Rosemary; Braised Pork with Porcini Cream; Zucchini, Fennel and Tomatoes with Fresh Herbs; Rolls and Butter; Tiramisu	\$ 67.50	\$ 14.85	\$ 82.35	\$ 7.00	\$ 89.35
CALIFORNIA BUFFET Tomato Bisque; Butterleaf Salad with Red Radish, Fresh Herbs, Green Goddess Dressing; Red Skin Potatoes and Haricot Verts with Whole Grain Mustard and Shallots; Seared Cod Vera Cruz; Grilled Breast of Chicken with Green Grapes and Rosemary; Seasonal Roasted Vegetables; Wild Rice Pilaf with Thyme and Toasted Almonds; Assorted Miniature Tartlets	\$ 74.50	\$ 16.39	\$ 90.89	\$ 7.73	\$ 98.62
SONOMA BUFFET Baby Spinach Salad with Roasted Red Peppers, Artichokes, Cucumbers, Sun Dried Tomatoes, Feta Vinaigrette; Butter Lettuce and Belgian Endive Salad with Fresh Herbs, Candied Pecans, Grilled Pears, Champagne Vinaigrette; Grilled Chicken Breast with Red Pepper Compote; Tender Braised Beef with Mirepoix and Horseradish; Grilled Asparagus with Balsamic Roasted Mushrooms and Shallots; Butter Braised Baby Carrots with Parsley and Orange Zest Potato Onion Gratin; Cranberry Bean Cassoulet with Mirepoix and Herbs; Rolls and Butter; Hazelnut Chocolate Tart	\$ 90.20	\$ 19.84	\$ 110.04	\$ 9.35	\$ 119.40
BAY BUFFET Organic Mixed Green Salad with Frisée, Seasonal Fruit, Crumbled Goat Cheese, Toasted Walnuts, Citrus-Dijon Vinaigrette; Lemon Garlic Infused Roasted Chicken; Grilled Strip Loin with Charred Onions and Pinot Noir Reduction; Roasted Pacific Salmon with Whole Grain Mustard and Fennel; Seasonal Vegetables with Shallot-Thyme Butter; Sautéed Greens with Garlic, Pine Nuts, Olive Oil; and Lemon Rosemary Roasted Yukon Gold Potatoes; Rolls and Butter; Chocolate Decadence	\$ 93.10	\$ 20.48	\$ 113.58	\$ 9.65	\$ 123.24

