

2020



CATERING MENU

Los Angeles Convention Center
1201 S. Figueroa Street
Los Angeles, CA 90015
213-765-4480



Los Angeles
CONVENTION CENTER

Managed By **AEG**
FACILITIES

PLAN WITH EASE

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.

ALL ORDERS ARE DUE 3 WEEKS PRIOR TO THE EVENT

15% late fee applies to all orders received after this time and services are subject to availability

A limited Day of Event Menu will be available on-site during the show.

Guarantees

In order to provide the highest quality and service, a guaranteed number of attendees and quantities of food is required 7 days prior to your event. Please refer to your catering agreement for more details.

If the guarantee is not received (14) business days prior to your event, 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.

Custom Menus

If you are unable to find what you are looking for on our menus, your Catering Sales Manager will be happy to assist with your custom menu needs. A 15% custom menu fee will be applied based on comparable menus.

China Service

China is included with services in all meeting rooms and any plated functions. Additional fees will apply for China service in all other spaces.

Taxes & Fees

Please note that all food and beverage items are subject to a 18.5% Service Charge and a separate 7.5% Administrative Fee, plus applicable sales tax. Tax & Administrative fee is subject to change without notice. Only the Service Charge is distributed to service employees.

No other fees or charges, including the Administrative Fee, represents tips or gratuities for employees and no such fees or charges are distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.



RISE & SHINE

MADE TO ORDER MORNINGS

12 PERSON MINIMUM

Traditional Continental Breakfast

Orange Juice & Cranberry Juice

LA Fruit Salad

Assorted Breakfast Breads & Pastries

Butter & Fruit Preserves

19 per person

The Fairfax

Orange Juice & Cranberry Juice

Vanilla Yogurt Parfait Jars

Housemade Granola & Fresh Berries

Breakfast Turnovers

Mushroom & Leek

Chicken Sausage & Gravy

French Toast Casserole with Vanilla Glaze

Country Breakfast Potatoes

29.75 per person

Healthy Start

Orange Juice & Cranberry Juice

Honey Bran Muffins

Butter & Fruit Preserves

Assortment of Individual Yogurts
and Housemade Granola

Spinach, Mushroom & Sun-Dried Tomato

Egg White Scramble
on a Gluten Free Flatbread

Assorted Whole Fruits

28 per person

Fresh Baked Breakfast Pastries

Assorted breakfast breads and pastries

Butter & Fruit Preserves

52 per dozen

Vegan Raspberry Coconut Scones

75 per 2 dozen

Assorted Bagels & Cream Cheese

Butter & Fruit Preserves

52 per dozen

Assorted Donuts

52 per dozen

Oatmeal

Brown Sugar, Dried Fruits

and Fresh Berries

6.95 per person

Yogurt Parfait Jar

Low Fat Greek Yogurt

Housemade Granola and Fresh Berries

6.95 per person

Muesli Jar

Almond Milk, Chia Seeds and Fresh Berries

6.95 per person

Cold Cereal Bar

Served with 2% and Almond Milk

6.75 per person

Individual Fruit Flavored Yogurt

Assorted Flavors

3 each

Whole Fresh Fruit

3 each

Taste of LA Signature Smoothie

Avocado, Pineapple, Banana, Honey

Made with Almond Milk

10.95 each

ASSORTED FRESH PRESSED CLOVER JUICES

9 each



LUNCH TIME

BOXED LUNCHES

12 PERSON MINIMUM

BOXED LUNCH INCLUDES

Whole fruit, pasta salad, bag of kettle style chips
fresh baked cookie and a bottle of water.

Sandwich or Salad
32 per person

SANDWICHES

Roasted Turkey & Gouda

Applewood Smoked Bacon, Romaine, Tomatoes,
Herbed Aioli on a Kaiser Roll

Roast Beef & Cheddar

Mixed Greens, Roasted Tomatoes, Horseradish
Cream on a Pretzel Bun

"ZLT" flatbread Sandwich

Grilled zucchini, tomatoes, jalapeño Jack cheese
and sundried tomato pesto

SALAD

California Salad

Mixed Greens, Candied Walnuts, Dried Cranber-
ries, Green Beans, Balsamic Vinaigrette

