

# You're invited...

To take a seat at our family table, where over 30 years of culinary and hospitality experience come together with heart and commitment. We've built our reputation on offering world class service in showcase locations. From the meeting room to the show floor, your occasion is our passion.

You're invited to enjoy this moment.

## Contact

### Los Angeles Convention Center

1201 South Figueroa Street  
Los Angeles, CA 90015

## Levy Restaurants

(213) 765-4480

## Full Catering Menu

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# CHEF'S BIOGRAPHY



“Be an ambassador for your property and craft and display heartfelt hospitality with everyone you encounter.”

- Chef Gilbert Verdugo

Living by his own motto, Chef Gilbert Verdugo has risen to the ranks of Regional Executive Chef for Levy Restaurants in the Southern California region. Chef Verdugo brings his passion for great food, creative style and demand for the highest quality to each of his properties, including STAPLES Center, Dodger Stadium, Nokia Theatre LA LIVE, Our Lady of Los Angeles Cathedral, Home Depot Center, the Pacific Life Open Tennis tournament in Indian Wells and Infineon Raceway in Sonoma. Taking great pride in his role, Chef Verdugo concentrates on developing his culinary team, utilizing fresh, locally grown products and bringing innovative cuisine to concessions, suites and restaurants in his sports and entertainment venues. Chef Verdugo joined the Levy team four years ago as Executive Chef at STAPLES Center. On top of his day-to-day responsibilities, he has played a key role in several major events including the Kentucky Derby, the Academy Awards, the NBA Playoffs, the Grammy Awards, and the US Open. Prior to beginning his career at Levy Restaurants, Chef Verdugo worked as the Executive Chef for the Ritz Carlton Hotel Company. With a diverse culinary background, Chef Verdugo knows what it takes to run a quality driven operation that focuses on exceeding the guest's expectations.

Constantly staying on the cutting edge of culinary development, Chef Verdugo is currently enrolled in classes in Santa Fe, New Mexico where he is researching organic, natural and sustainable food products to bring to his properties. Chef Verdugo has led Levy Restaurants in introducing organic and sustainable efforts company-wide, including the development of the Piece Out Organic Market concession concept. His daily commitment to quality, fresh ingredients and creative presentations creates a memorable dining experience for all guests. When Chef Verdugo is not working, he enjoys giving back to his community by volunteering his time with Roots and Shoots, Kid Save, PS Arts and the Sherry Levitt Foundation for Cancer Research.

# PLAN WITH EASE

To help facilitate your event planning, our policies and procedures are provided below.

## THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

### **Guarantees**

In order to provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please refer to your Catering Agreement for more details. If the guarantee is not received, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event order is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual event attendance or consumption.

### **China Service**

China service is a Levy Restaurants standard for all Meeting Rooms and Ballrooms, unless our high-grade and/or compostable, disposable ware is requested. All food and beverage events located in the Exhibit Halls or pre-function areas (with the exception of plated meals), are accompanied by high-grade and/or compostable, disposable ware.

### **Bar Service**

For all events with alcohol service, a certified Levy Restaurants bartender is required. Alcohol cannot be brought into or removed from the premises.

### **Linen Service & Décor**

Levy Restaurants provides linen for most food and beverage events. We are pleased to assist with any additional décor arrangements. Please speak with your Catering Sales Manager for further assistance. Additional fees will apply for any specialty items.

### **Specialty Equipment**

Specialty equipment such as water coolers and espresso machines are available. Please contact your Catering Sales Manager for options.

### **Retail Food Service**

Your Catering Sales Manager can assist you with appropriate information for any retail foodservice needs.

# Made-to-Order Mornings

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

(Minimum order of 50 guests)

## Traditional Continental Breakfast

- Orange and cranberry juices
- A selection of seasonal fruits and berries
- Breakfast breads and muffin tops
- Sweet butter and fresh fruit preserves
- Coffee and an assortment of hot teas

16.95 per guest

### Customize By Adding The Following Enhancements »

#### Chef's Favorites — A Selection of Freshly Made Breakfast Sandwiches

Choose 1

- Bacon with Cheddar cheese and scrambled eggs on a buttery croissant
- Hickory-smoked ham, Swiss cheese and egg on a mini pretzel roll
- Niman Ranch breakfast sausage patty with Cheddar cheese and farm fresh eggs on a warm buttermilk biscuit
- Our breakfast burrito filled with farm fresh scrambled eggs, pico de gallo and Chihuahua cheese

14.95 per guest

#### Egg Selections

Choose 1

- Classic Eggs Benedict with poached eggs, Canadian bacon and hollandaise
- Morning egg scramble with Cheddar cheese and chives
- Southwestern scramble with chorizo, Chihuahua cheese and scallions

6.95 per guest

#### Breakfast Meats

Choose 2

- Bacon
- Country sausage links
- Turkey bacon
- Turkey sausage links
- Sliced sugar cured ham

5.95 per guest

#### The Ultimate Oatmeal Bar

A hearty and healthy start to the day. Rolled oats, served hot, with a selection of fresh and dried fruits, slivered almonds, brown sugar and milk.

12.95 per guest

#### Smoked Salmon Display

Smoked salmon served with cream cheese, capers, tomatoes, cucumbers, red onion and mini bagels

12.95 per guest

#### Selections of Individual Fruit Flavored Low-Fat Yogurts

3.95 each

#### Selection of Individual Dry Cereals

Accompanied by cold milk, bananas and fresh seasonal berries

6.95 each

# Continental Combinations

Have a number of meals to plan? Choose from our Chef-designed packages to make your selections easy!

*(Minimum order of 25 guests)*

## **Continental Breakfast - One**

- Orange and cranberry juices
- Market fresh seasonal fruits and berries
- Chef's selection of bakery fresh Danish
- Flaky almond, butter and chocolate croissants
- Low-fat and regular fruit yogurt
- Sweet butter and fruit preserves
- Coffee and an assortment of hot teas

18.00 per guest

## **Continental Breakfast - Two**

- Orange and cranberry juices
- Farmer Market Fruit salad with strawberry yogurt sauce
- Fresh baked breakfast breads
- Selection of mini bagels
- Low-fat and plain cream cheese
- Sweet butter and fruit preserves
- Coffee and an assortment of hot teas

18.00 per guest

## **Continental Breakfast - Three**

- Orange and cranberry juices
- House made granola with dried fruits and low fat Greek yogurt
- Oatmeal with raisins, brown sugar and ground cinnamon
- Chef's selection of bakery fresh muffin tops
- Sweet butter and fruit preserves
- Coffee and an assortment of hot teas

21.00 per guest

## **Continental Breakfast - Four**

- Seasonal house-made fruit waters
- Seasonal fruit and berry salad with ginger syrup
- Crust-less quiche Lorraine with tomato and basil relish
- Old fashioned cinnamon sticky buns
- Fresh baked seasonal fruit flavored and traditional scones
- Sweet butter and house made fruit conserve
- Coffee and an assortment of hot teas

26.00 per guest

# Meeting Room Breakfast Action Stations

The following tables may be added to any of our breakfast menus for service in our meeting rooms. *(Minimum order of 50 guests)*

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## Omelet Station

Farm fresh cage-free eggs are prepared to order with an array of fresh vegetables including red and green bell peppers, onions, mushrooms and spinach. Meat and cheese selections will include bacon, ham, Jack and Cheddar cheeses. Served with pico de gallo and spicy red salsa. Egg whites and egg substitute are also available.

