

Catering Menu

BIRMINGHAM JEFFERSON CONVENTION COMPLEX



Welcome to Birmingham

We believe in the power of hospitality to connect with people.

We are honored to host you here at The BJCC, located in the heart of downtown Birmingham, Alabama.

Our convention campus is surrounded by a thriving, fun-filled city that boasts the home of Legacy Arena, Broadway in Birmingham, and The UAB Blazer Football team.

Here in Birmingham, our style is collaborative, and our team is delighted to work with you to ensure your experience here is seamless, successful, and enjoyable. We are committed to delivering the finest food, amenities, and service to impress your guests. We are dedicated to helping you achieve extraordinary results.

Centerplate is a leading global event hospitality company and we are thrilled to be your exclusive hospitality partner at the Birmingham Jefferson Convention Complex.



Index ————— *Page*

Breakfast 7-10

A La Carte 12-14

Break Service 16

Boxed Lunches 18-19

Plated Lunch 20-21

Plated Dinner 23-26

Buffets 28-30

Hors D'oeuvres 32

Reception Stations 33-37

Beverages 39-42

General Information 44-46

 Click on any of the INDEX items to jump immediately to that page.



Centerplate's Commitment to Quality

We are very supportive of healthy choices at events by providing a wealth of fresh and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

Our catering menus include fresh fruit platters, fresh vegetable crudité, salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, and lean meats.

Our culinary staff is also available to event planners throughout the planning process, and we solicit event organizers to determine the best selections and special options for their guests. We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include chef-attended stations in which guests can assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!

Service Directory

Centerplate Hospitality	205.458.8794
Gina Wali, Catering & Sales Manager	Gina.Wali@centerplate.com
Online Ordering	https://bjcc.ezplanit.com/#/home
Convention Center Guest Services	205.458.8400
Convention Center Security and First Aid	205.458.8420
Convention Center Sales	205.458.8441

GF Gluten Free Items

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten free, or allergen free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.

Vg Vegan Items

Vt Vegetarian Items

A Special Message

Centerplate, the exclusive caterer at the Birmingham Jefferson Convention Complex, is looking forward to welcoming show management, exhibitors and attendees with an array of new safety and sanitation procedures to ensure the safe delivery of food and beverage services. The safety of our guests, employees, and work associates remain at the forefront of all the Centerplate & Sodexo hospitality venues. Our commitment to safety and sanitation programs continues with our suppliers and vendors to be sure they are placing the same elevated focus on safety that you would expect from us.

Our culinary team, headed by **Executive Chef Graham Conner**, is working to adapt traditional services and menus to work within the “new norm”. Emphasis will include modified buffet services, individually packaged selections, specialized packaging and new pricing to accommodate safe and appropriate food and beverage services on behalf of the BJCC attendees.

Chef Graham is also our Centerplate Hospitality Ambassador, who will lead the entire team with the implementations and compliance of CDC guidelines, along with state or local health directives. He will work with the local health department, provide continued training on new standards of operations at pre-shift team meetings and interact with our clients to educate everyone on our new safety protocols.

Centerplate will provide all our employees with the necessary PPE required to perform their tasks in a safe manner. Here are some of the new policies and procedures to be implemented:

- Three-ply surgical masks and gloves for all team members
- All staff will go through employee wellness screening upon arrival prior to reporting to their assigned area
- Targeted sanitation and cleaning schedules
- Point of sale barriers for guests and cashiers
- Wrapped flatware
- Only PC condiments to be provided

As your food service partner, Centerplate has always “made it better to be there” for our guests and employees, and as we enter the “new norm”, rest assured you can depend on Centerplate to “make it safer to be there as well!”



Breakfast Menus

INDEX



Continental Breakfast

Prices listed are per guest. Minimum of 25 guests.
Service Fees will apply for groups lower than minimum.

- Vt The Downtown Continental \$23**
Freshly baked breakfast pastries, muffins, hot biscuits, and multigrain croissants with whipped butter, fruit preserves and honey, sliced fresh seasonal fruit with honey cinnamon yogurt sauce. Served with assorted fruit juices, coffee, decaffeinated coffee and hot tea selection

Sparkling Sangria Station

Fresh Fruit Juice Sparkling Sangria Station \$10

(per beverage)

Infuse your favorite fruit and morning juice with sparkling brut wine by William Wycliff

Continental Breakfast Enhancements

Prices listed are per item. Individually wrapped.

- Sausage Biscuit with Egg \$5.25**
Freshly baked biscuit, scrambled eggs, sausage patty and cheddar cheese
- Flaky Croissant Sandwich \$5.25**
Scrambled eggs tossed with applewood smoked bacon and cheddar cheese
- Vt Egg White and Spinach \$5.25**
Scrambled egg whites, spinach, tomato and Swiss cheese on a croissant
- Fried Chicken Biscuit \$5.50**
Freshly baked biscuit, fried chicken and cheddar cheese



Breakfast Buffets

Prices listed are per guest. Minimum of 25 guests.
Service Fees will apply for groups lower than minimum.

Breakfast Buffets served with assorted fruit juices, coffee, decaffeinated coffee and hot tea selection.

Sweet Home Alabama \$29

- Sliced fresh seasonal fruit with honey cinnamon yogurt sauce
- Freshly baked breakfast pastries, muffins and biscuits
- Fresh fruit preserves, butter and honey
- Applewood smoked bacon and maple sausage patties
- Scrambled eggs
- Home fries with peppers and onions

Birmingham’s Best \$31

- Sliced fresh seasonal fruit with honey cinnamon yogurt sauce
- Freshly baked Danish and muffins
- Fresh fruit preserves, butter and honey
- Scrambled eggs
- Local Conecuh smoked sausage
- Buttermilk biscuits and sawmill gravy
- Southern grits
- Peach French toast with maple syrup

Breakfast Buffet Enhancements

Prices listed are per guest.

