

*Levy catering*

# MENU

# taste

Los Angeles  
powered by *Levy*

*city of dreams*

LOS ANGELES IS A CITY OF OPPORTUNITY, BUT ALSO A SANCTUARY FOR DIVERSITY. THE CITY'S UNPARALLELED FOOD SCENE HAS LEFT AN INDELIBLE MARK ON OUR APPROACH TO FOOD, FROM USING THE FRESHEST INGREDIENTS IN HEARTY HEALTH-CONSCIOUS DISHES TO MELDING VIBRANT ETHNIC FLAVORS TOGETHER TO CREATE TRENDS THAT ARE DISTINCTLY L.A. OUR CREATIVITY RUNS WILD AND OUR POTENTIAL TO BUILD AWE-INSPIRING, SOUL-SATISFYING DISHES IS LIMITLESS.

THE ENERGY OF POSSIBILITY EMANATES THROUGH THIS CITY, AND YOU CAN FEEL IT IN EVERY DINING EXPERIENCE TO BE HAD TO LACC. WE ARE ALWAYS LOOKING FOR NEW STARS, WHETHER IT BE A PHENOMENAL NEW FOOD TREND OR SOMETHING WHOLLY ORIGINAL COMING STRAIGHT FROM OUR CULINARY TEAM'S MINDS.

**LACC TONE:**

**ELEVATED | VIBRANT | AMBITIOUS**

**LOS ANGELES  
CONVENTION CENTER  
SIGNATURE ITEMS  
INCLUDE:**

- KOREAN TACOS
- TAJIN FRIES
- HOUSE-MADE BISON MEATLOAF
- MACARON TOWERS
- SPECIALTY HEALTH SMOOTHIES
- LOCAL CRAFT BEER.

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

**FULL PAYMENT IS REQUIRED PRIOR TO COMMENCEMENT OF SERVICES.**

**THE LOS ANGELES CONVENTION CENTER  
FOOD SERVICES DEPARTMENT (LEVY)  
IS THE EXCLUSIVE CATERER.**

ABSOLUTELY NO FOOD OR BEVERAGE, CANDY LOGO WATER, ETC ARE ALLOWED TO BE BROUGHT INTO THE LOS ANGELES CONVENTION CENTER WITHOUT PRIOR AUTHORIZATION.



**GUARANTEES**



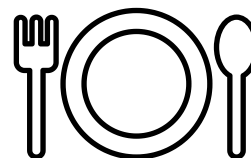
IN ORDER TO PROVIDE THE HIGHEST QUALITY AND SERVICE, A GUARANTEED NUMBER OF ATTENDEES AND QUANTITIES OF FOOD IS REQUIRED **7 DAYS PRIOR TO YOUR EVENT.** PLEASE REFER TO YOUR CATERING AGREEMENT FOR MORE DETAILS.

**TAXES & FEES**



PLEASE NOTE THAT ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO A **19% SERVICE CHARGE** AND A SEPARATE **7.5% ADMINISTRATIVE FEE**, PLUS APPLICABLE SALES TAX. RATES ARE SUBJECT TO CHANGE. ONLY THE SERVICE CHARGE IS DISTRIBUTED TO SERVICE EMPLOYEES.

**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.

**NO TWO  
EVENTS  
ARE THE  
SAME**

This **menu is just a starting point to the planning process.** for custom order, or additional menu options, please email [tasteofla@levyrestaurants.com](mailto:tasteofla@levyrestaurants.com)

# breakfast

## MENUS

### MORNING STROLL

- FRESHLY BAKED SIGNATURE PASTRIES
- SEASONAL FRESH SLICED FRUIT
- SCRAMBLED EGGS
- CINNAMON TOAST CASSEROLE
- APPLEWOOD SMOKED BACON
- CHICKEN APPLE SAUSAGE
- RED BLISS POTATOES

**42 PER PERSON**

### BREAKFAST BITES

- FRESHLY BAKED MINI SIGNATURE PASTRIES
- TASTE OF LA FRUIT SALAD
- LOW FAT GREEK YOGURT PARFAIT *WITH CRUNCHY GRANOLA, SEASONAL BERRIES AND DRIZZLED WITH HONEY*
- MINI SAUSAGE AND GRAVY BREAKFAST TURNOVER
- CHEESE AND EGG CROISSANT SANDWICH