16.95 per guest includes attendant fee

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## Breakfast Taqueria

Cage free scrambled eggs served in warm flour or corn tortilla and topped with your choice of chorizo, charred poblano peppers, pico de gallo, Chihuahua cheese and finished with your choices of salsas

17.95 per guest includes attendant fee

## Hot Iron Belgian Waffles

Fresh prepared hot waffles served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and powdered sugar.

16.95 per guest includes attendant fee

## Stacks of Griddled Pancakes

Hot griddled buttermilk pancakes served with fresh sliced seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and powdered sugar.

9.95 per guest includes attendant fee

# Plated Breakfast Selections

Plated breakfasts include mini croissants and breakfast breads basket, sweet butter and fresh fruit preserves, orange and grapefruit juices, coffee and an assortment of hot teas.

22.95 per guest *(Minimum order of 50 guests)*

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## Entrées

Choose 1

- Farm Fresh Scrambled Eggs – bacon and Yukon Gold potatoes
  - Egg White Frittata – **Sonoma goat cheese**, spinach and oven-dried tomatoes
  - Brioche French Toast – seasonal berry compote, bacon and maple syrup
  - Smoked Ham and Spinach Quiche – Gruyère cheese, mushrooms and breakfast potatoes
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# Morning and All Day Beverage Selections

Beverage service is based on 1/2 hour unless otherwise noted. *(Minimum order of 50 guests)*

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## **Agua Fresca Bar**

Orange, honeydew and watermelon agua fresca served with fresh fruit

8.95 per guest

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## **Mexican Hot Chocolate**

Accompanied by warm churros with cinnamon sugar, whipped cream and chocolate sauce

8.95 per guest

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## **Soft Drinks, Bottled Water and Juices**

Soft drinks, natural juices and bottled water

8.95 per guest

## **Signature Coffee Table**

Gourmet coffee and a selection of teas with flavored syrups, wildflower honey, orange and lemon zest, whipped cream, chocolate curls, sugar swirl sticks and a variety of sweeteners

8.95 per guest

## **Add Iced Coffee to your Signature Coffee Table**

Chilled coffee with chocolate and hazelnut syrups, half and half, a variety of sweeteners, cocoa powder and cinnamon

8.95 per guest

## **Fresh Lemonade Bar**

Fresh lemonade blended with your favorite flavors of strawberry, watermelon and lemon-basil

8.95 per guest

## **Fresh Brewed Iced Tea Bar**

Assorted green and fruit-flavored teas served with fresh cut lemons and simple syrup

8.95 per guest

# More than just a Snack

## Classic Breaks

Menus for the meals between meals, based on 1/2 hour of service. (*Minimum order of 25 guests*)

### Balanced Selections For Grab & Go

- Assorted baked chips
- Dried wild berries and mango
- Dry-roasted edamame
- Assorted energy bars
- Dark chocolate
- Granny Smith apples and bananas

21.95 per guest

**Meeting Room Create Your Own Energy Mix** — *An assortment of gourmet favorites allows your guests to customize a sweet or savory combination.*

- Dried papaya
- Yogurt raisins
- Roasted peanuts
- Chocolate chunks
- Dried pineapple
- Roasted almonds
- Dried cranberries
- Banana chips

12.95 per guest

### Hummus Trio

Traditional chickpea, white bean and edamame hummus with crispy pita

9.95 per guest

### Crunchy Vegetable Chips

Served with lemon tarragon dip.

4.95 per guest

### Seasonal Sliced Fresh Fruit Platter

Served with strawberry yogurt sauce

8.95 per guest

### Garden Fresh Seasonal Crudité's

Individually presented with buttermilk ranch dipping sauce—great on the go!

6.95 per guest

### Jumbo Pretzel Braid

Served warm with chipotle mustard, apple mustard and yellow mustards

7.95 per guest

### A Selection of Energy Bars

4.95 per guest

### Market Whole Fruit

The best of the season! Apples, bananas and local seasonal picks

6.95 per guest

### Individual Low-Fat Fruit Yogurts

3.95 per guest

### Fruta Cups

Individually presented slices of select fruits with chili salt and fresh lime— a refreshing snack with a kick!

3.95 per guest

## Sweet Breaks (Minimum order of 25 guests)

### **The Cupcake Bar**

A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean served with ice-cold milk

12.95 per guest

### **Warm Cookies and Milk**

You can smell them now...warm, fresh-baked jumbo cookies! Giant peanut butter, chocolate chunk and oatmeal cookies served warm, accompanied by ice-cold milk.

7.95 per guest

### **Fruits in Bloom**

Choose 1

- Caramel apple bloom - Flaky golden pie petals filled with peeled apples topped with caramel and served with crème anglaise
- Berry tart bloom - Flaky golden pie petals filled with blackberries, blueberries and raspberries served with crème anglaise

7.95 per guest

### **Cookie and Brownie Sampler**

Chocolate chunk, peanut butter and oatmeal cookies with triple chocolate fudge brownies

6.95 per guest

# Lunch with Personality

## Design-Your-Own Plated Luncheons (Minimum order of 50 guests)

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course. All plated lunches include iced tea.

**Salads** — served with artisan rolls and sweet butter.

First course — choose 1

**House Salad** – baby field greens, grape tomatoes, cucumbers, shredded carrots, with red wine vinaigrette

**Traditional Caesar Salad** - crisp romaine lettuce, parmesan and garlic croutons, with creamy Caesar dressing

**Grilled Vegetables Salad** - mixed greens, grilled seasonal veggies, with white balsamic vinaigrette

**California Salad** - organic field greens, blue cheese crumbled, green beans, dried cranberries, with balsamic vinaigrette

**Entrées** — Served with local and seasonal vegetables

Second course— choose 1

**Niman Ranch Pork Tenderloin Porchetta** – sweet potato purée and rosemary mustard sauce

**Parmesan-Crusted Chicken Breast** – tomato-basil chutney and creamy polenta

**Pan-Seared Turkey Medallions** – lemon garlic sauce and sage fingerling potatoes

**Pan Fried Breast of Chicken** – green pepper corn gravy and Cheddar grits

**Miso-Glazed Salmon** – coconut jasmine rice and baby bok choy

**Herbed Chicken Cutlet** – layered with prosciutto and Fontina, lemon basil cream and sun dried tomato risotto

**Braised Beef Short Ribs** – garlic Parmesan polenta and cabernet reduction

**Goat Cheese and Herb Filled Chicken Breast** – artichoke relish and roasted garlic mashed potatoes *(Add 8.00 per person)*

**Grilled California Sea Bass** – roasted tomato and fennel ragout and Parmesan roasted potatoes

**Grilled Petite Filet Mignon** – potato purée and three-peppercorn sauce *(Add 8.00 per person)*

**Grilled Bistro Steak**– roasted tomato, portabello, asparagus and Dijon sauce

**Dessert** — Served with coffee and a selection of hot teas.

Third course— choose 1

**Vanilla Crème Brulee Napoleon**- seasonal berries, raspberry sauce

**Signature Carrot Cake Stack** – cream cheese frosting and toasted walnuts

**Rustic Apple Tart** – cinnamon custard sauce

**Hazelnut Cappuccino Torte** – dark chocolate sauce

**Lemon Pound Cake with Fresh Seasonal Berries** – Grand Marnier syrup and minted cream

Your custom three course menu

34.95 per guest

add dessert sampler, your choice of three desserts, served family style 3.95 per guest

## Lunch Chef's Tables (Minimum order of 50 guests)

All Chef's Tables include coffee and tea.

