

Los Angeles, often referred to simply as LA, is a major city located in the southern part of California, United States. It's a global center for entertainment, culture, media, fashion, science, technology, and education.

34.0522° N, 118.2437° W







THE SCOOP

WE BELIEVE THAT EVERY OCCASION SHOULD BE.

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

GUARANTEES

TAXES & FEES



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.

PLEASE NOTE THAT ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO A 19.5% 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.

FULL PAYMENT IS REQUIRED

Prior to the commencement of services.



OUR FOOD MATTERS

In 2020, we started on the **Our Food Matters** journey with a newfound appreciation of just how precious food is to our communities and climate. Food can be regenerative to our world by restoring & drawing down the carbon from greenhouse gasses into the soil. This practice creates a more prosperous, biodiverse, living soil that will deliver better flavored and nutrient-dense foods for our customers to enjoy.

As a company of Chefs, Levy and Compass Group USA is on the frontline of change in the food system. We have built relationships and continue to partner with organizations that provide us with the knowledge and tools that we need to make a difference for our clients, our people, and our planet.

For us, fighting climate change is as easy as making delicious food for our clients and guests. We are rebuilding recipes, literally from the ground up, with the most regenerative ingredients that are also readily available to our Chefs. With these reengineered recipes, we are able to utilize our scale to both expand our biodiversity and drive restorative change within the system.

"Planting for the mind, body and soul"



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.**

BEVERAGES

THE BAR

INDVIDUAL

ASSORTED SOFT DRINKS + CANNED SPARKLING WATER 4.50 each

PATH SPARKLING WATER

7 each

PATH ALUMINUM REUSABLE BOTTLED

WATER 7 each

BOTTLED COLD BREW 8.50 each

ASSORTED CANNED JUICES Orange, Cranberry, Apple 6 each

FRESH PRESSED JUICES 10

PACKAGES

SINGLE SERVE COFFEE BREWER PACKAGE

600 per package Make-it-yourself single brew machine that contains four packages of 24 pods (96 cups total) of assorted coffee, decaf, and herbal teas, five gallons water, half and half, oat milk, assorted

sugars. ***REQUIRES POWER** COFFEE POD REPLENISHMENT 85 per box of 24 pods

NESPRESSO BREWER PACKAGE

800 per package Nespresso machine that contains four packages of 24 pods (96 pods total) of assorted espressos, five gallons water, half and half, oat milk, assorted sugars. ***REQUIRES POWER** POD REPLENISHMENT

120 per box of 24 pods

BY THE GALLON

FRESH BREWED GROUNDWORKS COFFEE 90 per gallon Regular and decaffeinated coffee, includes half and half, oat milk, assorted sugars + ALMOND MILK, SOY MILK 10 per gallon of coffee + HOUSEMADE VANILLA OR CARAMEL SYRUP 10 per gallon of coffee

> HERBAL TEAS 90 per gallon Includes honey and lemon

Levy SIGNATURE **ICED HORCHATA COFFEE** 99 per gallon

FRESH SQUEEZED LEMONADE 55 per gallon

FRESH SQUEEZED STRAWBERRY LEMONADE 55 per gallon

> **BREWED ICED TEA** 55 per gallon Served with lemon

AGUAS FRESCAS 60 per gallon Jamaica, Horchata, Melon

JUICE 55 per gallon Orange, cranberry, or apple

SPA WATER 60 per gallon Cucumber Lime, Watermelon Mint, Ginger Lemon

> **5 GALLON SPRING WATER** 75 each

> > WATER COOLER 60 per day

BEER

Assorted Local Craft Beers - \$9 / \$12 Import - \$9 Domestic - \$8

Cider - \$9

WINE

Canned - \$12 By the Glass – starting at \$12 please reach out to your Sales Manager for a full wine list

> COCKTAILS Canned Cocktails - \$14 Cocktails by the Glass – starting at \$14

Bartender required – 1 per 75 Bar selections rotate + are subject to change



WE STRIVE TO CREATE A CIRCULAR ECONOMY WITH BETTER BOTTLED WATER

THE LA CONVENTION CENTER HAS COMMITTED TO DISCONTINUING THE USE OF SINGLE USE PLASTIC BOTTLES.

In it's place - we have added more water filling stations and we now offer a refillable aluminum water solution that is not only better for the environment, but tastes better too!



Seltzer \$9

BREAKFAST ENHANCEMENTS

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FRESH BAKED BREAKFAST PASTRIES 70 per dozen

AVOIDING GLUTEN + VEGAN PASTRIES 150 per 2 dozen

> ASSORTED DONUTS 60 per dozen

ASSORTED BAGELS with cream cheeses 75 per dozen

ASSORTED INDIVIDUAL YOGURTS 5 each

> YOGURT PARFAIT JARS 11 each

OVERNIGHT OAT JARS *flavors must be ordered by the dozen *Options include:* Wild Berry, Granny Smith, Cinnamon Roll 12

> COCONUT CHIA PARFAITS with tropical fruit 12

TASTE OF LA FRUIT SALAD JARS 10 HOT OATMEAL BAR Brown Sugar, Dried Fruits, Fresh Berries 12

TASTE OF LA BREAKFAST BURRITO Fresh Scrambled Eggs, Cheddar Cheese, Tater Tots, Cilantro Crema. 16 Available as vegetarian or with Breakfast Sausage or Bacon.