**45 PER PERSON**

### HEALTHY + FIT

- ALMOND BUTTER TOAST
- WITH SLICED BANANAS AND HONEY
- TURKEY BACON
- SEASONAL FRESH SLICED FRUIT
- EGG WHITE FRITTATA
- WITH SPINACH AND GOAT CHEESE
- OATMEAL WITH BROWN SUGAR, DRIED FRUIT AND NUTS
- FRESH PRESSED JUICE

**40 PER PERSON**

### CONTINENTAL

- FRESHLY BAKED SIGNATURE PASTRIES
- LA FRUIT SALAD
- REGULAR COFFEE + HOT TEA SERVICE

**25 PER PERSON**

**ALL MENUS CAN BE BOXED MEALS FOR AN**

**ADDITIONAL FEE**

## ENHANCEMENTS

<b>OATMEAL</b>	7
<i>BROWN SUGAR, DRIED FRUITS AND FRESH BERRIES</i>	
<b>BREAKFAST QUNIOA BOWL</b>	11
<i>QUINOA, MIXED BERRIES, SERVED WITH WARM SOY MILK &amp; 2% MILK.</i>	
<b>TASTE OF L.A. BREAKFAST BURRITO</b>	10
<i>FILLED WITH FRESH SCRAMBLED EGGS, CHEDDAR CHEESE, TATER TOTS, BREAKFAST SAUSAGE OR BACON SERVED WITH CILANTRO CREMA</i>	
<b>BREAKFAST SANDWICHES</b>	10
<i>CHEDDAR CHEESE AND SCRAMBLED EGGS ON CROISSANT</i>	
<i>ADD BACON OR SAUSAGE!</i>	

ADDITIONAL STAFFING + SERVICES FEES MAY APPLY

# break fast

## MENUS

### CHEF ACTION STATION

#### PANCAKE STATION

BUTTERMILK PANCAKES, SWEET CREAM BUTTER, MAPLE SYRUP  
SEASONAL BERRY COMPOTE, WHIPPED CREAM,  
CHOCOLATE CHIPS, FUNFETTI CREAM  
16 PER PERSON + CHEF FEES

#### WAFFLE STATION

WAFFLES, SWEET CREAM BUTTER, MAPLE SYRUP  
SEASONAL BERRY COMPOTE, WHIPPED CREAM  
NUTELLA, AND CHOCOLATE CHIPS, WHIPPED PEANUT BUTTER  
16 PER PERSON + CHEF FEES

#### BAGEL STATION

BAGELS, SWEET CREAM BUTTER, CINNAMON BUTTER  
PEANUT BUTTER, JELLY, FRESH SLICED BANANAS + ASSORTED  
CREAM CHEESES  
16 PER PERSON + CHEF FEES

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### PLATED BREAKFAST

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ALL SERVED WITH A BASKET OF FRESH BAKED BREAKFAST BREADS AND PASTRIES  
BUTTER AND FRUIT PRESERVES, AND ICE WATER.  
ADD COFFEE AND TEA FOR 2.50 PER PERSON  
40 PER PERSON

#### CHOOSE ONE ENTREE:

EGG WHITE FRITTATA  
GOAT CHEESE, SPINACH  
& SUNDRIED TOMATOES  
BRIOCHE FRENCH TOAST  
SEASONAL BERRY COMPOTE  
BISCUITS & BUTTERMILK GRAVY  
TOFU SCRAMBLE  
SPINACH, TOMATOES & BLACK BEANS  
INDIVIDUAL QUICHE  
BLACK FOREST HAM & SMOKED CHEDDAR

#### CHOOSE TWO SIDES:

FRUIT SALAD  
PORK SAUSAGE LINKS  
APPLEWOOD SMOKED BACON  
TURKEY BACON  
BREAKFAST POTATOES  
SCRAMBLED EGGS  
CHICKEN APPLE SAUSAGE

ADDITIONAL STAFFING + SERVICES FEES MAY APPLY

# all day break

## MENUS

### ENERGIZE

- LOCAL FRESH PRESSED JUICE
- MIXED ARRAY OF DRIED FRUITS AND NUTS
- LOW FAT GREEK YOGURT PARFAITS *WITH CRUNCHY GRANOLA AND SEASONAL BERRIES AND DRIZZLED WITH HONEY*
- PROTIEN BAR

28 PER PERSON

### SWEET + SALTY

- HOUSE MADE POTATO CHIPS
- WITH TRUFFLE SALT + REGULAR WITH PARMESAN DIP
- HOUSE-MADE POPTARTS
- DRIED FRUITS, CHOCOLATE BARK, AND
- SALTED CARAMEL BAR
- COOKIES + BROWNIES