### Smokehouse Sampler

- Smoked Dietsel Farms Turkey Cobb Salad – buttermilk dressing
- Loaded Macaroni Salad – smoked Cheddar, bacon, scallions and hard cooked egg
- Horseradish Cole Slaw
- Smoked Beef Brisket – Texas toast and our signature barbecue sauce
- Barbecued Mary's Farm Natural Pulled Chicken – mini onion rolls
- Pulled Pork Quesadilla – Jack cheese, poblano peppers, spicy salsa and sour cream
- Blueberry Peach Cobbler – cinnamon whipped cream

34.95 per guest

### Gourmet Market Sandwich and Salad Table

- Local Field Greens – grape tomatoes, red onion, cucumber and aged balsamic vinaigrette
- Lemon Orzo Pasta- asparagus, Toy Box tomatoes, fennel and topped with micro herb salad
- Vegetable Chips and BBQ Potato Chips
- "ZLT" Flatbread Sandwich – grilled zucchini, vine ripe tomatoes, jalapeño Jack cheese and romaine served on char-grilled flatbread with sundried tomato pesto
- "BLT" Sandwich – thick slab bacon, vine-ripe tomatoes, wheat toast and mayonnaise
- Country Chicken Salad Sandwich – basil, scallions and almonds with lemon aioli and Italian rolls
- Chef's Selection of Gourmet Dessert Bars

30.95 per guest

### Picnic Package

- Kosher-Style Hot Dogs– traditional condiments
- Italian Sausages – sweet red and green peppers, onions and giardinera on Italian rolls
- Tarragon Chicken Salad- rosemary raisin roll
- Mini Meatloaf Slider- bacon jam and brioche rolls
- Classic Potato Salad- scallion mayo
- Wine Country Coleslaw- tossed with grapes, fennel and sweet and sour dressing
- Fresh Baked Cookies

23.95 per guest

### Meeting Room Create-A-Sandwich

- A Selection of Fresh Breads and Rolls
- Selected Cold Sliced Meats – shaved natural roasted turkey, roast beef, French ham
- Chicken tarragon salad- lemon aioli
- A Selection of Sliced Cheeses – Swiss, Provolone and Cheddar
- Traditional Condiments – mayonnaise, mustard, lettuce, tomato, red onion and pickles
- Kettle-Style Chips
- Triple Chocolate Fudge Brownies

20.95 per guest

### Signature Sandwich and Salad Table

Hot-pressed sandwich sampler including some of our guest favorites

- Our Famous "Hot Dog Panini" – Jack cheese, whole grain mustard and caramelized onions
- Cuban Pressed Sandwich – ham, roasted pork, Swiss cheese and spicy pickles
- Four-Cheese Tomato Melt – traditional sourdough bread
- Chicken Niçoise Salad – grilled chicken and European-style greens with hard-boiled egg, green beans, kalamata olives, grape tomato, onion and red wine vinaigrette
- Chinese Chicken Salad – crispy wontons and Asian vinaigrette
- Harvest Grain Salad – grilled vegetables and maple-herb dressing
- Sweet Potato and Kettle-Style Chips

24.95 per guest

May we suggest adding a dessert?

## Lunch Table Enhancements

The following may be added to any of our lunch Chef's Table menus (*Minimum order of 50 guests*)

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### Chef-Made Soups

- Roasted Tomato Basil 4.95 per person
  - Corn and Crab Chowder 5.95 per person
  - Hearty Chicken Noodle 4.95 per person
  - Wild Mushroom 4.95 per person
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### Cold Salads

- Loaded Macaroni Salad 3.95 per person
  - Mustard Potato Salad 3.95 per person
  - Creamy Coleslaw 2.95 per person
  - BLT Salad – Cheddar cheese and buttermilk dressing 4.95 per person
  - Caesar Salad – garlic croutons and shaved Parmesan 4.95 per person
  - "Clubhouse" Salad – ham, turkey, Swiss cheese, avocado and toast point croutons 4.95 per person
  - Grilled Chicken Cobb Salad – honey Dijon vinaigrette
- 

## Box Lunch

Choose 1 sandwich

- Smoked Turkey on Wheat Bread – bacon, tomato, lettuce and herb aioli
- Roast Sirloin of Beef on Focaccia – tomatoes, sweet onion jam and Boursin cheese
- Chicken Tarragon Salad on Rosemary Raisin Bread- lettuce, tomato and lemon aioli
- Grilled Chicken on Focaccia – spinach, herb aioli and Provolone cheese
- Ham and Swiss on Pretzel Bread
- "ZLT" Flatbread Sandwich – grilled zucchini, tomatoes, jalapeño Jack cheese and sundried tomato pesto

*Each lunch includes:*

- Whole Fruit
- Pasta Salad – grilled zucchini, red onions and red peppers in parsley vinaigrette
- Bag of Kettle-Style Chips
- Fresh Baked Cookie
- Bottled Water

*A great option for the grab and go lunch!* 24.95 per guest

### Bistro Boxes

- Artisan cheese, gourmet crackers and seasonal fruit with honey and vanilla yogurt dip 24.95 per guest
- Seasonal vegetable crudite with roasted pepper hummus, sea salted edamame and pita chips 24.95 per guest
- Fresh mozzarella and vine-ripe tomato with balsamic, roasted red bell pepper, kalamata olives, pickled carrot, onion and cauliflower served with basil pesto 24.95 per guest
- Dry-aged salami, prosciutto and coppa ham, aged Provolone, cherry peppers, grilled focaccia and sun-dried tomato oil 24.95 per guest

## **Build Your Own Market Fresh Lunch** *(Minimum order of 25 per item)*

*Let your guests pack their favorites; please select from the following options:*

### **Salads**

- Italian Chop Salad 10.00 each
- Chinese Chicken Salad 10.00 each
- Spinach and Arugula with Roasted Fennel 8.00 each

### **Sandwiches**

- Smoked Turkey on Wheat Bread – bacon, tomato, lettuce and herb aioli 10.00 each
- Roast Sirloin of Beef on Focaccia – tomatoes, sweet onion jam and Boursin cheese 11.00 each
- Grilled Chicken on Focaccia – spinach, herb aioli and Provolone cheese 10.00 each
- Ham and Swiss on Pretzel Bread 10.00 each
- “ZLT” Flatbread Sandwich – grilled zucchini, tomatoes, jalapeño Jack cheese and sundried tomato pesto 9.00 each

### **Sides**

- Pasta Salad
- Kettle-Style Potato Chips
- Pommery Mustard and Bacon Potato Salad
- Dill Potato Salad
- Southern Coleslaw
- Caprese Salad
- Marinated Olives
- Artichoke Salad

All sides are 3.50 each

### **Sweets**

- Fresh Baked Chocolate Chip Cookie
- Fruit Salad
- Whoopie Pie

All desserts are 3.25 each

### **Beverages**

- Bottled Water 4.00 each
- Canned Soda 3.75 each
- Sparkling Spring Water 4.50 each

# Delectable & Flexible

## Anytime Anywhere Menus (Minimum order of 50 guests)

These specialty items make an extraordinary addition to any menu!