Vt Steel Cut Oats Bar \$6

Oatmeal served with brown sugar, syrup, raisins, toasted coconut flakes, cinnamon and dried fruit

Vt GF Grits Bar \$6.50

Southern stone-ground grits with the following toppings: cheddar cheese, diced tomatoes, sliced scallions, roasted peppers and applewood-smoked bacon bits

Vt GF Egg and Omelet Station \$8.50

A culinary professional is required (\$175 per attendant). 1 attendant required per 50 guests. Egg substitute or 100% egg whites available upon request.

Prepared to order, choose from house-smoked brisket, diced ham, baby spinach, diced onions, diced bell peppers, sautéed mushrooms, diced tomatoes, cheddar cheese and fire-roasted salsa

Beverage Enhancements

Good Morning Bloody Mary Bar \$12 (per beverage)

Garlic stuffed olives, horseradish, pickles, jalapeños, hot sauce, cocktail onions, celery & cucumbers – **Featuring New Amsterdam Vodka!**

Plated Breakfast

Prices listed are per guest. Minimum order of 25 guests.
Service Fees will apply for groups lower than minimum.

All Plated Breakfasts are served with freshly baked biscuits, butter, fresh fruit preserves, orange juice, brewed coffee, decaffeinated coffee and hot tea selection.

Traditional Bama Breakfast \$22

Fluffy scrambled eggs, 3 slices applewood smoked bacon, roasted Roma tomato halve, and home fries with peppers and onions

Sweet Home Alabama \$28

Shrimp and southern style grits, country ham lardons with Sorghum Redeye Gravy, roasted Roma tomato halve and home fries with peppers and onions

Vt Quiche Florentine \$28

Fluffy eggs, cheddar cheese and baby spinach baked in a savory crust, served with grilled Roma tomato half and charred asparagus spears

Flat Iron Steak and Eggs \$32

Grilled 4oz flat iron steak, scrambled cage-free eggs, oven-roasted Yukon gold breakfast potatoes and roasted Roma tomato half

Beverage Enhancements

Mimosa Flutes \$11
Fresh orange juice and LaMarca Prosecco sparkling wine



Boxed Breakfast

Prices listed are per guest. Choose either Hot or Cold option as different service styles apply. Other than drink of choice, boxes will be sealed and cannot be “deconstructed”.

Includes choice of bottled juice or water.
Add whole fruit to any Boxed Breakfast for \$1.75

Hot Option \$22

- Scrambled eggs, sausage patty and cheddar cheese on a fresh biscuit with a mini Danish and a fresh fruit cup

Cold Options \$22

- Vt · Buttery croissant with jam and butter, individual yogurt, granola bar and fresh fruit cup
- Vt · Bagel with cream cheese, boiled egg, cheddar cheese and fresh fruit cup



A la Carte Menus

INDEX



Beverages

Beverage selections are subject to availability.

Non-Alcoholic

Canned Sodas (each) **\$3.50**
Coke® products

Bottled Spring Water (each) **\$4**

Assorted Individual Bottled Juices (each) **\$4.50**
- Orange, Cranberry, Grapefruit

Assorted Powerade (each) **\$4.50**

Bottled Sparkling Water (each) **\$4.75**

Milk Carton, Individual (each) **\$4.75**

Almond Milk, Individual (each) **\$5**

Bottled Vitamin Water (each) **\$5**

Monster Energy Drink (each) **\$5.50**

Lemonade (gallon) **\$45**

Unsweetened Iced Tea (gallon) **\$45**

Sweet Tea (gallon) **\$45**

Red Cat Coffee or Tea Service (gallon) **\$55**

- Regular or Decaffeinated coffee
- Hot tea selection

Fresh Fruit Infusion Waters (3-gallon unit) **\$65**

- Lemon, strawberry and basil
- Pomegranate and blueberry
- Cucumber and mint
- Lemon and lime

Single Serve Alcohol \$9

(250 ml can)

- Bonterra Rosé
- Confetti Pinot Grigio
- Dark Horse Sauvignon Blanc (375 ml)
- Roscato Rosso Dolce Moscato
- Roscato Rosso Dolce Red Blend
- MERF Cabernet Sauvignon
- Michelob Ultra Organic Seltzers (355 ml)



From the Bakery

Individual flavor selections are sold in units of one dozen.

- Vt Southern Style Biscuits** *(dozen)*
With honey, fruit preserves and butter

\$40

Vt Buttery Croissants *(dozen)*
With fruit preserves and butter

\$45
- Vt Freshly Baked Cookies** *(dozen)*
Chocolate chip, oatmeal raisin, white chocolate macadamia nut, triple chocolate

\$40

Vt Bagels *(dozen)*
Plain, sesame, cinnamon raisin, blueberry, everything. With cream cheese, fruit preserves and butter

\$45
- Vt Decadent Brownies** *(dozen)*
Salted caramel, double chocolate

\$40

Vt Danish *(dozen)*
Cream cheese, apple, raspberry

\$45
- Vt Rice Krispies Treats** *(dozen)*
Traditional, M&M's or chocolate drizzled

\$40

Vt Freshly Baked Cinnamon Rolls *(dozen)*

\$48
- Vt Freshly Baked Muffins** *(dozen)*
Blueberry, double chocolate, banana. With fruit preserves and butter