MINIMUM OF 12 PER SELECTION

LUNCH WITH PERSONALITY

12 PERSON MINIMUM

Sandwich Platters

Includes all three sandwich options

27 per person

Make any Sandwich or Wrap Gluten Free for an additional 2.00

Roasted Turkey & Gouda

Applewood Smoked Bacon
Romaine, Tomatoes, Herbed Aioli
on a Kaiser Roll

Roast Beef & Cheddar

Mixed Greens, Roasted Tomatoes, Horseradish Cream on a Pretzel Bun

"ZLT" flatbread Sandwich

Grilled zucchini, tomatoes, jalapeño Jack cheese and sundried tomato pesto

* * *

California Mixed Greens

Assorted Cookies

BOXED LUNCHES

12 PERSON MINIMUM

BOXED LUNCH INCLUDES

Whole fruit, potato salad, bag of kettle style chips
brownie and a bottle of water.

Sandwich or Salad
32 per person

SANDWICHES

Grilled Chicken Caesar Salad Wrap

Romaine, Parmesan, Caesar Dressing
on a Sundried Tomato Tortilla

Classic Italian

Prosciutto, Ham, Salami, Provolone

Arugula, Pepperoni, Tomatoes

Balsamic Vinaigrette on Ciabatta

Caprese Wrap

Buffalo Mozzarella, Sliced Tomatoes

Arugula, Pesto Aioli on a Spinach Tortilla

SALAD

Farro Salad

Seasonal Grilled Vegetables

Dijon Mustard Vinaigrette

MINIMUM OF 12 PER SELECTION

LUNCH WITH PERSONALITY

12 PERSON MINIMUM

Sandwich Platters

Includes all three sandwich options

27 per person

Make any Sandwich or Wrap Gluten Free for an additional 2.00

Grilled Chicken Caesar Salad Wrap

Romaine, Parmesan, Caesar Dressing
on a Sundried Tomato Tortilla

Classic Italian

Prosciutto, Ham, Salami, Provolone

Arugula, Pepperoni, Tomatoes

Balsamic Vinaigrette on Ciabatta

Caprese Wrap

Buffalo Mozzarella, Sliced Tomatoes

Arugula, Pesto Aioli on a Spinach Tortilla

* * *

California Mixed Greens

Chocolate Brownies

BOXED LUNCHES

12 PERSON MINIMUM

BOXED LUNCH INCLUDES

Whole fruit, pasta salad, bag of kettle style chips
Rice Krispy Treat and a bottle of water.