### Specialty Fare

- **Mustard-Glazed Corned Beef** – Louie dressing on marbled rye 21.95 per guest
- **Beef Tacos** – flour and corn tortillas, assorted salsas and avocado crema 14.95 per guest
- **Philly Cheese Steaks** – peppers and onions, cheese sauce and hoagie rolls 14.95 per guest
- **Stadium Hot Dogs and Bratwursts** – gourmet condiment bar 14.95 per guest

**Carvery Bar** – served with gourmet pretzel bread, multi grain rolls and hoagie rolls.

- **Chef-Carved House Smoked Turkey** – cranberry-apricot chutney and herb aioli 17.95 per guest includes attendant fee
- **Chef-Carved Peppercorn Crusted Beef Sirloin** –horseradish cream 17.95 per guest includes attendant fee

### Asian Noodle Bar

- **Peanutty Dan Dan Noodles** – Udon noodles with toasted peanuts, shredded carrots, green cabbage and peanut dressing
- **Spicy Orange Chile Glass Noodles** – Rice noodles with ginger-pickled red cabbage, scallions and cilantro
- **Thai Noodle Salad** – Egg noodles with pea pods, carrots, red pepper, basil and mint tossed in an Asian vinaigrette  
17.95 per guest

**Meatball Bar** A selection of our hand crafted meatballs served with a basket of fresh rolls to soak up the sauce!

- **Chicken Meatball** – green chile verde sauce
- **Thai Pork Meatball** – ginger-soy barbecue sauce
- **Italian Beef Meatball** – marinara sauce  
17.95 per guest

**Mac-N-Cheese Madness Table** – Classic comfort food kicked up a notch!

- **Buffalo Chicken** – Jack and blue cheese
- **Smoked Pork, Green Chile and Cheddar**
- **Cheetohs-Crusted** Great for kids of all ages!
- **Chorizo and Jack Cheese** – tortilla crust
- **White Cheese Mac** – spinach and artichokes
- **Smoked Cheddar** – BBQ potato chip crust  
17.95 per guest

**Extreme Loaded Mini Dogs** – A smaller version of our specialty that's perfect for sampling our culinary twist on a ballpark favorite.

- **Deli Dog** – sauerkraut and Thousand Island dressing
- **Picnic Dog** – beans, BBQ sauce and all the fixings
- **Thai Dog** – daikon radish, cucumber, cilantro, red onion and sweet Thai chili sauce
- **Frito Pie Dog** – chili, cheese and Fritos
- **Kimchi Dog** – savory vegetable kimchi
- **Mac-n-Cheese Dog** – gooey macaroni and cheese topped with Fritos
- **Taco Dog** – all your favorite taco toppings on a dog
- **Buffalo Dog** – Buffalo wing sauce and blue cheese slaw  
Choose 3, 17.95 per guest

## Gluten Free (Minimum order of 50 guests)

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### Gluten Free Plated Breakfast

Spinach and mushroom scramble with havarti, pesto and roasted red pepper, Yukon potatoes and Niman Ranch Apple Gouda sausage accompanied by orange juice, coffee and a selection of teas  
23.95 per guest

### Gluten Free Breakfast Chef's Table

- **Fresh Sliced Fruit and Berries**
- **Smoked Turkey and Broccoli Scramble** – Boursin cheese and grape tomatoes
- **Twin Potato Hash** – caramelized onions, sweet and russet potatoes, peppered bacon and oven dried tomatoes
- **Fruit Flavored Yogurt**
- **Orange Juice, Coffee and a Selection of Teas**

25.95 per guest

### Gluten Free Plated Lunch

- **Baby Spinach Salad** – cranberries, candied walnuts, goat cheese and Champagne vinaigrette
- **Pan Seared Salmon** – fennel-apple compote and herb roasted fingerling potatoes
- **Flourless Chocolate Torte** – fresh whipped cream and berry garnish

36.95 per guest

### Gluten Free Lunch Chef's Table

- **Niman Ranch Sausages** - Apple Gouda, Spicy Italian and Chipotle Cheddar with gluten free rolls and condiments
- **House Kettle-Style Chips** – roasted garlic Parmesan dip
- **Southern Cobb Salad** – hard cooked egg, bacon, tomatoes, Cheddar, olives and honey-mustard ranch

38.95 per guest

### Gluten Free Dinner Chef's Table

- **Chef-Carved Filet Mignon** – Bordeaux mushroom sauce, Dijon-truffle aioli and roasted garlic potato purée
- **Grilled Asparagus** – hollandaise sauce
- **Mesclun Greens** – Parmigiano-Reggiano and red wine vinaigrette
- **Roasted Beets** – Chèvre and citrus vinaigrette

35.95 per guest includes attendant fee

### Gluten Free Reception

- **Chicken Wing Sampler** – garlic-Parmesan, classic Buffalo and honey-mustard and an assortment of dipping sauces
- **Philly Cheese Steak Nachos** – shaved rib eye with onions and bell peppers, Monterey Jack sauce and corn tortilla chips with giardiniera
- **BLT Martini** – crisp romaine, tomato, shredded Cheddar, bacon and buttermilk dressing in a martini glass
- **Fresh Vegetable Crudités** – ranch and chili-lime crema dips

25.95 per person

### Gluten Free Snack Basket

There's something for everyone! Lårabar Cherry Pie Bars, Food Should Taste Good Olive Tortilla Chips, caramel and Cheddar popcorn, Eden Organic Wild Berry Mix and NuGo FREE Dark Chocolate bars.

12.95 per person

# Receptions Reinvented

## Reception Menu

Build a perfect reception from a variety of gourmet to classic signature dishes. (*Minimum order of 50 pieces*)

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### Hot-Pressed Perfection

- Our Signature "Hot Dog" Panini – Jack Cheese, caramelized onion and ground mustard 3.00 per piece
- Cuban Press Sandwich – roast pork, ham, Swiss cheese and spicy pickles 3.50 per piece
- Four Cheese-Tomato Melt – traditional sourdough 2.50 per piece

**Hot-pressed sandwich sampler** 8.75 includes one of each

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### Retro Minis —Classic favorites!