\$45



Anytime Snacks

Vt Individual Assorted Chips and Snacks <i>(each)</i>	\$3	Vt House-made Potato Chips and Dip <i>(per guest, minimum 15 guests)</i> Choose 1: · Scallion Ranch · French Onion	\$5.50	Vt Yogurt Covered Pretzels <i>(pound)</i>	\$22
Vt Quakers Chewy Granola Bars <i>(each)</i> Chocolate Chip, Peanut Butter, Oatmeal Raisin, S'mores	\$3	Vg GF Sliced Seasonal Fresh Fruit <i>(per guest, minimum 15 guests)</i> With honey yogurt cinnamon sauce	\$6.50	Vg GF Whole Seasonal Fresh Fruit <i>(dozen)</i>	\$22
Vt Kellogg's Nutri-Grain Cereal Bars <i>(each)</i> Blueberry, Strawberry, Apple	\$3.50	Vt Vegetable Crudité and Pita Chips <i>(per guest, minimum 15 guests)</i> Choose 1: · Red Pepper Hummus · Lemon Garlic Hummus · Herb Ranch Dip	\$9	Vt Mixed Nuts <i>(pound)</i>	\$25
Vt GF Assorted Individual Yogurts <i>(each)</i>	\$4	Vt Pretzel Twists <i>(pound)</i>	\$18	Vt Full-Size Assorted Candy <i>(dozen)</i> Hershey's Chocolate Bars, M&M's, Twix, Reese's Peanut Butter Cups	\$48
Vt GF Freshly Popped Popcorn <i>(per guest, minimum 15 guests)</i> Served with flavored salts: butter, ranch, cheddar cheese	\$4.50	Vt Snack Mix <i>(pound)</i> Chex, pretzels, rye chips, crackers, breadsticks	\$20	Vt Bavarian Style Pretzels <i>(dozen)</i> Served with nacho cheese sauce and mustard	\$54
Tortilla Chips with Nacho Cheese and Salsa Fresca <i>(per guest, minimum 15 guests)</i>	\$5.50			Vt KIND Bars <i>(dozen)</i> Dark Chocolate Sea Salt, Peanut Butter Chocolate, Caramel Almond Sea Salt	\$62



Snack Break Service

INDEX

Snack Stations

Priced per guest unless otherwise indicated. All Snack Station items are provided in an amount estimated to serve each person for 60 minutes. Minimum order of 25 guests unless otherwise indicated. Service fees will apply for orders lower than minimum.

All Snack Stations served with infused water and lemonade.

Vt Bama's Big Apple \$14

Fresh apples, apple Nutri-Grain bars, mini apple pie bites, apple granola

Vt BJCC Snack Attack \$15

White cheddar popcorn, mini Moon pies, Chex mix, yogurt covered pretzels, Rice Krispies treats

Vt Salty & Sweet Home Alabama \$16

House-made chips with ranch dip, double chocolate brownies, warm pretzels with cheese, Hershey's chocolate bars and assorted cookies

Vt Caramel Munch & Crunch \$17

Caramel popcorn, salted caramel brownies, Twix bars, caramel apple pie bites, mixed nuts, hard pretzels



Lunch Menus

INDEX



Birmingham's Best Boxed Meals

Prices listed are per guest.
Served with gourmet cookie, chips and a soda or bottled water.
Add whole fruit to any Boxed Meal for \$1.75.

Chilled Options \$24

Tuscan Grilled Chicken Sandwich

Balsamic grilled chicken with bistro sauce, roasted onions and peppers on a multigrain roll

Roast Beef and Cheddar Sandwich

Medium rare roast beef with mild cheddar, leaf lettuce and tomato topped with a tangy horseradish cream spread on a ciabatta roll

Southwestern Chipotle Turkey Wrap

Smoked turkey, cheddar cheese, chipotle mayo and shredded lettuce in a garlic herb tortilla wrap. Served with a side of pico de gallo

Vt Roasted Vegetable and Hummus Wrap

Balsamic roasted eggplant, zucchini, red peppers and onions, with lettuce and hummus on a tortilla wrap

Buffalo Chicken Wrap

Tangy Buffalo chicken, bleu cheese, tomato, romaine and fat-free ranch in a carb-friendly whole wheat wrap

Grilled Chicken Caesar Salad

Sliced grilled chicken, romaine lettuce, Parmesan cheese, seasoned croutons, Roma wedge tomatoes and Caesar dressing

Alabama Chopped Salad

Crisp greens, roasted turkey, avocado, tomato and eggs with blue cheese crumbles applewood smoked bacon, rosemary olive oil potatoes and ranch dressing



Boxed Meals continued

From The Oven \$26

All Boxed Hot Meals come with choice of soda or water and dessert from selection list below.

Gluten Free Bread is available with 7 days advance notice.

BBQ Smoked Pulled Pork Sandwich

Smoked pork butt with tangy barbeque sauce on a toasted brioche bun served with coleslaw and chips

The Steel City CBC

Grilled chicken, applewood smoked bacon and cheddar cheese, with ranch spread on a toasted onion roll, served with coleslaw and chips

Vt Butternut Squash & Kale Lasagna

Served with grilled asparagus

Dessert Selection – Choose 1:

- Gourmet Cookies (2)
- Chocolate Cake
- Strawberry Shortcake
- Carrot Cake



Plated Lunch

Prices listed are per guest. Minimum 25 guests.
Service Fees will apply for groups lower than minimum.

Served with hearth-baked rolls and butter, coffee, decaffeinated coffee, hot tea selection and iced tea. Choice of Salad (see separate Salad section on pg. 25).
Choice of Dessert (see separate Dessert section on p. 26).

