

Catered food buffets will be available throughout the Experience Floor. For assistance navigating dietary restrictions, each buffet and food item will be labeled with what the item contains, see icons below.

Asian Buffet (Halls 5 and 6)	Local Buffet (Halls 6 and 7)
Poke: - White Rice & Quinoa - Chicken - Tuna - Salmon - Vegan Protein - Seaweed, Pineapple, Edamame, Cucumber, Carrots - Soy Sauce, Siracha, Japanese dressing Samosas Vegetable Spring Roll Chicken Kareage Vegetable Curry w/Basmati rice Tikka Masala Chicken w/Basmati rice Vegetarian Pad Thai	Mixed Greens - Cheese, Shredded Carrots, Sliced Cucumber, Tomato, Corn, Tuna - Balsamic Vinegrette and Mustard & Honey Olivier Salad Empededrat Salad (no egg) Focaccia: Leek & Brie, Mushroom & Ham, Catalan Sausage Croquettes: Spinach, Ham, Chicken Iberian Ham Carving with Bread & Tomato spread
Mediterranean Buffet (Hall 6)	Sandwich Buffet (Halls 5 and 7)
Carrot Sticks, Celery Sticks, Cucumber Sticks Pita Bread Tzatziki Sauce, Tarama Sauce, Melitzana Sauce Hummus Olive Display: Kalamata olives, Gordal olives with citrus and "Bite" of Anchovy, Olives and Chili Pepper Quiche Buffet: Leek & Chicken, Ham & Cheese, Mushroom served with Romesco Sauce & Mushroom Mayo Paella: Traditional Seafood & Vegetarian	Soups: - Gazpacho w/croutons (cold) - Melon w/olive oil caviar (cold) - Pumpkin Cream Soup (warm) - Pea Cream Soup w/olive oil & mint (warm) Sandwiches*: - Mediterranean roll, Manchego cheese - Pretzel roll, pastrami & radish mayo - Mediterranean vegetable sandwich Empanadas: - Vegetable - Leek - Aubergine - Spinach Angus Beef carving: w/local grilled vegetables Rolls *Condiments: Ketchup, mayo, mustard, BBQ sauce, aioli garlic sauce, Romesco sauce

