- Beef Wellington Bites – horseradish cream 4.00 per piece
- House-Made Corned Beef Reuben – Gruyère cheese and Louie dressing 4.00 per piece
- Chicken Cordon Blue – pit ham and blue cheese sauce 3.00 per piece

**Retro sampler** 10.75 includes one of each

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### Stuffed Mushrooms

- Fennel sausage and garlic bread crumbs 3.50 per piece
- Spinach and Parmesan risotto 3.00 per piece
- Lump crab with lemon aioli 4.50 per piece

**Stuffed mushroom sampler** 10.75 includes one of each

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### Sumptuous Satays

- Ginger Chicken – sweet chili sauce 4.00 per piece
- Sizzling Short Rib – Thai peanut sauce 5.00 per piece
- Coconut Curry Chicken – mango chutney 4.00 per piece
- Basil-Garlic Shrimp – chili lime mint sauce 5.00 per piece

**Satay sampler** 18.00 includes one of each

### Mini Chilled Shrimp Shooters

- Classic Fisherman's Wharf style – lemon horseradish cocktail sauce 6.00 per piece
- Bayou-blackened – remoulade sauce 6.00 per piece
- Pesto-marinated – lemon aioli 6.00 per piece

**Shrimp shooter sampler** 18.00 includes one of each

### Mini All Beef Burgers

- Tavern-style classic – American cheese and our secret sauce 3.00 per piece
- Firehouse burger – bacon and barbecue sauce 3.50 per piece
- Gourmet burger – truffle aioli and Gruyère cheese 3.50 per piece

**Mini burger sampler** 9.75 includes one of each

### Coastal Favorites

- Signature crab cakes – lemon aioli 7.00 per piece
- Seared sesame tuna wonton – seaweed salad and wasabi cream 6.50 per piece
- Smoked salmon cracker – crème fraîche, capers and red onion 4.00 per piece

**Seafood sampler** 20.25 includes one of each

### Single Sip

- Gazpacho – tomato, cucumber and olive oil 2.00 per piece
- Butternut squash 2.00 per piece
- Tomato bisque 2.00 per piece

**Single sips sampler** 5.75 includes one of each

### **Grilled Artisan Bread Crostini**

- Tomato basil – artisan olive oil 2.00 per piece
- Whipped ricotta – olive salad 2.50 per piece
- Beef carpaccio – garlic aioli and Parmesan 3.00 per piece

**Crostini sampler** 7.25 includes one of each

### **Quesadillas**

- House-smoked brisket and Cheddar cheese – avocado crema 3.00 per piece
- Ancho chicken and Jack cheese – salsa verde 3.00 per piece
- Baby spinach and mushroom – pico de gallo 3.00 per piece

**Quesadillas sampler** 8.75 includes one of each

### **All Natural Niman Ranch Lamb Chops**

- Charcoal-charred – Granny Smith and mint relish 6.50 per piece
- Garlic-grilled – kalamata aioli 6.50 per piece
- Ancho chili-cruste – jalapeño citrus salsa 6.50 per piece

**Lamb chop sampler** 21.00 includes one of each

### **Spoons**

- Ahi tuna tartare – lemon olive oil, capers and basil 4.00 per piece
- Classic steak tartare – mustard, egg and shallots 4.00 per piece
- Fresh crab salad – citrus aioli and fresh chives 4.00 per piece

**Our signature tasting spoon sampler** 11.75 includes one of each

### **Miniature Tostadas**

- Spicy seared ahi tuna – cilantro lime crema and jalapeño slaw 5.00 per piece
- Duck breast – pasilla peppers and tropical mango salsa 5.00 per piece
- Hand-pulled chicken – black bean purée, queso fresco and pickled red onion 4.00 per piece

**Tostada sampler** 13.00 includes one of each

### **Hand-Crafted Mini Sliders**

- Slow-roasted prime rib – smoked Cheddar, caramelized onions and barbecue sauce 4.00 per piece
- Breaded chicken Parmesan – marinara and fresh mozzarella 3.50 per piece
- Homemade meatloaf – crispy onions and sautéed wild mushrooms 4.00 per piece

**Slider sampler** 11.25 includes one of each

## Reception Stations (Minimum order of 50 guests)

Pleasing to even the pickiest eaters

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### Niman Ranch Mini Sausage Table

Naturally-raised Niman Ranch sausages created for Levy Restaurants. Flavors include Apple Gouda, Chipotle Cheddar and Spicy Italian. Served with gourmet mustards, apple slaw and hoagie rolls.

12.95 per guest

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### California Artisan Cheese Board

Artisan selection of hand crafted cheeses. Accompanied by house-made chutneys, local honeys, artisan breads and crackers.

13.95 per guest

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### Antipasti

Imported cured meats, cheeses, local seasonal vegetables, marinated olives and warm spinach and artichoke fondue. Served with a variety of flatbreads, crostinis and bread sticks.

14.95 per guest

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### Nacho and Salsa Bar

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo, salsa rojo and habenero salsa. Served with sour cream, jalapeños and signature hot sauces.

14.95 per guest

### Farmer's Market Table

Chef's selection of local cheeses with fruit chutneys, local honey, crackers and farmer's market crudités with a variety of dips. Accompanied by fresh-baked artisan breads and flavored olive oil.

14.95 per guest

### Sushi

A selection of fresh made maki, including California rolls, spicy tuna rolls and smoked salmon rolls, as well as market fresh sashimi. Served with seaweed salad, wasabi, pickled ginger and a variety of dipping sauces.

20.95 per guest, plus sushi Chef fee

**Raw Bar** — *A selection of the freshest available chilled seafood. Served with artisan crackers, horseradish cocktail sauce, lemon aioli, remoulade sauce and specialty hot sauces.*

- Jumbo shrimp
- Fresh oysters
- Crab legs

64.95 per guest

### Smoked Salmon

A great addition to the raw bar! Pastrami-smoked salmon served with classic garnishes, sliced pumpernickel and crème fraîche.

10.95 per guest

## Reception Stations (Minimum order of 50 guests)

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**Gourmet Focaccia** — *A fun assortment of artisan grilled focaccia bread with a selection of toppings, served hot.*

- Fennel Sausage, Wild Mushrooms and Asiago Cheese
- Shaved Salami, Arugula and Provolone Cheese
- Roma Tomatoes, Basil and Fresh Mozzarella
- Pulled Chicken, Basil Pesto and Four Cheeses

10.95 per person

### **Fresh Fruit**

An elaborate display of seasonal local and tropical fresh fruits and berries. Served with strawberry yogurt dip, mint-lime syrup and brown sugar crème fraîche.

11.95 per person

### **Bruchetta d'Italia**

- Tomato Basil – Parmesan and extra virgin olive oil
- Kalamata Olive Tapenade – Chèvre cheese
- Roasted Wild Mushroom – Gorgonzola cheese
- Caramelized Onion – Taleggio cheese

9.95 per person

### **Mashed Potato Bar**

*Old-fashioned, creamy mashed potatoes with specialty ingredients served in martini glasses*

- Lobster mashed potatoes
- Yukon Gold mashed potatoes and braised short ribs with a Cabernet reduction
- Sweet mashed potatoes with cinnamon, brown sugar, butter and candied pecans

8.95 per person

### **Garden Fresh Vegetable Basket**

Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks.