Sandwich or Salad
32 per person

SANDWICHES

Grilled Chicken & Swiss

Mixed Greens, Roasted Red Peppers
Sundried Tomato Aioli on a French Baguette

Cuban

Braised Pork, Sliced Ham
Swiss Cheese, Mustard on a Pretzel Bun

Mediterranean

Grilled Vegetable Wrap

Hummus, Lettuce, Cucumber
Tomatoes, Kalamata Olives

SALAD

Tuscan Kale & Tangerine Salad
with Button Mushrooms
and Tangerine Vinaigrette

MINIMUM OF 12 PER SELECTION

LUNCH WITH PERSONALITY

12 PERSON MINIMUM

Sandwich Platters

Includes all three sandwich options

27 per person

Make any Sandwich or Wrap Gluten Free for an additional 2.00

Grilled Chicken & Swiss

Mixed Greens, Roasted Red Peppers
Sundried Tomato Aioli on a French Baguette

Cuban

Braised Pork, Sliced Ham
Swiss Cheese, Mustard on a Pretzel Bun

Mediterranean

Grilled Vegetable Wrap

Hummus, Lettuce, Cucumber
Tomatoes, Kalamata Olives

* * *

California Mixed Greens

Rice Krispy Treat



CHEFS TABLES

CHEF'S TABLES

25 PERSON MINIMUM

DAY ONE

Seasonal Mixed Greens

with Citrus, Radishes, Roasted Beets, Zinfandel Vinaigrette and Green Goddess

Dressing

B&B Salad

Raw Broccoli and Shaved Brussels Sprouts Salad, Sliced Apples, Balsamic Hydrated

Raisins,

White Balsamic and Basil Vinaigrette

Tuscan Chicken

with Sundried Tomatoes and Spinach

Spaghetti Di Zucca

with Organic Squash, Zucchini Blossoms, Campania Tomatoes

Spinach and Vegetable Broth

Roasted Carrots and Parsnips

Parmesan Polenta

Mini Baguettes and Butter

50 per person

CHEF'S TABLES

25 PERSON MINIMUM

DAY TWO

Caesar Salad

Romaine Shaved Parmesan Homemade Croutons and Caesar dressing

Roasted Corn Salad

Vine-Ripened Tomatoes, Roasted Red Bell Pepper and Red Onion

with Poblano Vinaigrette

Herb Roasted Tri-Tip

With Natural Jus

Seasonal Vegetables

Eggplant & Tomato Stack

with Quinoa

Macaroni and Cheese

Freshly Baked Rolls and Butter

50 per person

CHEF'S TABLES

25 PERSON MINIMUM

DAY THREE

Kale and Quinoa Salad

Buffalo Cauliflower Salad

BBQ Beef Brisket

Fried Chicken

Honey Biscuits

Seasonal Grilled Vegetables

Three Cheese Macaroni & Cheese

Vegetarian Baked Beans

LA Fruit Salad

50 per person

PLATED MEALS

25 PERSON MINIMUM

Our freshly prepared entrees are hand-crafted and served with signature rolls and sweet butter.
Round out your entree option with gourmet salads and desserts!

ENTREES

Citrus Herb Chicken

Pan Roasted Brick Chicken, Olive Oil Roasted Potatoes, Buttered Asparagus, Sweet Garlic Jus

Airline Chicken Breast

Parmesan Reggiano Risotto
Artichoke Bruschetta ,Tomato Confit
Broccolini

Braised Short Ribs

Garlic Parmesan Polenta, Braised Carrots, Parsnips, Truffle Reduction

Petite Filet Mignon

Sautéed Spinach, Rosemary
Fingerling Potatoes, Cipollini Onions
Three Peppercorn Sauce

Miso Glazed Salmon

Coconut Jasmine Rice, Baby Bok Choy

Jumbo Shrimp Pappardelle

Artichoke, Arugula, Tomato
Bruschetta, Lemon Parmesan Alfredo

Rigatoni Alla Bolognese

Basil, Ricotta

Waldorf Chicken Salad

Grapes, Green Apples, Candied Walnuts
Crisp Celery, Field Greens, Gorgonzola
Dijon Balsamic Vinaigrette

Farmer's Market Vegetable

Ratatouille Purse

Vegan & Gluten Free

SALADS

House Salad

Baby Field Greens, Grape Tomatoes
Cucumbers, Shredded Carrots, Red Wine
Vinaigrette

Traditional Caesar Salad

Crisp Romaine Lettuce, Parmesan and Garlic
Croutons, Creamy Caesar Dressing

California Salad

Organic Field Greens, Blue Cheese Crumbles
Dried Cranberries, Candied Walnuts, Balsamic
Vinaigrette

Heirloom Tomato and

Buffalo Mozzarella

Wild Arugula, Aged Balsamic Vinaigrette

Little Gem Wedge

Tomatoes, Red Onions, Blue Cheese Crumbles
Crisp Bacon, Creamy Blue Cheese Dressing

DESSERTS

Taste of LA Dessert Trio

Chocolate Mousse in a Godiva Chocolate Cup
Mini Fresh Fruit Tart
Cheesecake Bite with Raspberry Sauce

Crème Brûlée Trio

Traditional, Green Tea, Lavender

Chocolate Ganache Tart

Salted Caramel, Raspberry Crème Fraiche

Rustic Apple Tart

Cinnamon Bourbon Crème Fraiche, Sesame
Brittle

Served with Coffee and a Selection of Hot Teas

A collage of several chocolate chip cookies on a light-colored marble surface. One cookie at the top is broken in half, revealing the interior. Another cookie is partially broken on the right side. In the bottom right corner, there is a brown paper bag, likely for cookies. The text "BREAK TIME" is overlaid in the center in a bold, dark grey font.