16 PER PERSON

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## ENHANCEMENTS

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FRESH BAKED BREAKFAST PASTRIES	55 PER DOZEN
TO INCLUDE, COFFEE CAKE, BUTTER CROISSANT, BANANA BREAD, AND LEMON POPPY SEED MUFFIN, BUTTER & FRUIT PRESERVES	
AVOIDING GLUTEN + VEGAN PASTRIES	135 PER 2 DOZEN
TO INCLUDE, LEMON RASPBERRY SCONES AND BLUEBERRY MUFFINS	
ASSORTED DONUTS	55 PER DOZEN
ASSORTED BAGELS	55 PER DOZEN
YOGURT PARFAIT JAR	8
LOW FAT GREEK YOGURT	
HOUSE-MADE GRANOLA, AND FRESH BERRIES	
INDIVIDUAL FRUIT FLAVORED YOGURT	4
ASSORTED FLAVORS	
WHOLE FRESH FRUIT	4
FRESH BAKED COOKIES	55 PER DOZEN
CHOCOLATE FUDGE BROWNIES	55 PER DOZEN
GOURMET DESSERT BARS	55 PER DOZEN
ASSORTED ENERGY & GRANOLA BARS	5
INDIVIDUALLY PACKAGED SNACKS	5
ASSORTED CHIPS, COOKIES, CRACKERS, PRETZELS	
HOMEMADE KETTLE CHIPS	10
WITH ROASTED GARLIC PARMESAN DIP	

# beverage

## MENUS

### HOT BEVERAGES

REGULAR COFFEE  
90 PER GALLON

DECAF COFFEE  
90 PER GALLON

HOT TEA  
90 PER GALLON

ICED COFFEE  
150 PER 3 GALLONS



### COLD BEVERAGES

REFILLABLE ALUMINUM  
BOTTLED WATER  
7

ASSORTED SODAS  
4.5

TOPO CHICO SPARKLING  
WATER  
6

WATER COOLER BASE RENTAL  
45 PER DAY

5 GAL WATER JUG  
55 PER JUG

RED BULL  
6

ICED TEA OR LEMONADE  
150 PER 3 GALLONS

LOS ANGELES (April 19, 2022) – "This Earth Day, the Los Angeles Convention Center (LACC), owned by the City of Los Angeles and managed by ASM Global, is pleased to announce a ban on single-use plastic bottles throughout the facility."

# a la carte lunch

## MENUS

### SANDWICHES + WRAPS

#### GREEK CHICKEN WRAP - GF

shredded Chicken, Chopped Romaine with Marinated Tomato, Cucumber, Feta, Kalamata Olive, Lemon Vinaigrette on GF Tortilla

#### FALAFEL PITA SANDWICH - VG

falafel, Tomato, Cucumber + hummus in Pita Wrap

#### CLASSIC ITALIAN SANDWICH

Prosciutto, Ham, Salami, Provolone, Arugula, Pepperoni, Tomatoes, Balsamic Vinaigrette on Ciabatta

#### ROAST BEEF SANDWICH

with horseradish cream

#### TURKEY SANDWICH

with tomato, provolone cheese + lettuce + italian dressing

#### CHICKEN CAESAR WRAP

#### BUFFALO CAULIFLOWER WRAP - VG/GF

with vegan ranch + gf tortilla

#### HAM HOAGIE SANDWICH

roasted ham, Cheddar cheese, Tomato slices, Leaf Lettuce, Hoagie Bread

#### TURKEY CHIPOTLE WRAP - GF

roasted Turkey, Bacon, Spinach, Chipotle Aioli, Tomato, Gluten-Friendly Tortilla

### SALADS

#### NICOISE SALAD - GF

hard-boiled eggs, potatoes  
green beans, tomatoes, tuna, olives with olive oil

#### CHOPPED GREEK SALAD - VG/GF

Chopped Romaine with Marinated Tomato, Cucumber, Pickled Red Onion, Sliced Radish, Kalamata Olive, Lemon Vinaigrette

#### AUTUMN SALAD - GF

sunflower seeds, pomegranate seeds, sweet potato squash  
with maple vinaigrette + shredded chicken

#### POWER SALAD - VG/GF

kale, Spinach, Red Quinoa, Sunflower Seeds, Chia Seeds, Seasonal Fruit, Garbanzo Beans, Poppy Seed Vinaigrette

#### ASIAN CHICKEN SALAD

grilled Chicken, Napa Cabbage, Green Onion, Radish, Shredded Carrots, Snow Peas, Mandarin Oranges, Slivered Almonds, Fried Rice Noodles, Sesame Ginger Dressing

### 14 PER SALAD OR SANDWICH

*A LA CARTE SANDWICHES AND SALADS ARE SERVED ON PLATTERS. IF YOU REQUEST ITEMS TO BE PACKAGED AND/OR WRAPPED, ADDITIONAL FEES WILL APPLY.*

want a little  
something extra?