Chilled Entrées

Grilled Chicken Caesar Salad \$31

Herb grilled chicken, romaine lettuce, Parmesan cheese, seasoned croutons, Roma wedge tomatoes and house Caesar dressing

Recommended Wine Pairing: Chateau Ste. Michelle Chardonnay

Alabama Chopped Salad \$31

Crisp greens, roasted turkey, avocado, tomato and eggs with blue cheese crumbles, applewood smoked bacon, rosemary olive oil potatoes and ranch dressing

Recommended Wine Pairing: Bonterra Sauvignon Blanc

GF House Smoked Salmon Fillet \$33

Chilled salmon with an artichoke and sun-dried tomato crust, baby spinach, goat cheese, roasted beets and thinly sliced fennel. Served with fresh tarragon dressing

Recommended Wine Pairing: Ecco Domani Pinot Grigio

GF Sliced Flank Steak Salad \$33

Chilled thyme crusted flank steak atop seasonal lettuces, Divina tomatoes, cucumbers and an infused herbed balsamic vinaigrette

Recommended Wine Pairing: Frontera Cabernet Sauvignon



Plated Lunch continued

Prices listed are per guest. Minimum 25 guests. Service Fees will apply for groups lower than minimum.

Served with hearth-baked rolls and butter, coffee, decaffeinated coffee, hot tea selection and iced tea. Choice of Salad (see separate Salad section on pg. 25). Choice of Dessert (see separate Dessert section on p. 26).

Hot Entrées

Chicken Saltimbocca \$33

Served with roasted potatoes, tomato basil sauce and sautéed spinach

Recommended Wine Pairing: Bonterra Sauvignon Blanc

GF Stuffed Poblano Peppers \$33

Stuffed with spinach, tomato rice, and Alabama succotash. Served with pepita-cilantro pesto sauce

Recommended Wine Pairing: Canyon Road White Zinfandel

Sautéed Herb Encrusted Salmon \$38

Artichoke and sun-dried tomato encrusted salmon, served with an herbed white rice blend and lemon caper butter sauce

Recommended Wine Pairing: Casillero del Diablo Sauvignon Blanc

Chicken Marsala \$39

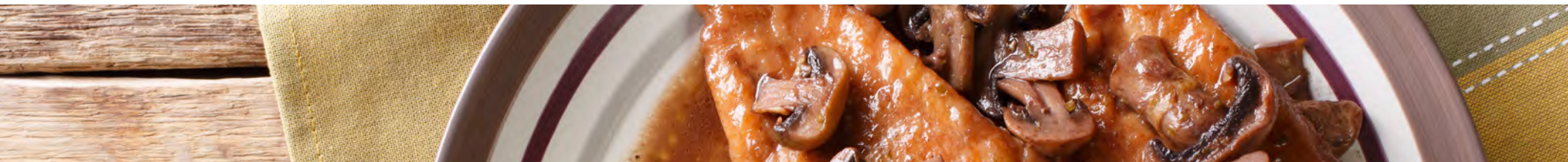
Chicken breasts sautéed in a marsala wine Parmesan cream sauce. Served with mushroom ravioli, grilled tomatoes and asparagus

Recommended Wine Pairing: Mon Frère Pinot Noir

Roasted and Sliced New York Strip \$46

Herb crusted NY strip with merlot and balsamic demi glaze over Parmesan mashed potatoes and root vegetables

Recommended Wine Pairing: Apothic Red Blend



Dinner Menus

INDEX



Plated Dinner

Prices listed are per guest. Minimum of 25 guests. Service Fees will apply for groups lower than minimum.

Served with hearth-baked rolls and butter, coffee, decaffeinated coffee, hot tea selections and iced tea.
Choice of Salad (see separate Salad section on pg. 25). Choice of Dessert (see separate Dessert section on p. 26).

Main Course

GF Tuscan Chicken \$38

Served with Parmesan risotto and grilled asparagus
Recommended Wine Pairing: Santa Cristina Pinot Grigio

Asian Tofu Stir-Fry \$38

Szechuan stir-fried vegetables, sliced tofu, green onion, toasted sesame seeds with teriyaki vinaigrette
Recommended Wine Pairing: Roscato Moscato

GF Apple Cider Glazed Pork Medallions \$44

Served with fingerling potatoes and Parmesan Brussels sprouts
Recommended Wine Pairing: Trivento Reserve Malbec

Frenched Chicken Breast and Lentils Francaise \$44

Applewood smoked bacon, glazed carrots, natural jus
Recommended Wine Pairing: Roscato Moscato

GF Pan-Seared Salmon Fillet \$46

Fresh salmon pan-seared, served on a bed of rice pilaf with ratatouille and caramelized shallots
Recommended Wine Pairing: Chateau Ste. Michelle Chardonnay

Magic City Short Ribs \$48

Short ribs braised in Jack Daniel’s with sweet potato hash, charred green beans, honey-glazed carrots, natural pan jus
Recommended Wine Pairing: Casillero del Diablo Reserva Privada Cabernet Sauvignon

Vt GF Grilled Filet Mignon \$58

Served with port wine fond, fingerling potatoes, roasted cauliflower and roasted asparagus
Recommended Wine Pairing: Columbia Winery Merlot



Plated Dinner continued

Main Course Duos

**Apple Cider Glazed Pork Medallion
& Applewood Smoked Chicken \$52**

Served with fingerling potatoes and Parmesan Brussels sprouts
Recommended Wine Pairing: Mon Frère Pinot Noir

GF Tuscan Chicken and Blackened Shrimp \$61

Served with Parmesan risotto and grilled asparagus
Recommended Wine Pairing: Bertani Velante Pinot Grigio