BREAK TIME

SWEET & SAVORY SNACKS

12 PERSON MINIMUM

Fresh Baked Cookies	52/dz	Assorted Greek Yogurt	6/each
Chocolate Fudge Brownies	52 /dz	Fruta Cups	6/each
Gourmet Dessert Bars	52 /dz	Crudite Snack Cup	8/each
Novelty Ice Cream Bars	51 /dz	Ranch or Hummus	
Assorted Energy & Granola Bars	4.95/each		
Individually Packaged Snacks	4.25/each		
Assorted Chips, Cookies, Crackers, Pretzels			
Tortilla Chips & Salsa Fresca	5 per person		
Homemade Kettle Chips	7 per person		
Roasted Garlic Parmesan Dip			



BREAKS

12 PERSON MINIMUM

<p>Snack Attack Our signature snack mix, chocolate covered pretzels, crunchy vegetable chips, kettle style potato chips, onion and lemon tarragon dips 12 per person</p> <p>Create Your Own Trail Mix Mixed Nuts and Dried Fruits 9 per person</p>	<p>Taste of LA Signature Smoothies Avocado, Pineapple, Banana, Honey Made with Almond Milk 10.95 per person</p> <p>Popcorn Bar M&Ms, Peanuts, Skittles Mini Marshmallows 8 per person</p>
<p>Nacho & 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 15 per person</p>	
<p>Artisan Bavarian Pretzels Traditional salted Bavarian pretzels served with assorted mustards 7 per person</p>	



PARTY STARTER

RECEPTION STATIONS

12 PERSON MINIMUM

Bacon Station

Bacon Clothesline with Candied Bacon
Bacon Wrapped Dates
Pretzel Bites with Bacon Cream Cheese Dip
Downtown Dog
Bacon Wrapped Mini Hot Dog with
Pico Mayonnaise Served on a Split Top Bun
Bacon Beignets
28 per person

Downtown Dojo

Chicken and Pork Shanghai Dumplings
Sesame Chicken Meatballs
Vegetable Egg Rolls
Korean BBQ Beef Tacos
With Queso Fresco, Pickled Onions
and Cilantro
24 per person

Dipping Station

Edamame Hummus
Sundried Tomato Hummus
Roasted Garlic Hummus
Cucumber, Carrots, Celery, Snap Peas
Grilled Pita and Breadsticks
Our Signature Giant Bread Bowl
With Spinach and Kale Dip
16 per person

Down South

*200 person minimum
Traditional Jambalaya in our show stopping
GIANT Paella Pan!
Cajun Style Dirty Rice, Andouille Sausage
Chicken, Cajun Shrimp, Peppers, Tomatoes
and Sauteed Onions
Mini Shrimp Po'Boys
30 per person

LA Street Tacos

Carne Asada and Chicken
Jalapenos, Pico de Gallo, Chipotle Crema
Guacamole, Tomatillo Salsa, Corn Tortillas
Corn Tortilla Chips
22 per person

Game Day Chili Station

Beef and Vegetarian Chili
Cornbread and Corn Tortilla Chips
Guacamole, Salsa Roja, Pico de Gallo
Shredded Cheddar and Warm Nacho Cheese
20 per person

Philly Cheesesteak Station

*Chef Attendant Included
Mini Classic Philly Cheesesteaks
With Cheese Raclette Action Station
Grilled Peppers and Onions
Sour Cream and Onion Kettle Chips
27 per person

Pub

Santa Monica Brew Works
Beer Battered Fish n' Chips
Mini Brats with Stout Mustard
Mini Chicken and Beef Pot Pies
Mac n' Cheese Bites
26 per person

Santa Maria BBQ

BBQ Beef Brisket and Homestyle Biscuits
Coleslaw
Corn Cobbettes
Salt and Vinegar Kettle Chips
25 per person

SMALL BITES STATION OR TRAY PASSED

PRICED PER PIECE UNLESS OTHERWISE NOTED. MINIMUM OF 12 PIECES PER ITEM.

TRAY PASSED AVAILABLE UPON REQUEST. ADDITIONAL LABOR FEES WILL APPLY.