WHOLE FRESH FRUIT	4
FRESH BAKED COOKIES	55 PER DOZEN
CHOCOLATE FUDGE BROWNIES	55 PER DOZEN
GOURMET DESSERT BARS	55 PER DOZEN
ASSORTED ENERGY & GRANOLA BARS	5
INDIVIDUALLY PACKAGED SNACKS	5
ASSORTED CHIPS, COOKIES, CRACKERS, PRETZELS	
HOMEMADE KETTLE CHIPS	10
WITH ROASTED GARLIC PARMESAN DIP	



# boxed lunch

## MENUS

### BASIC BOX

#### ALL MEALS INCLUDE

WHOLE FRUIT, BAG OF CHIPS, FRESH BAKED COOKIE + CHOICE OF SANDWICH OR SALAD

**32 PER BOX**

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#### SANDWICH OPTIONS

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**ROAST BEEF SANDWICH**  
WITH HORSERADISH CREAM

**TURKEY SANDWICH**  
WITH TOMATO, PROVOLONE CHEESE + LETTUCE + ITALIAN DRESSING

**BUFFALO CAULIFLOWER WRAP - VG/GF**  
WITH VEGAN RANCH + GF TORTILLA

**HAM HOAGIE SANDWICH**  
ROASTED HAM, CHEDDAR CHEESE, TOMATO SLICES, LEAF LETTUCE, HOAGIE BREAD

**TURKEY CHIPOTLE WRAP - GF**  
ROASTED TURKEY, BACON, SPINACH, CHIPOTLE AIOLI, TOMATO, GLUTEN-FRIENDLY TORTILLA

**CHOPPED GREEK SALAD - VG/GF**  
CHOPPED ROMAINE WITH MARINATED TOMATO, CUCUMBER, PICKLED RED ONION, SLICED RADISH, KALAMATA OLIVE, LEMON VINAIGRETTE

**AUTUMN SALAD - GF**  
SUNFLOWER SEEDS, POMEGRANATE SEEDS, SWEET POTATO SQUASH WITH MAPLE VINAIGRETTE + SHREDDED CHICKEN

ADDITIONAL STAFFING + SERVICES FEES MAY APPLY

# boxed lunch

## MENUS

### FANCY BOX

#### ALL MEALS INCLUDE

WHOLE FRUIT, BAG OF CHIPS, DESSERT BAR + CHOICE OF SANDWICH  
OR SALAD

**34 PER BOX**

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#### SANDWICH OPTIONS

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##### GREEK CHICKEN WRAP - GF

SHREDDED CHICKEN, CHOPPED ROMAINE WITH MARINATED TOMATO, CUCUMBER,  
FETA, KALAMATA OLIVE, LEMON VINAIGRETTE ON GF TORTILLA

##### FALAFEL PITA SANDWICH - VG

FALAFEL, TOMATO, CUCUMBER + HUMMUS IN PITA WRAP

##### CLASSIC ITALIAN SANDWICH

PROSCIUTTO, HAM, SALAMI, PROVOLONE, ARUGULA, PEPPERONI, TOMATOES,  
BALSAMIC VINAIGRETTE  
ON CIABATTA

##### NICOISE SALAD - GF

HARD-BOILED EGGS, POTATOES  
GREEN BEANS, TOMATOES, TUNA, OLIVES WITH OLIVE OIL

##### POWER SALAD - VG/GF

KALE, SPINACH, RED QUINOA, SUNFLOWER SEEDS, CHIA SEEDS, SEASONAL FRUIT,  
GARBANZO BEANS, POPPY SEED VINAIGRETTE

##### ASIAN CHICKEN SALAD

GRILLED CHICKEN, NAPA CABBAGE, GREEN ONION, RADISH, SHREDDED CARROTS,  
SNOW PEAS, MANDARIN ORANGES, SLIVERED ALMONDS, FRIED RICE NOODLES,  
SESAME GINGER DRESSING