GF Miso Chicken and Salmon \$54

With jasmine rice, steamed bok choy and sake vegetables, cucumber daikon relish
Recommended Wine Pairing: Fleur de Mer Rosé

Filet Mignon and Seared Shrimp \$68

Tender filet with port wine fond with seared shrimp over Parmesan mashed potatoes and root vegetables
Recommended Wine Pairing: Chateau Ste. Michelle Indian Wells Cabernet Sauvignon



Lunch & Dinner Course

Salad Selections

Vg **Mixed Greens Salad**

Served with house blended Italian dressing

Classic Caesar Salad

Romaine lettuce, Parmesan cheese, seasoned croutons, Roma wedge tomatoes and house Caesar dressing

Wedge Salad

Baby Iceberg lettuce wedge, bell pepper confetti, applewood smoked bacon, diced cucumbers, tomatoes and ranch dressing

Vt **Spinach & Kale Salad**

Served with cranberries, goat cheese and raspberry vinaigrette



Lunch & Dinner Course continued

Dessert Selections

- Vg GF Chocolate Flourless Cake**
With raspberry coulis and whipped cream
- Vt New York Cheesecake**
With glazed strawberries and whipped cream
- Vt Red Velvet Cake**
With cream cheese frosting and mixed berry coulis
- Vt Banana White Chocolate Bread Pudding**
With Crème Anglaise
- Vt Alabama Chess Pie**
With Chef’s brown sugar crust and whipped cream
- Vt Nana’s Traditional Carrot Cake**
With pecans and cream cheese frosting

- Vt Alabama Apple Pie**
With cinnamon vanilla sauce and whipped cream
- Vt Decadent Chocolate Cake**
With raspberry coulis and whipped cream
- Vt Key Lime Pie**
With raspberry coulis and whipped creams
- Vt Tiramisu**
With whipped cream

Recommended Dessert Wines
Cavit Moscato – Italy
La Marca Prosecco – Italy



Buffet Menus

INDEX



Buffets

Prices listed are per guest. Minimum order of 25 guests.
Service fees will apply for groups lower than minimum.

All Buffets served with sweet and unsweetened iced tea.

Steel City Deli \$28

Assorted Pickles, Banana Peppers, Herbed Mayonnaise,
Dijon Mustard and Horseradish Cream served on the side.

- House Spring Mix with Grape Tomatoes, Cucumbers and Shredded Carrots
- Southern Style Egg Salad
- Classic Mustard Potato Salad
- Roasted Turkey and Swiss Sandwiches
- Roast Beef and Farmhouse Cheddar Wraps
- Ham and Farmhouse Cheddar Sandwiches
- Grilled Vegetable and Hummus Wraps
- Assorted Cookies
- Assorted Brownies

Alabama BBQ \$30

Served with Red Barbeque, Hot Sauce and White Barbeque Sauces on the side, along with Assorted Rolls and Cornbread.

- Southern Coleslaw
- Sun-dried Tomato Pasta Salad
- House Smoked Pulled Pork
- House Smoked Chicken Quarters
- Hickory Smoked Baked Beans
- Southern Pecan Pie
- Sweet Potato Pie



Buffets continued

Sunday Service \$34

- House Spring Mix with Grape Tomatoes, Cucumbers and Shredded Carrots
- Classic Mustard Potato Salad
- Picnic Fried Chicken
- Smothered Pork Chops with Onion Gravy
- Honey & Hot Sauce Cornbread
- White Macaroni and Cheese
- Braised Collard Greens
- Peach Cobbler
- Red Velvet Cake

Mexicali Cantina \$36

Served with Shredded Lettuce, Cabbage, Cheese Blend, Guacamole, Sour Cream and Salsa Fresca on the side.

- Chopped Iceberg Lettuce, Diced Tomatoes, Cucumbers with Bell Pepper Confetti and Avocado Ranch Dressing
- House Smoked Brisket
- Southwestern Spiced Squash
- Tequila-lime Marinated Chicken
- Fire Roasted Onions and Peppers
- Charro Beans and Cilantro Lime Rice
- Golden Corn and Flour Tortillas
- Cinnamon Churros with Dulce de Leche Dipping Sauce
- Assorted Brownies



Buffets continued

Magic City Asian Inspiration \$38

- Asian Thai Noodle Salad
- Mixed Greens with Edamame and Mandarin Oranges with Spicy Yuzo Vinaigrette
- Sweet & Sour Chicken
- Szechuan Beef & Broccoli
- Grilled Napa Cabbage with Asian Vegetables
- Steamed Jasmine Rice
- Green Tea Pudding
- Honey Almond Cookies

Ciao Italia \$38

- Tomato Bruschetta with Crostini
- Classic Caesar Salad with Romaine Lettuce, Parmesan Cheese, Seasoned Croutons, Roma Wedge Tomatoes and House Caesar Dressing
- Caprese Salad
- Chicken Parmesan
- Italian Meat Lasagna
- Gnocchi with Pesto
- Squash Medley Oreganata
- New York Style Cheesecake
- Tiramisu





Reception Menus

INDEX

Hors d'Oeuvres

Prices listed are per individual pieces. Minimum order of 50 pieces per item.