Hot Hors d' Oeuvres

Crab Cakes with Homemade Rémolade 6.50

Cheese Quesadilla with Avocado Crema 6

Mini Pretzel Bites with Gourmet Mustards 4.50

Spanakopita 4.50

Mini Beef Wellington 6

Vegetable Samosas with Potatoes, Peas in Curry Triangle 5.50

Coconut Shrimp with Spicy Mango Chutney 7

Bacon Wrapped Scallops 7.50

Chicken Pot Stickers 4.50

Duck Confit Quesadilla with Caramelized Red Onions and Mango Papaya Relish 6.50

Peppered Tenderloin on Blue Cheese Bread Pudding with Crispy Mushrooms and Romesco Sauce 7.50

Goat Cheese, Roasted Grapes, Balsamic Figs, and Fresh Herbs in a Phyllo Cup 6.50

Seared Scallop, Spicy Chorizo, and Roasted Tomato Compote on a Toasted Crostini 7.50

Braised Pork Belly on a Polenta Cake with Sriracha Hoisin and Pickled Cucumber 7.50

Jerk Chicken with a Mango Coconut Salsa on a Plantain Chip 6.50

Cold Hors d' Oeuvres

Cilingini Mozzarella with Sundried Tomato on Focaccia Round 6.50

Hummus with Kalamata Olive and Red Pepper Diamond in Mini Bouche 6.50

Smoked Salmon Rose with Cream Cheese, Dill and Caper on Pumppernickel Round 7.50

Tall Shrimp with Pesto Cheese on Multi-Grain Baguette 7.50

Chicken Thai Spring Rolls 5.50

Peking Duck Spring Rolls 5.50

Beef Tenderloin Cumin, Rubbed and Seared with Seasonal Cream Cheese and Red Pepper Diamond on Focaccia Round 7.50

Spicy Ahi Tuna Poke in a Seaweed Cone 7.50

Buffalo Deviled Eggs 5.50

Endive Spear with Grilled Apples, Ricotta and Blue Cheese and Candied Walnuts 6.50

Farmer's Market Vegetable Confit with Sundried Tomato Pesto in a Crispy Basil Basket 5.50



PLATTERS

12 PERSON MINIMUM

Garden Fresh Vegetables

Chef's colorful selection of the freshest market vegetables served with buttermilk ranch dip, traditional hummus
10 per person

California Artisan Cheeseboard

Artisan selection of hand crafted cheeses accompanied by house made chutneys
honey, artisan breads and crackers
12 per person

Antipasti

Imported cured meats, cheeses, local seasonal vegetables, marinated olives served with a variety of flat breads
crostini's and breadsticks
13 per person

Fresh Fruit

Seasonal local fresh fruits and berries served with vanilla yogurt dip
14 per person

DESSERT STATIONS

12 PERSON MINIMUM

Signature Dessert Waffle Sticks

S'more, Milk Chocolate with Chopped Nuts
White Chocolate with Rainbow Sprinkles
Choose 2—12 per person

Donut Hole Cones

Individual cones filled with donut holes served with chocolate, raspberry and espresso dipping sauces
14 per person

Cereal Rice Krispy Bars

Captain Crunch, Fruit Loops, Coco Puffs
Fruity Pebbles, Cinnamon Toast Crunch
Choose 2—10 per person

Pie Bar

Assorted fruit and cream filled whole pies
mini pies, hand pies and pie pops!
15 per person

Mini Dessert Station

Choose from our selection of mini desserts below to customize your own dessert station!

Fruit Tarts, Cake Pops, Cupcakes, Beignets, Assorted Cookies, Crème Brûlée Verrines

Macarons, Donuts, Injectable Donut Holes

S'mores Cannolis, Cheesecake Bites

Choose 2—12 per person

Choose 4—21 per person



Prices are subject to change without notice



SHOW STOPPERS

SHOW STOPPERS

PLEASE ALLOW 3 WEEKS LEAD TIME FOR ALL SPECIALTY SERVICES.

Espresso Service
6 Hours of Service (attendant included)
 3,000 per day (400 - 6 oz. servings)
 4.50 per serving after 400
 (bought in increments of 100)
 Espresso, Cappuccino
 Mocha, Latte & Americano
Specifications: 100 lbs
Requirements: Electrical and
5' x 6' operating space
Exhibitor to provide: TWO
dedicated 110 volt, 20 amp circuits

Smoothie Service
6 Hours of Service (attendant included)
 3,000 per day - (400 – 7 oz servings)
 4.50 per serving after 400
 (bought in increments of 100)
 Strawberry & Mango
Specifications: 50 lbs
Requirements: Electrical and
5' x 6' operating space
Exhibitor to provide: ONE
dedicated 110 volt, 20 amp circuits