7.95 per person

### **Gourmet Flatbread Squares**

*Two open-faced grilled flatbread selections with gourmet toppings*

- Caprese – mozzarella, tomatoes, kalamata olives and fresh basil
- Antipasti – Genoa salami, mortadella, prosciutto, roasted peppers and Parmesan

7.95 per person

# Carving Stations

(Minimum order of 50 guests) All prices include a chef attendant

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## **Chef-Carved Side of Smoked Salmon**

**Pastrami-smoked salmon served with classic garnishes, sliced pumpernickel and crème fraîche**

32.95 per person

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## **Carved Whole Roast Beef Tenderloin**

**Served with peppercorn sauce, horseradish cream and artisan rolls**

34.95 per person

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## **Sugar-Cured Spiral Ham**

Bourbon aioli, grain mustard, country biscuit and artisan rolls

14.95 per person

## **Ultimate "BLT" Mini Sandwiches**

Hickory-smoked pork belly, lettuce, vine-ripe tomatoes, wheat toast and mayonnaise

20.95 per person

## **Spit-Roasted Turkey Breast**

Served with cranberry and apricot chutneys, herb aioli and artisan rolls

19.95 per person

## **Texas-Style Smoked Brisket**

Served with our Levy signature BBQ sauce, crispy onion straws and mini onion rolls

18.95 per person

## **Garlic-Roasted Beef Strip Loin**

Wild mushroom sauce, grain mustard, creamy horseradish sauce and artisan rolls

29.95 per person

# Distinguished Dinners

## Design-Your-Own Plated Dinner *(Minimum order of 50 guests)*

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course.

Salads — *Served with artisan rolls and sweet butter*

First course - choose 1

**Little Gem Wedge** – grape tomatoes, red onions, blue cheese, and crisp bacon with creamy blue cheese dressing

**Scarborough Farms Field Greens** – grape tomatoes, red onion and cucumbers with aged balsamic vinaigrette

**Caesar Salad** – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing

**Southern Salad** – baby field greens, fresh berries, spiced pecans, blue cheese and white balsamic vinaigrette

**Caprese Salad** – Toy Box tomato, bocconcini mozzarella, wild baby arugula and pesto

**Spinach and Apple Salad** – toasted walnuts, chèvre cheese and red onions with cider vinaigrette

**Bibb Salad** – poached pears, candied pecans and crumbled blue cheese with lemon Chardonnay dressing

Entrées — *Served with local and seasonal vegetables*

Second course - choose 1

**Roasted Chicken Breast** – herb-roasted fingerling potatoes and rosemary au jus

**Lemon Chicken Breast** – artichoke latke, roasted tomato jam and lemon garlic sauce

**Mustard and Brown Sugar Glazed Salmon** – horseradish mashed potato and apple fennel slaw

**Breaded Turkey Cutlet** – roasted corn and sage mashed potatoes, smokey creole sauce

**Wild Mushroom and Goat Cheese filled Chicken Breast** – tomato basil relish, chive potato purée

**Classic Bistro Steak** – wild mushroom ragout, potato au gratin, red wine sauce (add 3.00 per guest)

**Sun-Dried Tomato-Crusted Breast of Chicken** – rosemary roasted potatoes and Chardonnay reduction

**Confit of Chicken** – leg and thigh with aromatic spices, lentil and vegetable ragout

**Pancetta Wrapped Roast Chicken Breast** – citrus sage cream and a risotto cake

**“Short Rib Style” Braised Blade Steak** – roasted cellar vegetables and home-style potato croquettes (add 3.00 per guest)

**Blackened Petite Filet** – blue cheese and grain mustard sauce with Parmesan whipped potatoes (add 5.00 per guest)

Duet Entrée Selections

**Grilled Petite Filet with Caramelized Shallot Jus and Pan Seared Lemon Chicken with Tomato-Basil Relish** – asparagus flan and cabernet mashed potatoes (Add 8.00 per person)

**Double Colorado Niman Ranch Lamp Chop and Gulf Shrimp** – butternut squash polenta and honey-glazed baby carrots (Add 11.00 per person)

**Herb-Crusted Tenderloin of Beef and Jumbo Sea Scallops** – scalloped Yukon potatoes and red wine sauce (Add 10.00 per person)

**Grilled Petite Filet Mignon with Three-Peppercorn Sauce and Seared Salmon** – risotto cake and braised spinach (Add 8.00 per person)

Dessert — *Served with coffee and a selection of hot teas*

Third course - choose 1

**Signature Carrot Cake Stack** – cream cheese frosting and toasted walnuts

**Rustic Apple Tart** – cinnamon custard sauce

**Dulce de Leche Cheesecake** – caramel infused white chocolate cheesecake with vanilla bean sauce

**Criss-Cross Peanut Butter Crunch Cake** – dark chocolate sauce

**Roasted Pear Crème Brulee** – raspberry coulis

**Chocolate Pyramid Anglaise** – berry compote

Your custom three course menu

46.95 per person

add dessert sampler, your choice of three desserts, served family style 5.95 per person

## Dinner Chef's Tables

All Chef's Tables include warm artisan rolls and sweet butter, coffee and a selection of hot teas

(Minimum order of 50 guests)

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**Farm Stand** — *From produce to poultry, it is about fresh singular goodness!*

- **Scarborough Farms Field Greens Salad** – white balsamic vinaigrette
- **Roasted Garnet and Golden Beet Salad** – Sonoma goat cheese, walnut vinaigrette
- **Black Beluga Lentil and Capay Farms Carrot Salad** – curry vinaigrette
- **Barley Citrus Corn Salad** – tarragon pesto
- **Niman Ranch Baby Back Ribs** – balsamic Dijon glaze
- **Roasted Mary's Farm Chicken** – toasted couscous, dried fruit and natural jus
- **Dietsel Farms Turkey Cassoulet** – organic vegetables and fresh thyme
- **Smashed Yams** – wildflower honey, yam frites and cinnamon butter
- **Fruit Blossoms** – Flaky golden pie petals and crème anglaise

55.95 per person

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### The Steakhouse

- **Little Gem Wedge** – grape tomatoes, red onions, crisp bacon and creamy Blue cheese dressing
- **Caesar Salad** – crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing
- **Chef-Carved New York Strip Loin** – horseradish cream and mushroom jus
- **Roasted Lemon-Garlic Mary's Farm Natural Chicken** – natural jus
- **Grilled Salmon** – braised spinach and leek confit
- **Sautéed Green Beans** – herbed tomatoes
- **Loaded Mashed Potatoes** – bacon, Cheddar and green onions
- **Red Wine-Braised Wild Mushrooms with Shallots**
- **Traditional Bread Pudding** – warm caramel sauce
- **Mixed Berry Fruit Crisp** – vanilla whipped cream