> Avoiding Gluten + Vegan TASTE OF LA BREAKFAST BURRITO Minimum of 12 per order. plant-based egg, soyrizo, vegan cheese 19

BREAKFAST EMPANADAS

with House made Chimichurri 150 per dozen

BREAKFAST SANDWICHES *MIN 25 GUESTS* BACON, EGG, GOUDA, BRIOCHE TURKEY SAUSAGE, EGG WHITE, PROVOLONE CHEESE, ENGLISH MUFFIN HAM, EGG, CHEDDAR, PRETZEL CROISSANT FRIED CHICKEN, HOT HONEY, WAFFLE 16

ALL MENUS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.

ALL DAY BREAKS

BUILD YOUR OWN TRAIL MIX Pretzels, Puffed Oats, Granola, M&Ms, Dried Fruit, Toasted Coconut, Yogurt Covered Pretzels, Assorted Nuts and Seeds 18

MOVIE THEATER M&Ms, Gummy Bears, Malted Milk Balls, Jellybeans 20

SWEET + SALTY House made potato chips with parmesan dip, housemade poptarts, dried fruits, chocolate bark and salted caramel bar. cookies + brownies 18

EMPANADA BAR Assorted Local Empanadas with House Chimichurri 150 per dozen

CINNAMON ROLL SHOP

Chef attendant required House-Made Cinnamon Rolls, Whipped Cream, Dark Chocolate Shavings, Candied Pecans, Seasonal Berries

25

COOKIES & CHAI Triple Chocolate Chunk Cookie, Snickerdoodle Cookie, House Made Chai + Dirty Chai 20

ENERGIZE Crudite cups with housemade hummus, housemade trail mix bags, yogurt parfaits, protein bars 30

LOCAL FARMER'S MARKET Crudite cups with buttermilk ranch, whole fruit, pita chips with assorted housemade hummus

THE FUTURE HANDS IS IN OUR

WE KEEP IT LOCAL

We prioritize ingredients from local and diverse artisans At **TASTE** Los Angeles, powered by Levy - we like to give back to our local community, and what better way to do that than giving our guests a **TASTE** of Los Angeles! Ask your Sales Manager about our local options!





GRAB & GO BREAKS

FRESH BAKED BREAKFAST PASTRIES	70 / dozen	CRUDITÉS CUPS	9
AVOIDING GLUTEN + VEGAN PASTRIES	150 / 2 dozen	FRESH BAKED COOKIES	55 / dozen
DONUTS	60 / dozen	CHOCOLATE FUDGE BROWNIES & BLONDIES	65 / dozen
ASSORTED BAGELS with cream cheeses	75 / dozen	GOURMET DESSERT BARS	70 / dozen
		INDIVIDUAL TRAIL MIX	8
INDIVIDUAL YOGURTS	5	INDIVIDUALLY PACKAGED SNACKS	5
YOGURT PARFAIT JARS	10		-
OVERNIGHT OAT JARS *flavors must be ordered by the dozen Wild Berry, Granny Smith, Cinnamon	12	HOUSE MADE KETTLE CHIPS with garlic parmesan dip	12
Roll		ICE CREAM BARS	72 / dozen
COCONUT CHIA PARFAITS with tropical fruit	12	HOUSE MADE ASSORTED CEREAL MARSHMALLOW BARS	8
TASTE OF LA FRUIT SALAD JARS	10	CHIPS + SALSA	11 per person
WHOLE FRUIT	5		1 /
ASSORTED ENERGY + GRANOLA BARS	5	PITA CHIPS + HOUSE MADE HUMMUS	14 per person
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LUNCH

Unches

Box Lunch menus are designed for 24 or more people. Box lunch services are grab and go drop off service for up to two hours.

CLASSIC

Includes whole fruit, Bagged Kettle Chips, fresh baked cookie 36

SIGNATURE

Includes whole fruit, Bagged Kettle Chips, Brownies & Blondies 38

Listed price includes standard box. Branded boxes + canvas bags available for additional fee.



SALADS

BLT SALAD Baby Iceberg, Applewood Bacon, Campari Tomato Buttermilk Dressing 18



TASTE OF LA SIGNATURE "SOM TUM" I LIKE MANGOES

Baby Lettuces, Fresh Green Papaya, Mango Sapurana, Heirloom Tomato, Crispy Forbidden Rice, Tamarind Vinaigrette

18



POWER SALAD Kale, Spinach, Red Quinoa, Sunflower Seeds, Seasonal Fruit, Garbanzo Beans **Poppy Seed Vinaigrette** 16



AUTUMN SALAD Shredded Chicken, Sunflower Seeds, Pomegranate Seeds, Sweet Potato Squash Maple Vinaigrette 18