# chefs table

## MENUS

### venice canals

#### 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 + PARSNIPS

#### PARMESAN POLENTA CHEESECAKE BITES

50 PER PERSON

### hollywood wok + roll

#### SUNSET SALAD

RED AND GREEN CABBAGE  
CHOPPED SALAD, CARROT  
JICAMA

EDAMAME BEAN PEANUT +  
GINGER SOY VINAIGRETTE

#### PEANUT NOODLE SALAD

RICE NOODLES

MATCHSTICK CUCUMBER  
SHAVED CARROT

THAI CHILI CILANTRO LEAVES  
GINGER TOASTED SESAME

SEED

+ CREAMY PEANUT DRESSING

#### THAI VEGETABLE SPRING ROLLS

WITH HOISIN SAUCE, SERVED  
HOT

#### LEMONGRASS CHICKEN

WITH THAI BASIL, CHILI PEPPER  
LIME STIR FRY SZECHUAN

#### JAPANESE EGGPLANT

GARLIC SAUCE

#### STEAMED JASMINE RICE

#### GREEN TEA CRÈME BRÛLÉE

55 PER PERSON

### meet me at the greek

#### COLD BEET SALAD

WITH TAHINI, DILL, MINT  
LEMON JUICE, OLIVE OIL,  
TOASTED SESAME SEEDS

#### AUTUMN SALAD

SUNFLOWER SEEDS  
POMEGRANATE SEEDS  
SWEET POTATO SQUASH  
AND MAPLE VINAIGRETTE

#### ROASTED CARROTS

WITH URFA BIEBER  
LABNEH AND HONEY

#### SAFFRON RICE

WITH CURRENTS  
ALMONDS AND CILANTRO

#### SAUTÉED CHICKEN

#### MOROCCAN VEGETABLE TAGINE

#### LEMON PISTACHIO TARTS

54 PER PERSON

### olvera street

#### MEXICAN CAESAR SALAD

#### ELOTE CORN SALAD

#### BUILD YOUR OWN FAJITA BAR:

GRILLED SKIRT STEAK  
GRILLED CHICKEN

GRILLED VEGETABLES WITH  
PEPPERS AND ONIONS

FLOUR AND CORN

TORTILLAS

PICO DE GALLO, SHREDDED

CHEESE, GUACAMOLE,  
SOUR CREAM

#### CHEESE ENCHILADAS

#### SPANISH STYLE RICE

#### RANCHERO STYLE BEANS

#### CHURRO CHIPS

WITH CHOCOLATE DIPPING  
SAUCE

55 PER PERSON

### griffith park

#### CUCUMBER, TOMATO, & ONION SALAD

WITH DILL AND MINT, FETA  
VINAIGRETTE

#### QUINOA TABOULEH,

ARUGULA, CILANTRO,  
ROASTED ONIONS, AND  
RADISH

#### SANTA MARIA STYLE TRI TIP

WITH TOMATO CHIMICHURRI

#### HERB ROASTED CHICKEN

#### BREAST

WITH ROSEMARY PAN GRAVY

#### HONEY BISCUITS

#### ROASTED BROCCOLINI

WITH LEMON BUTTER

#### THREE CHEESE MACARONI &

#### CHEESE

#### FINGERLING POTATOES

#### LA FRUIT SALAD

55 PER PERSON

### the beverly

#### CHOPPED ANTIPASTO SALAD

#### CEASAR SALAD

#### BAKED ZITI

WITH BOLOGNESE

#### BOWTIE PESTO PASTA

#### ROASTED ROSEMARY

#### CHICKEN

#### MARINATED GRILLED

#### VEGETABLES

#### GARLIC KNOTTS

#### MINI CANNOLIS

WITH CINNAMON FILLING

45 PER PERSON

# reception

## MENUS

### TASTE OF THE MEDITERRANEAN

- **CHICKEN SCHWARMA BOWL**  
WITH CHICKEN SCHWARAMA ROTISSERIE + CRISPY FALAFEL DICED WITH BASMATI RICE, TOMATO, RED ONION + CUCUMBER SALAD, TZATZIKI SAUCE, PITA POCKET
- **DOLMA GREEK STUFFED GRAPE LEAVES**  
WITH TZATZIKI SAUCE
- **HUMMUS DISPLAY WITH FRESH PITA + PITA CHIPS**  
TRADITIONAL AND ROASTED RED PEPPER HUMMUS AND OLIVE TAMPONADE · CRUMBLED FETA CHEESE DICED TOMATOES, RED BELL PEPPERS AND GREEN ONIONS CUCUMBER WITH FRESH MINT SLICED KALAMATA OLIVES AND SLICED PEPPERONCINI'S
- **SPANAKOPITA WITH ONIONS AND HERBS**  
28 PER PERSON