42.95 per guest includes carver

### The Smokehouse

- **Roasted Corn Salad** – vine-ripened tomatoes, roasted red bell pepper and red onion with poblano vinaigrette
- **Green Salad** – grape tomatoes, red onion and cucumbers with buttermilk ranch and red wine vinaigrette
- **Pickled Cucumbers and Onions**
- **12-Hour Smoked Beef Brisket** – barbecue bourbon glaze, mustard barbecue and sweet vinegar barbecue sauces
- **Smoked Pulled Pork** – creamy coleslaw
- **Macaroni and Cheese**
- **Cheddar au Gratin Potatoes**
- **Baked Beans**
- **Parker House Rolls and Corn Bread** – butter and honey
- **Butterscotch Mousse Parfait** – homemade caramel and layered ginger snaps
- **Baked Apple Crisp** – vanilla whipped cream

35.95 per guest includes carver

# Design-Your-Own Chef's Table

Individualize your menu to suit your event. The ultimate in customization! (*Minimum order of 50 guests*)

## Salads

Choose 2

- Italian Chopped Salad** – grilled chicken, bacon, blue cheese, tomato and pasta with honey Dijon dressing
- Smoked Barbecue Chicken Salad** – mixed greens, cornbread croutons and baked-bean vinaigrette
- Barbecue Shrimp and Andouille Salad** – grilled corn, kidney beans, tomatoes and greens tossed with Cajun dressing
- Chopped Vegetable Salad** – mixed greens, olives, artichokes and Gorgonzola cheese with red wine vinaigrette
- Caesar Salad** – crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing
- Southern Salad** – baby field greens, fresh berries, spiced pecans and blue cheese with white balsamic vinaigrette

## Entrées

Choose 2

- Mustard-Glazed Niman Ranch Pork Loin** – spicy fruit chutney and bourbon jus
- Roasted Garlic-Braised Chicken** – red wine glaze
- Herb-Roasted Chicken** – rosemary aioli and dried cherry chutney
- Sun-Dried Tomato-Crusted Chicken Breast** – Chardonnay reduction
- Maple-Glazed Turkey** – cranberry-apricot chutney and sage gravy
- Peppercorn-Crusted Tri Tip Sirloin** – rosemary demi-glace and horseradish cream
- Slow-Roasted Prime Rib** – natural jus and horseradish cream
- Grilled Salmon** – lemon beurre blanc
- Char-Grilled Tomahawk Rib Eye Chops** – smoked bacon demi-glace and BBQ spiced aioli  
Add 8.00 additional per person
- Herb-Roasted Beef Tenderloin** – merlot demi-glace and truffle aioli  
Add 8.00 additional per person

## Pasta

Choose 1

- Penne Pasta** – spicy marinara, Asiago cream, fresh basil and shaved Parmesan
- Rigatoni Pasta** – tomato-basil sauce, spinach and ricotta cheese
- Wild Mushroom Risotto** – fresh herbs and Parmesan garlic broth
- Linguini with Shrimp** – tomato-basil sauce, garlic and chiles

## Sides

Choose 2

- Au Gratin Potatoes** – four cheeses and fresh thyme
- Loaded Mashed Potatoes** – smoked bacon, sour cream, Cheddar and scallions
- Roasted Fingerling Potatoes** – herb butter and garlic sour cream
- Classic Creamed Spinach** – crispy leeks and Parmesan
- Bistro-Roasted Vegetables** – fresh herbs and olive oil
- Creamed Sweet Corn** – diced bacon and scallions

## Desserts

Choose 2

- Chocolate Trio Bread Pudding** – vanilla bean sauce
- Apple Cobbler** – custard sauce
- Pecan Praline Tart** – maple cream
- Signature Carrot Cake Stack** – cream cheese frosting and toasted walnuts
- Butterscotch Mousse Parfait** – homemade caramel and layered ginger snaps
- Strawberry- Key Lime Pavlova** – Grand Marnier syrup
- Tiramisu** – cappuccino cream

*Your Custom Chef's Table includes coffee and tea*

45.95 per person

# Dessert Redefined

## Dessert Menus (Minimum order of 50 guests)

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### Signature Desserts

A selection of our signature desserts! Carrot cake, Chocolate Paradis cake, New York-style cheesecake, cupcakes, mini taffy apples, mini low-fat yogurt parfaits, sweet dessert shots, cookies, brownies and gourmet dessert bars.

14.95 per guest

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### The Cupcake Bar

A variety of flavors including lemon meringue, red velvet, jelly roll, chocolate peanut butter cup, double chocolate and vanilla bean served with ice-cold milk

14.95 per guest

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### Banana Foster

Sweet caramelized bananas with butter, brown sugar and flamed with dark rum. Served with vanilla bean ice cream.

9.95 per guest includes chef attendant

### Fresh and Exotic Fruit Table

An elaborate display of seasonal local and tropical fresh fruits and berries. Served with strawberry yogurt dip, mint-lime syrup and brown sugar crème fraîche.

9.95 per guest

### Brownie Sundae Bar

Triple chocolate chunk brownie and blondie bars served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream and assorted toppings

8.95 per person includes attendant

### Country Style Fruit Cobblers

Fresh-baked blueberry cobbler with oatmeal crust and peach cobbler with cinnamon almond topping, served warm with vanilla whipped cream. Ask our chefs about their seasonal selections!

8.95 per guest, with ice cream add 4.00 per person includes attendant

### Warm Cookies and Milk

Our chocolate chunk, oatmeal raisin and peanut butter cookies served warm with ice-cold milk shooters

8.95 per guest

### Fondue Station

Chocolate and caramel fondue served with a colorful display of mini cookies, seasonal fresh fruit, flavored cake bites and marshmallows.

9.95 per guest

### Donut Sundae Bar

Glazed donuts toasted on our flat grill served with vanilla bean ice cream and sweet fruit compote

9.95 per guest

### Panna Cotta Push-Ups

Bittersweet chocolate, French vanilla, mocha and raspberry panna cotta in nostalgic mini push-ups

11.95 per guest

# Beverages

## Specialty Bars and Beverages

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### Martini Bar — *The new spin on a classic!*

Icy cold Ketel One Vodka or Bombay Sapphire, served with a bevy of garnish. Also available are the ultimate Cosmopolitan, Apple Martini and the Lemon Drop. 24.00 per person

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### Bloody Mary Bar — *A fabulous starting point!*

Classic Smirnoff or Ketel One Vodka, zesty bloody mary mix and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces. 20.00 per person

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### Mojito Bar — *The rising star of the cocktail world!*

Aromatic Bacardi Rum, fresh mint, zesty lime and cane sugar blended to Caribbean delight! 24.00 per person

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### Jalapeño Margarita

The kick of a margarita with the zip of jalapeño. Go way south of the border. 11.00 per person

### French Heaven

Blissful blends of Grey Goose Pear Vodka, St. Germain Liqueur and a hint of lemon sour. *Oui!* 11.00 per person

### Vodka Lemonade with a Twist — *A blast of summer.*

Crisp Smirnoff Vodka, refreshing lemonade and Chambord. 11.00 each

### Coffee and Donuts

Kahlua, Cointreau and Bailey's Original Irish Cream with espresso and cream. Served with a mini-donut! 12.00 each

### Bubbles and Berries — *A salute to a great glass.*

Riesling-marinated raspberries, blueberries and blackberries with a special lift of Champagne. 10.00 each

### Sangria

Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda. 12.00 each

### Craft and Micro Brew Beers 8.00 each

- Blue Moon White Belgium Ale
- Fat Tire
- Leinenkugel Summer Shandy (Available seasonally)

## Show Stoppers

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Please allow 3 weeks lead time for all specialty services.