**2020 AERA Annual Meeting
A La Carte - Moscone Center**

A LA CARTE					
Prices shown in US dollars (USD).					
A La Carte	Price	22% Service Charge	Subtotal	8.50% Sales Tax	Total Per Person
A LA CARTE SNACKS - PRICE PER DOZEN					
Chocolate, almond or butter croissants	\$ 75.00	\$ 16.50	\$ 91.50	\$ 7.78	\$ 99.28
Assorted scones	\$ 77.50	\$ 17.05	\$ 94.55	\$ 8.04	\$ 102.59
Assorted bagels and whipped cream cheese	\$ 69.50	\$ 15.29	\$ 84.79	\$ 7.21	\$ 92.00
Breakfast breads or coffee cake (serves 10-12 guests)	\$ 75.00	\$ 16.50	\$ 91.50	\$ 7.78	\$ 99.28
Assorted Energy Bars	\$ 77.50	\$ 17.05	\$ 94.55	\$ 8.04	\$ 102.59
Assorted Granola Bars	\$ 56.00	\$ 12.32	\$ 68.32	\$ 5.81	\$ 74.13
Individual Bags of Pretzels, Sun Chips, or Lays Potato Chips	\$ 54.00	\$ 11.88	\$ 65.88	\$ 5.60	\$ 71.48
Haagen-Daz Ice Cream Bars	\$ 89.00	\$ 19.58	\$ 108.58	\$ 9.23	\$ 117.81
Chocolate Truffles	\$ 75.00	\$ 16.50	\$ 91.50	\$ 7.78	\$ 99.28
Assorted Yogurts	\$ 71.50	\$ 15.73	\$ 87.23	\$ 7.41	\$ 94.64
Brownies	\$ 69.00	\$ 15.18	\$ 84.18	\$ 7.16	\$ 91.34
Toffee blondies	\$ 69.00	\$ 15.18	\$ 84.18	\$ 7.16	\$ 91.34
Chocolate truffles	\$ 75.00	\$ 16.50	\$ 91.50	\$ 7.78	\$ 99.28
Assorted petit fours	\$ 75.50	\$ 16.61	\$ 92.11	\$ 7.83	\$ 99.94
Cookies (White Chocolate Macadamia, Chocolate Chip, Peanut Butter, Oatmeal Raisin)	\$ 66.50	\$ 14.63	\$ 81.13	\$ 6.90	\$ 88.03
Assorted mini French pastries	\$ 75.50	\$ 16.61	\$ 92.11	\$ 7.83	\$ 99.94
A LA CARTE SNACKS - PRICE PER PERSON					
Crispy Pita Bread with roasted pepper hummus, traditional hummus, and babaganoush	\$ 11.50	\$ 2.53	\$ 14.03	\$ 1.19	\$ 15.22
Tortilla Chips with Salsa	\$ 10.50	\$ 2.31	\$ 12.81	\$ 1.09	\$ 13.90
Tortilla Chips with Guacamole and Salsa	\$ 17.25	\$ 3.80	\$ 21.05	\$ 1.79	\$ 22.83
A LA CARTE BEVERAGES - PRICE PER GALLON					
Peet's Regular Coffee (15 servings)	\$ 101.00	\$ 22.22	\$ 123.22	\$ 10.47	\$ 133.69
Peet's Decaffeinated Coffee (15 servings)	\$ 101.00	\$ 22.22	\$ 123.22	\$ 10.47	\$ 133.69
Mighty Leaf Assorted Hot Tea (15 servings)	\$ 101.00	\$ 22.22	\$ 123.22	\$ 10.47	\$ 133.69
Apple, Cranberry, Grape or Tomato Juice (15 servings)	\$ 93.00	\$ 20.46	\$ 113.46	\$ 9.64	\$ 123.10
Fresh Squeezed Orange or Grapefruit Juice (15 servings)	\$ 107.00	\$ 23.54	\$ 130.54	\$ 11.10	\$ 141.64
Iced Tea or Lemonade (15 servings)	\$ 67.00	\$ 14.74	\$ 81.74	\$ 6.95	\$ 88.69
A LA CARTE BEVERAGES - PRICE PER ITEM					
Assorted Pepsi Soft Drinks 12oz can	\$ 6.00	\$ 1.32	\$ 7.32	\$ 0.62	\$ 7.94
LifeWTR Bottle Water 20oz (PH Balance with Electrolytes)	\$ 6.00	\$ 1.32	\$ 7.32	\$ 0.62	\$ 7.94
Assorted Bottle Juice 10oz	\$ 7.25	\$ 1.60	\$ 8.85	\$ 0.75	\$ 9.60
Snapple Iced Tea 16 oz	\$ 8.00	\$ 1.76	\$ 9.76	\$ 0.83	\$ 10.59