### LATE NIGHT LA

- **CARNE ASADA TOT BAR**  
CARNE ASADA TOT WITH CARNA ASADA, NACHO CHEESE, PICO DE GALLO AVOCADO CREMA
- **ELOTE CUP**  
CORN NIBBLETS WITH CREMA, QUESO FRESCA, TAJIN AND CHOPPED CILANTRO. WITH ASSORTED LOCAL HOT SAUCES (IF YOU DARE)
- **BUILD YOUR OWN GUACAMOLE STATION**  
SMASHED AVOCADO, POMEGRANATE SEEDS BAY SHRIMP, JAPALENOS, CILANTRO, ROASTED CORN, DICED RED ONIONS, DICED TOMATOES SERVED WITH FRESH TORTILLA CHIPS  
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

### LA STREET TACOS

- **CARNE ASADA AND CHICKEN**  
JALAPENOS, PICO DE GALLO, CHIPOTLE CREMA GUACAMOLE, TOMATILLO SALSA, CORN TORTILLAS
- **CORN TORTILLA CHIPS**  
22 PER PERSON

## PLATTERS

#### GARDEN FRESH VEGETABLES

CHEF'S COLORFUL SELECTION OF THE FRESHEST MARKET VEGETABLES  
SERVED WITH BUTTERMILK RANCH DIP, TRADITIONAL HUMMUS  
14 PER PERSON

#### CALIFORNIA ARTISAN CHEESEBOARD

ARTISAN SELECTION OF HAND CRAFTED CHEESES ACCOMPANIED BY HOUSE MADE CHUTNEYS, HONEY, ARTISAN BREADS AND CRACKERS  
15 PER PERSON

#### ANTIPASTI

IMPORTED CURED MEATS, CHEESES, LOCAL SEASONAL VEGETABLES, MARINATED OLIVES SERVED WITH A VARIETY OF FLAT BREADS CROSTINI'S AND BREADSTICKS  
16 PER PERSON

#### FRESH FRUIT

SEASONAL LOCAL FRESH FRUITS AND BERRIES  
16 PER PERSON

#### MEDITERRANEAN TABLE

ROASTED GARLIC HUMMUS, TZATZIKI, TABBOULEH, DOLMAS, FETA CHEESE STUFFED PEPPERS, MARINATED OLIVES AND SUN DRIED TOMATOES  
CRISP PITA CHIPS, SOFT NAAN BREAD  
24 PER PERSON

additional menu options  
available upon request.