Cold Hors d'Oeuvres

Vt GF Pimento Cheese Deviled Eggs	\$3
Vt GF Tomato Caprese Skewer	\$4
BBQ Chicken Pinwheel	\$5.25
BBQ Pork and Cheddar Mini Biscuit	\$5.25
Peppered Beef & Cheese Crostini	\$5.50
Smoked Chicken and Chive Salad Phyllo cup topped with local Wickles pickles	\$5.50
Vt GF Meatless Antipasto Skewer Artichoke, sun-dried tomato, kalamata olive, mozzarella	\$6
Smoked Salmon Latkes	\$6
Mini Cuban Sandwich	\$6
Garlic Citrus Marinated Shrimp	\$6.50

Hot Hors d'Oeuvres

Vt Fried Green Tomatoes	\$4.25
Vt Vegetable Spring Roll	\$4.50
Asian Pork Pot Sticker	\$5
Mini Beef Wellington	\$5
Sesame Tempura Chicken	\$5
Vt GF Mini Cheese and Vegetable Quesadilla	\$5
Vt Tomato Soup Shooters with Mini Grilled Cheese	\$5.25
Vt Roasted Ratatouille Tart	\$5.25
Coconut Shrimp	\$5.50
GF Chicken Satay with Sweet Chili Sauce	\$5.50
Classic Crab Cake	\$6.25
GF Scallops Wrapped in Bacon	\$6.50

Reception Stations

Prices listed are per guest. Minimum order of 50 guests.
 Prices are based on 90 minutes service time.

Vt Fresh Crudité \$6

With both ranch and sun-dried tomato dip

Vg GF Sliced Seasonal Fruit Display \$7.25

With honey cinnamon yogurt sauce

Vt Imported and Domestic Cheese Display \$7.50

With seasonal fruit and gourmet crackers

Vt Bruschetta and Artisan Flat Bread Display \$8

Includes toasted pita and baguettes, with warm creamed collard green dip, roasted garlic hummus, olive tapenade and fresh tomato-basil concasse

Charcuterie Board \$10.50

Domestic and imported charcuterie meats including salami, dried sausages, and cured meats drizzled with extra virgin olive oil. Accompanied with gourmet crackers, vegetables, pickled peppers and marinated olives

Nacho Station \$10.50

Freshly fried corn tortilla chips, chili con carne, warm queso sauce, jalapeños, tomatoes, black olives, corn and black bean relish, salsa fresca and sour cream

Add Guacamole – \$3.00



Reception Stations *continued*

Green Salad Shakers \$14

- **Herb Grilled Chicken Caesar Salad** – Including crisp romaine crown greens, shaved Parmesan cheese, with house-made, anchovy-free Caesar dressing
- **Chef’s House Chopped Salad** – Iceberg lettuce, crisp bacon bits, hothouse cucumbers, chopped hard-boiled egg, fresh tomatoes with a choice of blue cheese or buttermilk ranch dressing
- **VB GF Fresh Baby Greens & Arugula Salad** – Including radishes, dried cranberries, toasted pecans, cherry tomatoes dressed with balsamic and extra virgin olive oil

Southern Wings Station \$45 (per dozen)

Minimum order of 4 dozen, select up to 3 flavors:

- Lemon pepper and thyme
- Buttermilk fried
- Honey bourbon barbeque
- Buffalo
- Jamaican jerk
- Teriyaki

Accompanied by baby carrots and celery, buttermilk herb dip and blue cheese dressing

Chilled Shrimp Display Market Price

Jumbo shrimp with horseradish, cocktail sauce, mustard sauce, tabasco sauce, lemons and oyster crackers



Chef-Attended Action Stations

Prices listed are per guest. Minimum 50 guests. Prices are based on 90 minutes service time.

Portions are designed as appetizers and may not be selected as a dinner substitute.

A \$125 ++ fee per culinary professional is required per 4 hours or less per 75 guests.

All Action Stations served with silver dollar rolls.

Chicken and Waffles \$15

Maple glazed chicken thighs on homemade Belgian waffles with Texas Pete butter, maple syrup and collard greens

Vt Pasta Station \$16

Featuring tri-colored tortellini and penne pastas and garlic Alfredo and basil marinara sauces

Toppings include:

- Parmesan cheese
- Local tomatoes
- Fresh spinach
- Sweet peppers and onions
- Grilled chicken
- Italian sausage

Southern Shrimp and Grits \$16

Southern stone-ground grits sautéed with blackened shrimp in tomato gravy with pickled okra

GF Smash Potato Bar \$16

Roasted Smashed red potatoes and orange zest mashed sweet potatoes

Toppings include:

- Applewood smoked bacon bits
- Thomasville Tomme aged cheddar cheese
- Freshly diced tomatoes
- Chopped green scallions
- Sour cream
- Whipped honey butter
- Toasted pecans
- Cinnamon sugar



Carved-to-Order Action Stations

Prices listed are per guest. Minimum 50 guests. Prices are based on 90 minutes service time. Portions are designed as appetizers and may not be selected as a dinner substitute. A \$125 ++ fee per culinary professional is required per 4 hours or less per 75 guests.

All Carving Stations served with silver dollar rolls.

GF Roasted Turkey Breast \$250

(Serves approximately 25 guests)

Herb mayonnaise, cranberry compote

GF Honey Glazed Ham \$325

(Serves approximately 25 guests)

Grain mustard, herb mayonnaise

GF Tequila Marinated Pork \$325

(Serves approximately 25 guests)

Southwest mole barbeque sauce, herb mayonnaise

GF Black Pepper and Herb Crusted Whole Beef Tenderloin \$400

(Serves approximately 25 guests)

Peppercorn aioli, grain mustard, mayonnaise and horseradish spread

GF Steamship of Beef \$900

(Serves approximately 150 guests)

Grain mustard, horseradish cream

Martini Traditions

Classic Martinis & Cosmopolitans \$11

Featuring Tito's Vodka & Tanqueray Gin



Dessert Stations

Prices below are per guest. Minimum order of 50 guests.

Prices are based on 90 minutes maximum service time.

Served with coffee and decaffeinated coffee.