2020 AERA Annual Meeting

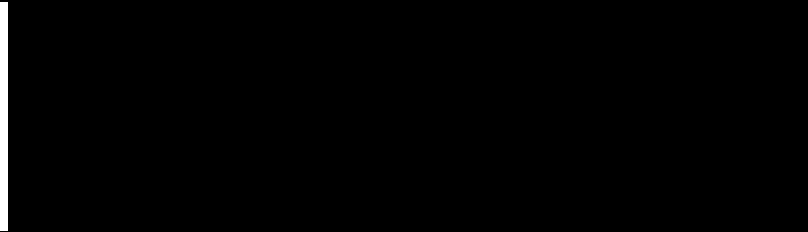
Bar - Moscone Center

BAR
 Minimum consumption of \$1200 net per cash bar. A cash bar includes one bartender for up to three hours, compostable glassware, beer, soft drinks, water and basic bar accoutrements. Additional bartenders for cash bars are available at a fee of \$180 plus tax (\$195.30) per bartender. Host tickets for cash bars provided by AERA upon request. Estimated minimum consumption to meet \$1200 net cashbar requirement is 120 beverages at \$10 per beverage. Prices shown in US dollars (USD).

Bar Service	Price	22% Service Charge	Subtotal	8.50% Sales Tax	Total Per Person
<i>CASH BAR (1 bartender per 150 people)</i>					
Wine	\$ 10.00	\$ 2.50	\$ 12.50	\$ 1.06	\$ 13.56
Liquor	\$ 11.00	\$ 2.75	\$ 13.75	\$ 1.17	\$ 14.92
Domestic beer	\$ 9.00	\$ 2.25	\$ 11.25	\$ 0.96	\$ 12.21
Imported beer	\$ 10.00	\$ 2.50	\$ 12.50	\$ 1.06	\$ 13.56
Craft Beer	\$ 10.00	\$ 2.50	\$ 12.50	\$ 1.06	\$ 13.56
Microbrew	\$ 10.00	\$ 2.50	\$ 12.50	\$ 1.06	\$ 13.56
Sparkling water	\$ 7.00	\$ 1.75	\$ 8.75	\$ 0.74	\$ 9.49
Still water	\$ 6.00	\$ 1.50	\$ 7.50	\$ 0.64	\$ 8.14
Soda	\$ 6.00	\$ 1.50	\$ 7.50	\$ 0.64	\$ 8.14

HOST BAR (1 server per 50 people) - Maximum 100 guests

A La Carte Hosted Wine/Beer Service: Price based on consumption plus one server per 50 people at \$140 per server plus tax (\$151.90). Server(s) do not accept payments from guests. Host Division/SIG responsible for cost of all beverages consumed. Estimated number of guests and budget must be submitted with order.



**2020 AERA Annual Meeting
Reception Packages - Moscone Center**

RECEPTION PACKAGES					
All action stations require a SAVOR SF...Chef. Chef Fee is \$160 plus tax (\$173.60) for up to four hours; \$320 plus tax per attendant (\$347.20). Food and Cocktail Servers are available at a fee of \$140 plus tax per attendant (\$151.90) for up to four hours. Includes compostable service. Prices shown in US dollars (USD).					
Reception Package Options	Price	22% Service Charge	Subtotal	8.50% Sales Tax	Total
DELUXE CRUDITÈS ASSORTMENT & DELUXE IMPORTED AND DOMESTIC CHEESE TRAY Chef's selection of Fresh Seasonal Vegetables served with Ranch Dressing Chef's selection of Imported and Domestic Cheeses with Sliced Sourdough Baguettes and Assorted Crackers. Garnished with Seasonal Fresh Fruit	\$ 17.75	\$ 4.44	\$ 22.19	\$1.89	\$ 24.07
FANCY GRILLED VEGETABLE PLATTER & DELUXE IMPORTED AND DOMESTIC CHEESE TRAY & ANTIPASTO PLATTER Chilled Assortment of Grilled Seasonal Vegetables may include Asparagus, Zucchini, Eggplant, Portobello Mushrooms, Tri-Color Peppers, Roasted Tomatoes, Fennel and Artichokes With Feta and Balsamic Vinaigrette Chef's selection of Imported and Domestic Cheeses with Sliced Sourdough Baguettes and Assorted Crackers. Garnished with Seasonal Fresh Fruit Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts	\$ 29.00	\$ 7.25	\$ 36.25	\$3.08	\$ 39.33

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