# recep tion

## MENUS

### BITES

ALL BITES ARE 10 PER PERSON

#### SAVORY OPTIONS

**BBQ PULLED PORK SLIDER  
WITH ONION RING STACK**

SERVED WITH HORSERADISH CREAM  
DIPPING SAUCE

**CHARCUTERIE BITES - GF**

MEATS, CHEESES, AND ASSORTED  
VEGETABLES GARNISHED WITH  
ROSEMARY SPRIGS

**SHRIMP + GRITS - GF**

SERVED IN INDIVIDUAL CUPS

**MINI LETTUCE WRAP BURGERS -GF**

WITH CHEESE, TOMATO, PICKLES +  
SECRET SAUCE

**MELON CAPRESE SALAD - GF**

WITH PROSCIUTTO, MELON BALLS,  
BURRATA, WHITE BALSAMIC + HONEY,  
GARNISHED WITH BASIL + MINT

**CHICKEN + BISCUIT SANDWICHES**

**BUFFALO CAULIFLOWER TACOS -**

**GF, VG**

WITH AVOCADO + VEGAN CILANTRO  
CREMA ON CORN TORTILLAS

**MINI STEAK FRITES BITES**

WITH TOASTED ROSEMARY

**FISH TACOS - GF**

SERVED ON A LIME WEDGE

**BONESLESS CHICKEN +**

**WAFFLE BITES**

WITH MAPLE SYRUP GLAZE

**TOFU CEVICHE - GF/VG**

WITH CRISPY TORTILLA STRIPS

**MINI MUSHROOM BITES -**

**GF/VG**

WITH QUINOA + BALSAMIC

GLAZE

#### SWEET OPTIONS

**DESSERT WAFFLE STICKS**

RAINBOW SPRINKLES, BREAKFAST CEREAL +  
DARK CHOCOLATE WITH PEANUTS

**LA FRUIT STAND**

SEASONAL FRUIT + MELON TOSSED WITH LIME  
AND A HINT OF CHILI PEPPER

**HOUSE-MADE POPTARTS**

**NON DAIRY, BLACKBERRY**

**SODA FLOATS**

WITH HOUSEMADE BLACKBERRY SODA

**PAPAYA BOATS**

WITH NON DAIRY YOGURT, SEASONAL FRUITS  
+ SHREDDED COCONUT

# bar

## MENUS

### CANNED COCKTAILS - 14

#### JUNE SHINE

PASSION FRUIT VODKA SODA

VODKA MULE

#### VILLAGER SPIRITS

VODKA MAI TAI

TEQUILA MARGARITA

### SELTZER - 9

#### ASHLAND

VARIETY PACK - BLACKBERRY

LEMONADE, PINEAPPLE, LIME,

TANGERINE

#### WILD BASIN

VARIETY PACK - CLASSIC LIME,

CUCUMBER PEACH, MELON BASIL,

LEMON AGAVE HIBISCUS

### WINE - 12

#### BABE - CANNED

ROSE

PINOT GRIGIO

RED

### BEER

#### CRAFT - 9

#### CROWN + HOPS

HAZY IPA

#### STONE

BUENAVEZA SALT & LIME LAGER

DELICIOUS IPA

#### EL SEGUNDO BREWING CO

CITRA PALE ALE

#### MADEWEST BREWING CO.

VENTURA LIGHT LAGER

STANDARD BLONDE ALE

#### THREE WEAVERS BREWING

SEAFARER KOLSCH-STYLE ALE

CLOUD CITY HAZY IPA

#### IMPORT - 9

MODELO

CORONA

#### DOMESTIC - 8

BUDLIGHT

### CIDER - 9

#### ANTHEM

APPLE

PEAR

bar selections rotate  
+ are subject to change.

bartender  
required

every hour is

happy.  
hour.  
with you.

# plated meal

## MENUS

### PLATED MEALS

#### ALL MEALS INCLUDE

ONE SALAD, ONE ENTREE OR DUO ENTREE AND ONE DESSERT

*Pricing is based on the entrée selection*

ICED WATER + ICED TEA + BREAD & BUTTER

COFFEE SERVICE IS AN ADDITIONAL 3 PER PERSON

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#### SALAD OPTIONS

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##### HOUSE SALAD

BABY FIELD GREENS, GRAPE TOMATOES, CUCUMBERS, SHREDDED CARROTS AND RED WINE VINAIGRETTE

##### TRADITIONAL CAESAR SALAD

CRISP ROMAINE LETTUCE, PARMESAN AND GARLIC CROUTONS WITH CREAMY CAESAR DRESSING

##### CALIFORNIA SALAD

ORGANIC FIELD GREENS, BLUE CHEESE CRUMBLES, DRIED CRANBERRIES, CANDIED WALNUTS WITH BALSAMIC VINAIGRETTE

##### PROSCIUTTO SALAD

PROSCIUTTO, BABY ARUGULA, CHERRY GRAPE TOMATOES, WATERMELON, MICRO BASIL BALSAMIC PEARLS AND OLIVE OIL

##### CARAMELIZED TRI COLORED CAULIFLOWER-STEAK SALAD

WINTER GREENS, GOLDEN BEETS, POMEGRANATE SEEDS  
ROASTED SHALLOT VINAIGRETTE

##### LITTLE GEM WEDGE

TOMATOES, RED ONIONS, BLUE CHEESE CRUMBLES CRISP BACON  
WITH CREAMY BLUE CHEESE DRESSING

##### BBQ SALAD

BABY GEM LETTUCE SALAD WITH TORTILLA CRUNCH, COTIJA CHEESE, SMOKED BACON  
BABY TOMATOES, SHAVED PICKLED RED ONIONS  
AND BBQ RANCH DRESSING

##### HEIRLOOM TOMATO AND BUFFALO MOZZARELLA

WILD ARUGULA, BALSAMIC VINAIGRETTE

ADDITIONAL STAFFING + SERVICES FEES MAY APPLY

# plated meal

## MENUS

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### ENTREE OPTIONS

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#### **CITRUS HERB CHICKEN**