Vt Alabama's Sweet Station \$15

Please select up to 4 sweets option. Three pieces are provided per person:

- Southern banana pudding shooter with whip cream
- Homemade apple pie bites
- Assorted macarons: chocolate, orange-lemonade, pistachio, café latte, passion fruit and strawberry
- Assorted mini cheesecakes: chocolate cappuccino, silk tuxedo, NY vanilla, chocolate chip, lemon-raspberry and amaretto almond
- Georgia pecan bites
- Luscious lemon squares
- White chocolate banana bread pudding minis
- Creamy chocolate puffs
- Salted caramel brownie bites
- Silky peanut butter mousse shooters

Vt The Cookie & Brownie Classics \$12

Chocolate chip, oatmeal raisin, white chocolate macadamia nut, and triple chocolate cookies paired with decadent salted caramel and double chocolate brownies

Vt Southern Cobbler \$95 per pan (Serves about 25 guests)

Topped with whipped cream – Selections include:

- Apple cinnamon
- Peach
- Mixed berry

Coffee Cocktail Bar \$11

Featuring Bushmills Irish Whiskey, Tito's Vodka, Baileys Irish Cream, Kahlua & Amaretto with Red Cat Coffee

Coffee Drinks:

Irish Coffee
Baileys & Coffee
Amaretto & Coffee

Coffee Cocktails:

Mudslide
Espresso Martini
White Russian



Beverage Menus

INDEX



Bar Services

Prices listed are per drink. A Centerplate Bartender is required for all events serving alcoholic beverages. A Bartender fee of \$125.00 will apply per bartender on all bars per 4-hours. Bar service minimums of \$500 are required per 4-hour bar service. A double bar is considered two bartenders with two guarantees. Beverage selections are subject to availability.

Deluxe Bar

\$8 Hosted / \$9 Cash

- New Amsterdam Vodka
- Smirnoff Vodka
- New Amsterdam Gin
- Bacardi Superior Rum
- Camarena Silver Tequila
- Dewar's White Label Scotch
- Jack Daniel's Whiskey
- Seagram's 7 Canadian Whiskey
- Jameson's Irish Whiskey
- E&J Brandy
- Dekuyper Triple Sec

Premium Bar

\$11 Hosted / \$13 Cash

- Tito's Vodka
- Grey Goose Vodka
- Bombay Original Gin
- Bacardi 10 Rum
- Patrón Silver Tequila
- Jose Cuervo Tequila
- Johnny Walker Black Scotch
- Woodford Reserve Bourbon
- Bulleit Bourbon
- Seagram's VO Canadian Whiskey
- Jameson's Irish Whiskey
- Hennessy VSOP Cognac
- Baileys Irish Cream / Kahlua



Wine By the Glass

Beverages selections are subject to availability.

House Deluxe Wine

\$8 Hosted / \$9 Cash

- Canyon Road Chardonnay
- Cavit Pinot Grigio
- Frontera Cabernet Sauvignon
- Two Vines Merlot

Premium Wine

\$10 Hosted / \$12 Cash

- Chateau Ste Michelle Chardonnay
- Ecco Domani Pinot Grigio
- Bonterra Sauvignon Blanc
- Los Vascos Cabernet Sauvignon
- Cono Sur Organico Pinot Noir
- Apothic Red Blend
- 14 Hands Rosé
- Lunetta Prosecco



Wine By the Bottle

Beverages selections are subject to availability.

Sparkling

LaMarca Prosecco – Italy \$55

Sparkles with lively effervescence. Crisp, fruity flavors of green apple, peach and ripe lemon.

Lunetta Prosecco Rosé – Italy \$42

Fragrant, with enticing aromas of small red berries with a clean, fresh and fruity taste.

White

Chardonnay

Bonterra – California \$44

Vibrant lemon zest, subtle notes of toasted oak and crème brulee on the finish. Made with 100% organically grown grapes.

1000 Stories – California \$46

A palate of peach, pear and pineapple sets the stage for a creamy, baked-apple richness.

Moscato

Roscato – Italy \$42

Lush apricot notes with floral and spicy notes. Prevailing sweetness is balanced by crisp acidity.

Cavit – Italy \$34

Delicious notes of apricot, white peach and sage, and a wonderfully refreshing sweetness.

Sauvignon Blanc

Casillero del Diablo, Reserva – Chile \$40

Crisp and clean with fresh citrus notes and hints of tropical fruit and peaches.

Pinot Grigio

Ecco Domani – Italy \$44

Floral and hints of pear. Complex notes of citrus and exotic fruit complement lively acidity.

Bertani “Velante” – Italy \$40

Crisp, dry and medium-bodied with flavors of apple, ripe peach and pear.

Rosé

Fleur de Mer – France \$40

Aromas and flavors of fresh red berries, cherry, watermelon, subtle citrus, and Mediterranean herbs.

Red

Pinot Noir

Mon Frère – California \$44

Aromas of cherry, raspberry and plum, with a faint violet hint surrounded by subtle spice from integrated French oak barrel aging.

Cono Sur Organico – Chile \$42

Sweet wild fruit aromas, notes of cherries and berries.

Cabernet Sauvignon

Chateau Ste. Michelle, Indian Wells – Washington \$48

Ripe and jammy with dark fruit aromas and flavors.

Casillero del Diablo, Reserva – Chile \$34

Aromas of black cherry, black currant and dark plum.

Merlot

Columbia Winery – Washington \$46

Enticing aromas of rich, dark fruits and a subtle hint of mocha.

Bonterra – California \$42

Aromas of blueberry and plum. Good structure with smooth tannins Made with 100% organically grown grapes.

Malbec

Trivento Reserve – Argentina \$35

Rich flavors of red fruits, plums, blackberry and cinnamon.