**Two-Flavor Soft Serve Ice Cream Service** (attendant included)

3,000.00 per day (750 – 5 oz. servings)

4.00 per serving after 750

Choice of Flavors:

Chocolate, Vanilla & Strawberry

Choose four of the following toppings:

Granola, Peanuts, and Coconut Shaving, Carob Chips, Whipped Cream,

Chocolate Fudge, M&M's, Pecans or Cherries

**Specifications: 160 lbs; Requirements: Electrical and 5' x 6' operating space**

**Exhibitor to provide TWO dedicated 220 volt, 30 amp circuits**

**Cappuccino Service** (attendant included)

2,500.00 per day (500 - 8 oz. servings)

4.50 per serving after 500

Espresso, Cappuccino, Mocha, Latte & Americano

**Specifications: 140 lbs; Requirements: Electrical and 5' x 6' operating space**

**Exhibitor to provide TWO dedicated 110 volt, 20 amp circuits**

**Frozen Flavored Beverages** (attendant included)

2,500.00/day - 2 flavors (500 – 5 oz servings)

4.50 per serving after 500

**Specifications: 140 lbs**

**Requirements: Electrical and 5' x 6' operating space**

**Exhibitor to provide a single dedicated 115 volt, 20 amp for each machine,**

**Each flavor requires one machine.**

**Single-Cup Gourmet Coffee Brewer**

Brew your favorite cup in seconds!

75.00 rental per day

60.00 per Box of 25 Cups (selections below)

**Regular Coffees:** Breakfast Blend, or French Roast

**Flavored Coffees:** French Vanilla or Hazelnut

**Decaffeinated Coffees:** Breakfast Blend, or French Roast

**Teas:** Earl Grey or Green Tea

**Exhibitor to provide: Each machine requires a single dedicated 110 volt, 20 amp circuit**

**Logo Sheet Cake**

300.00 Full Sheet (serves 90)

180.00 Half Sheet (serves 45)

200.00 Logo Artwork Set-up Fee, two-color artwork

# Non-Alcoholic Beverages

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## Ultimate Specialty Soft Drink Station

Featuring flavored bottled teas, specialty bottled water

5.00 each ( minimum 24)

## Smoothies

Hand-blended gems with sweet yogurt, fresh fruits and granola.

6.00 each

## Hot Chocolate

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixings!

35.00 per gallon

## Soft Drink Station

Featuring the delightful flavors of the Coca-Cola company

4.00 each

## Bottled Water

4.00 each (minimum 24)

## Energy Drink Station

5.00 each (minimum 24)

## Gourmet Coffee - Regular and Decaf

65.00 per gallon

## Gourmet Hot Tea

55.00 per gallon

## Bar Selections

Beverages are billed on consumption unless otherwise noted

### Hosted Platinum Bar

#### Cocktails

Featuring Grey Goose, Hendrick's Gin, Macallan 12 Year Old, Woodford Reserve, Bacardi Limited, Crown Royal Black and Patron Silver.

12.00 per drink

*Wines by the Glass* 11.00

*Simi Cabernet, Brancaia Sangiovese-Merlot-Cabernet, Kendall Jackson Chardonnay Seven Daughters White Blend*

*Imported Beer* 8.00 each

*Domestic Beer* 7.00 each

*Bottled Water* 4.00 each

*Soft Drinks* 4.00 each

*Juices* 4.00 each

### Hosted Deluxe Bar

#### Cocktails

Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Remy Martin VS, Martini & Rossi Dry and Sweet Vermouth.

10.00 per drink

*Wines by the Glass* 9.00

*Folie a Deux Chardonnay, Red Rock Merlot, Avalon Cabernet Sauvignon, Beringer White Zinfandel*

#### Sparkling

*Korbel Brut* 40.00

*Imported Beer* 8.00 each

*Domestic Beer* 7.00 each

*Bottled Water* 4.00 each

*Soft Drinks* 4.00 each

*Juices* 4.00 each

## Hosted Premium Bar

### *Cocktails*

Featuring Smirnoff, Dewar's, Jim Beam, Bacardi Silver, Canadian Club, José Cuervo Gold, Christian Brothers Brandy, Martini & Rossi Dry and Sweet Vermouth.

8.00 per drink

### *Wines by the Glass*

Featuring, Woodbridge by Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel.

7.00 per drink

### *Sparkling*

Woodbridge Brut 30.00

*Imported Beer* 8.00 each

*Domestic Beer* 7.00 each

*Bottled Water* 4.00 each

*Soft Drinks* 4.00 each

*Juices* 4.00 each

**Bar Service Package** — All packaged bar service includes domestic and imported beer, wines by the glass, soft drinks and bottled water. Available for plated or chef's table dinner events in meeting rooms (or other designated location as defined per convention center)

|                 | 2-Hr. Package | 3-Hr. Package | 4-Hr. Package |
|-----------------|---------------|---------------|---------------|
| Platinum Brands | 37.00         | 44.00         | 51.00         |
| Deluxe Brands   | 34.00         | 40.00         | 46.00         |
| Premium Brands  | 29.00         | 35.00         | 41.00         |
| Beer and Wine   | 23.00         | 27.00         | 31.00         |

Cash bar options available — minimum sale applies to all cash bars

Cashier and bartender fee required

# Wine by the Bottle

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## White Wine

### *Bubbly*

|   |       |
|---|-------|
| Perrier-Jouet Fleur de Champagne, Epernay, France | 81.00 |
| Korbel Brut, California                           | 34.00 |

### *Light and Crisp*

|   |       |
|---|-------|
| Seaglass Sauvignon Blanc, Santa Barbara     | 28.00 |
| Little Black Dress Pinot Grigio, California | 28.00 |

### *Creamy and Elegant*

|  |       |
|--|-------|
| Kendall-Jackson 'Vintner's Reserve' Chardonnay, California | 35.00 |
| Cakebread Cellars Chardonnay, Napa                         | 89.00 |
| Folie a Deux Chardonnay, Napa                              | 40.00 |

### *Sweet and Smooth*

|                                      |       |
|--------------------------------------|-------|
| Beringer White Zinfandel, California | 24.00 |
|--------------------------------------|-------|

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## Red Wine

### *Ripe and Rich*

|                                  |       |
|----------------------------------|-------|
| Red Rock Merlot, California      | 26.00 |
| Mark West Pinot Noir, California | 28.00 |

### *Big and Bold*

|   |       |
|---|-------|
| Louis Martini 'Sonoma' Cabernet Sauvignon, Sonoma | 36.00 |
| Simi Cabernet Sauvignon, Alexander Valley         | 45.00 |
| Avalon Cabernet Sauvignon, Napa                   | 40.00 |