PAN ROASTED BRICK CHICKEN, OLIVE OIL  
ROASTED POTATOES BUTTERED  
ASPARAGUS, SWEET GARLIC JUS  
55 PER PERSON

#### **RIGATONI ALLA BOLOGNESE**

**BASIL, RICOTTA**  
50 PER PERSON

#### **BRAISED SHORT RIBS**

GARLIC PARMESAN POLENTA, BRAISED  
CARROTS, PARSNIPS  
TRUFFLE REDUCTION  
60 PER PERSON

#### **FARMER'S MARKET VEGETABLE**

**RATATOUILLE PURSE**  
VEGAN & GLUTEN FREE  
55 PER PERSON

#### **PETITE FILET MIGNON**

SAUTÉED SPINACH, ROSEMARY  
FINGERLING POTATOES, CIPOLLINI ONIONS  
THREE PEPPERCORN SAUCE  
65 PER PERSON

#### **MISO GLAZED SALMON**

COCONUT JASMINE RICE, BABY BOK CHOY  
60 PER PERSON

#### **CREOLE CHICKEN AND ROSEMARY GARLIC SHRIMP**

WITH TOMATO LEEK RISOTTO CAKE  
SPICY RED BELL PEPPER COULIS, FRIED LEEK  
70 PER PERSON

#### **STEAK AND SHRIMP**

GRILLED NEW YORK STRIP STEAK AND  
ACHIOTE BRUSHED GULF SHRIMP "LA  
PADELLA"  
CURRIED CAULIFLOWER, SAUTÉED PETITE  
VEGETABLES  
AND ROASTED GARLIC CREAM SAUCE  
75 PER PERSON

#### **SURF AND TURF**

**GRILLED FILET OF BEEF**  
WITH SAUCE AU POIVRE BUTTER POACHED  
LOBSTER TAIL  
GRATIN POTATOES, GLAZED BABY CARROTS  
SAUTÉED FRENCH BEANS WITH GARLIC AND  
GREMOLATA CRUMBS  
92 PER PERSON

#### **STEAK AND CHICKEN**

LEMON AND BLACK PEPPER MARINATED  
AIRLINE CHICKEN BREAST  
AND PETITE FILET, AGED WHITE CHEDDAR  
CHEESE SCALLOPED POTATOES  
ROASTED BRUSSEL SPROUTS AND BELL  
PEPPERS  
78 PER PERSON

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### DESSERT

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#### **CRÈME BRÛLÉE TRIO**

TRADITIONAL, GREEN TEA, LAVENDER

#### **CHOCOLATE MOUSSE**

WITH BERRIES IN CHOCOLATE SHELL

#### **RUSTIC APPLE TART**

CINNAMON BOURBON CRÈME FRAICHE,  
SESAME BRITTLE

#### **BLOOD ORANGE AND CARDAMOM PANNA COTTA**

WITH BLOOD ORANGE JELLY AND TOASTED  
QUINOA CRUMBLE

#### **DOUBLE CHOCOLATE CAKE**

WILD BERRY SAUCE



# show stopper

## MENUS

### Espresso Service

6 HOURS OF SERVICE  
attendant included  
(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  
3,000 PER DAY

### Smoothie Service

6 HOURS OF SERVICE  
attendant included  
(400 - 7 OZ SERVINGS)  
4.50 PER SERVING AFTER 400  
(BOUGHT IN INCREMENTS OF 100)

STRAWBERRY OR MANGO  
SPECIFICATIONS: 50 LBS  
REQUIREMENTS: ELECTRICAL AND  
5' X 6' OPERATING SPACE

EXHIBITOR TO PROVIDE:  
ONE DEDICATED 110 VOLT, 20 AMP  
CIRCUITS  
3,000 PER DAY

### Infused Waters

FOR 6 HOURS OF SERVICE  
CHEF'S SELECTION OF FRUITS AND LOCAL  
GROWN HERBS

ON DEMAND FILLING OF BOTTLES  
WITH CHILLED STILL & AMBIENT STILL  
WATER

INCLUDES A SERVICE ATTENDANT  
PRICE SATISFIES QUANTITY  
OF 400 BOTTLES OF WATER  
6 PER SERVING AFTER 400

(BOUGHT IN INCREMENTS OF 100)  
3,000 PER DAY

\*ADDITIONAL CUSTOMIZATION AVAILABLE

### POPCORN CART *includes*

- POPCORN MACHINE AND KERNELS FOR POPPING
- POPCORN BAGS
- SERVICE ATTENDANT

FOR UP TO 6 HOURS OF SERVICE  
PRICE SATISFIES QUANTITIES  
FOR UP TO 400 PORTIONS  
4 PER SERVING AFTER 400  
(BOUGHT IN INCREMENTS OF 100)  
1,200 PER DAY

additional options  
available on request

*Levy catering*

# MENU