Beer and Seltzers

Beverage selections are subject to availability.

Domestic by the Bottle

\$5 Hosted / \$6 Cash

Budweiser

Bud Light

Miller Lite

Michelob Ultra

Heineken 0.0 (*non-alcoholic*)

Premium by the Bottle/ Can

\$6 Hosted / \$7 Cash

Corona Extra

Heineken

Sam Adams Boston Lager

Blue Moon

Angry Orchard Hard Cider

Stella Artois

Microbrews

\$7 Hosted / \$8 Cash

Cahaba Blonde

Cahaba IPA

Avondale Spring Street

Ghost Train Kaleidoscope Kettle Sour

Trim Tab 205

Terrapin Los Bravos

Truly Hard Seltzer

High Noon Sun Sips Hard Seltzer



General Information

INDEX



Policies and Procedures

Exclusivity

Centerplate maintains the exclusive right to provide all food and beverage in the Birmingham Jefferson Convention Complex. All food and beverages, including water, must be purchased from Centerplate.

Food and Beverage 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 contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

Payment Policy

All events must be paid in full prior to the start of the event. A 90% deposit and signed Food and Beverage contract is due 30 days prior to your Event, or upon receipt of the preliminary banquet contract. The remaining balance is due (5) business days prior to the event. A credit card is required to be on file for any incidental charges incurred during your event. Payments can be made by certified check, wire transfer or credit card.

Cancellation Policy

In the event the function is cancelled within 30 days of the event, the deposit will not be returned. Within 30 days to six months, a refund of the deposit will be based on the viability of re-selling the space. Outside of six months, the deposit will be fully refunded. Full charges will be applied to cancellation of meals received within 72 hours prior to the function.

Service Charges and Taxes

A 21% service charge will apply to all food, beverage and labor charges. This “house” or “administrative” charge of 21% is added to your bill for the catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated, to add or give a gratuity directly to your servers. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges and are subject to applicable tax laws and regulations.

Guarantees

The Customer shall notify Centerplate, not less than seven (7) business days (excluding holidays and weekends) prior to the Event, their “Final” Guaranteed Attendance. Centerplate will only be prepared to serve the guaranteed number of persons. The seating/table pre-sets provided must match the final guarantee for all meals with per person pricing. This policy does not apply to continental breakfasts, box lunches, or events where menu items are ordered a la carte. There may be additional charges for events with minimal attendance.

If Customer fails to notify Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the Event based on the estimated attendance specified in the BEO’s, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance. Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply. The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.

Policies and Procedures continued

Allergy and Dietary Needs

Please inform your Catering Sales Manager of any special dietary needs. Gluten-free, vegetarian and/or vegan options are available if requested in advance with final guarantee. All gluten free, vegetarian, and/or vegan items are labeled with a symbol within the menu and available substitutions are also noted. We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.

Specialty Events

Meal functions of 1,500 and above are considered "Specialty Events" and may require customized menus not in our guide. Your catering sales manager will work with you to design menus that are creatively and logistically appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to orchestrate such events.

Security

At the discretion of the Birmingham Jefferson Convention Complex, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Events that are cash bars only with no substantial reception food for the entire party and no concessions available will be subject to having 1 security officer per 2 bartenders for the duration of the event. Security personnel will be at the Customer's sole expense. Please consult your BJCC Event Manager for details.

Staffing

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices. For plated breakfast, lunch and dinners this allocation is based upon 1 to 30 staff to guest ratio on tables of 8 to 10 guests. For buffets, allocated staffing levels are based upon 1 to 40 guests. Additional wait staff are available at \$25.00 per hour with a four-hour minimum.

Supplemental Staffing

Attendant or Additional Server Fee – \$100.00 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. \$25.00 plus tax and service charge for each additional hour after initial four (4)-hour period.

Culinary Professional Fee – \$125.00 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant.

Bartender Fee – \$125.00 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. \$25.00 plus tax and service charge for each additional hour after initial four (4)-hour period.

Additional fees may apply to orders with guest guarantees lower than stated minimums. All labor fees listed are based on a minimum requirement of four (4) hours.

Bar Service

A bartender is required for all alcohol service. There is a \$125.00⁺⁺ fee per bartender, per four-hour period. Fee will be waived if a pre-tax minimum of \$600.00 in sales per bar, per four-hour period, is met. A double bar is considered two bars with two guarantees.

Policies and Procedures continued

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 will apply. Should your Event require extended pre or post service or stand by time, often necessitated by high end functions, an additional labor charge will apply.

Concession Service

Appropriate operating of concession outlets will occur during all public ticketed show hours, starting when doors open to the event. Centerplate reserves the right to determine which carts and outlets are open for business and hours of operation pending the flow of business. For additional private event concessions carts and fixed outlets, a fee per cart/outlet, per four-hour period, will apply. Fee will be waived if the pre-tax sales minimum per four-hour period is met. Please review our concessions menu guide for more information.

Linen Service

Centerplate provides its in house linen (lap-length black, white, and/or ivory) for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

China Service

In all carpeted Meeting Rooms and Ballrooms, china service will automatically be used for all meal services, unless our compostable green ware is requested.

All food and beverage events located in the Exhibit Halls and Non-Carpeted Areas except for plated meals, are accompanied by compostable green ware.

If china is preferred, the following fees will apply:

- Breakfast, Lunch, Receptions and Dinners: \$2.00 ++ per person, per meal period.
- Refreshment or Coffee Breaks: \$2.00 ++ per person, per break.

China service is complimentary in our carpeted meeting rooms and ballroom, unless disposable ware is requested.





MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl LIV, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