Milkshake Service
6 Hours of Service (attendant included)
 3,000 per day - (400 – 7 oz servings)
 4.50 per serving after 400
 (bought in increments of 100)
 Chocolate & Vanilla
Specifications: 50 lbs
Requirements: Electrical and
5' x 6' operating space
Exhibitor to provide: ONE
dedicated 110 volt, 20 amp circuits

Acai Bowl Service
8 Hours of Service (attendant included)
 3,000 per day - (200 – 16 oz servings)
 15 per serving after 200
 A unique, “make your own” bowl bar gives each guest exactly what they want!
Requirements: Electrical and
5' x 6' operating space
Exhibitor to provide: ONE
dedicated 110 volt, 20 amp circuits

Single-Cup Gourmet Coffee Brewer
 Brew your favorite cup in seconds!
 75 rental per day
 60 per Box of 24 Cups
Regular Coffees:
 Breakfast Blend, or French Roast
Flavored Coffees:
 French Vanilla or Hazelnut
Decaffeinated Coffees:
 Breakfast Blend
Teas: Earl Grey or Green Tea
Exhibitor to provide: ONE
dedicated 110 volt, 20 amp circuit

Logo Sheet Cake
 300 Full Sheet (serves 90)
 180 Half Sheet (serves 45)
200 Logo Artwork Set-up Fee, two-color artwork
Custom Cookies, Cake Pops, and Donuts
Starting at 6 per piece

**LOOKING TO STAND OUT? PLEASE REACH OUT TO YOUR CATERING SALES MANAGER
 TO INQUIRE ABOUT CUSTOMIZED, ONE-OF-A-KIND SPECIALTY SERVICES!**

A close-up photograph of several glasses filled with orange juice. Each glass has a rim coated in white salt and is garnished with a fresh lime wedge. The glasses are arranged on a dark, textured surface, possibly a tablecloth. In the background, a person in a white shirt and dark pants is partially visible, standing near a blue planter box. The word "QUENCH" is overlaid in the center of the image.

QUENCH

BEVERAGE SERVICE

BILLED BASED ON CONSUMPTION

Hot

Gourmet Regular or Decaf Coffee	80/gallon
Gourmet Hot Tea (includes tea bags)	80/gallon
Add Soy or Almond Milk	5/gallon

Cold

Fresh Orange Juice	42.50/gallon
Lemonade or Fruit Punch	42.50/gallon
Assorted Bottled Juices	4.25 each
Assorted Soft Drinks	4.25 each
Fuze Iced Tea – Sweetened (can)	4.25 each
Unsweetened Iced Tea (bottled)	5.25 each
Bottled Water (16 oz.)	4.50 each
Sparkling Bottled Water	5.50 each

Electric Water Cooler

Arrowhead 5-Gallon Water Jug	37/day
	47 each

Infused Water

Ginger Lemon
Watermelon Mint
Lemon Cucumber
Orange Lime

85/gallon



Prices are subject to change without notice

HOSTED BARS

BILLED BASED ON CONSUMPTION

175 PER BARTENDER & BARBACK LABOR FEES WILL BE APPLIED TO ALL BAR SERVICES

HOUSE BAR SELECTIONS

House Cocktails	10
Svedka, Bombay Dry, Dewars, Jack Daniel's, Jim Beam, Bacardi Superior, Jose Cuervo Especial	
House Wine – by the glass	10
Calina Chardonnay, Calina Cabernet, Benvolio Prosecco	

PREMIUM BAR SELECTIONS

Premium Cocktails	13
Premium Wine – by the glass	13

BEER SELECTIONS

Local Craft Beer	9
Imported Beer	9
Domestic Beer—Budlight	8

SIGNATURE COCKTAILS

Taste of LA Margarita, Mai Tai, Screwdriver Twist	300 (serves 25)
---	-----------------

ADDITIONAL SELECTIONS

Bottled Water	4.50
Sparkling Bottled Water	5.50
Assorted Soft Drinks	4.25
Glassware Upgrade	3 per person

*Cash Bar Available Upon Request
Bartender Fee and Minimum Sales Required*



Prices are subject to change without notice