KALE CAESAR Baby Kale, Grana Padano, Crispy Parmesan Crumb Cesar Vert 16

TACO COBB

Little Gem Lettuce, Grilled Shrimp, Grilled Corn, Pumpkin Seeds, Heirloom Tomatoes, Queso Fresco, Ancho Chile Vinaigrette

TUSCAN CHICKEN SANDWICH Cheese on Foccacia 16

Chicken Breast, Roasted Red Peppers, Pesto Aioli, Provolone

TASTE OF LA SIGNATURE CHICKEN BREAST BANH MI Jicama, Carrot, Jalapeno, Cucumber, Cilantro Aioli on Sourdough 18

CHIMICHURRI STEAK Tender Marinated Steak, Pickled Mustard Seed, Onion Jam, Tomatoes, Shallot, Grilled Green Onion, Arugula 18

FARMER'S MARKET TURKEY SANDWICH Turkey Breast, Arugula, Local Bleu Cheese, Balsamic Vinaigrette on Baguette 18

CREOLE HAM SANDWICH Jambon de Paris, Southern Pimiento Pate, House Dill Pickles 16



BUFFALO CAULIFLOWER WRAP with Vegan Ranch and AVG tortilla 16

ROASTED VEGGIE SANDWICH White Bean Hummus Sliced Pepperoncini on Olive Batard 16

SANDWICHES

CAPRESE SANDWICH Vegetarian Mozzarella, Tomato, House Pesto on Focaccia 16

Collageles THE 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.

What makes Los Angeles so special is the melting pot of people that have made the city their home.

At TASTE Los Angles, Powered By Levy, we celebrate the people of Los Angeles through our beautifully curated Chefs Table Menus - to truly give you and your guests, a





RECEPTION BITES

HOT BITES

SHRIMP + GRITS AVG

MINI MUSHROOM BITES

MINI DITALINI MAC & CHEESE Fontina, Gruyere, Cheddar

BUFFALO CAULIFLOWER TACOS with avocado + vegan cilantro crema on corn tortillas AVG, VG

FISH TACOS

MINI CHICKEN AND WAFFLE CONES with Cinnamon Cayenne Syrup

> **GRILLED CHEESE** with Tomato Soup Shooters V

SESAME CHICKEN MEATBALLS AVG

MINI EMPANADAS

CHICKEN POTSTICKERS

EVERYTHING PRETZEL + BEER CHEESE DIP

COLD BITES

CHARCUTERIE BITES AVG

MELON CAPRESE SALAD with prosciutto, melon balls, burrata, white balsamic + honey, garnished with basil + mint AVG

BALSAMIC STRAWBERRY, MOZZARELLA, BASIL CROSTINI V

> GARDEN CRUDITES SHOOTERS VG/AVG

OYSTER MUSHROOM CEVICHE AVG/VG

> WATERMELON POKE VG/AVG

RECEPTION BITES

SLIDERS & MINIS

BULGOGI BEEF SLIDERS red cabbage kimchi, lime, sweet chili

> AHI TUNA TOSTADAS wasabi aioli, salsa negra

MINI MEATBALL SUBS parmigiana reggiano on mini dinner rolls

CHEESEBURGER SLIDERS lettuce, tomato, pickles, secret sauce

IMPOSSIBLE BURGER SLIDER VG

CHICKEN BANH MI SLIDERS daikon, jalapeno slaw, chili aioli

NASHVILLE HOT CHICKEN spicy butter pickles, Hawaiian roll

DESSERTS

LEMON PISTACHIO TARTLETS

GOAT CHEESE SOPAPILLAS

DESSERT WAFFLE STICKS Rainbow Sprinkles, Breakfast Cereal, Dark Chocolate

DESSERT SHOOTERS strawberry shortcake, tres leches, triple chocolate

HOUSEMADE POPTARTS

CHURRO CUPS with chocolate + dulce de leche

LA FRUIT STAND CUP seasonal fruit + melon tossed with lime and chili pepper AVG/VG

GUAVA CAYENNE EMPANADA

MINI BUTTERMILK PIE

BRIE EN CROUTE WITH RASPBERRY

CINNAMON APPLE EMPANADA

RECEPTION

DOWNTOWN DOJO Chicken Shanghai Dumpling Sesame Chicken Meatball Vegetable Egg Roll Korean BBQ Beef Tacos - queso fresco, pickled onions, cilantro 30

TASTE OF THE MEDITERRANEAN

Mini Chicken Schwarma Bowls – with crispy falafel, basmati rice, tomato, red onion, cucumber salad Dolmas – Stuffed Grape Leaves with Tzatziki Sauce Hummus Display with Fresh Pita + Pita Chips – Traditional and HouseMade Beet Hummus, Olive Tamponade, Spicy Feta Dip, assorted fresh vegetables Spanakopita with onions and herbs 34

LATE NIGHT LA

Chicken Asada and Cauliflower Street Tacos Elote Cup – Corn nibblets with crema, queso fresca, tajin, chopped cilantro Build Your Own Guacamole Station – smashed avocado, pomegranate seeds, jalapenos, cilantro, roasted corn, diced red onions, diced tomatoes Fresh Tortilla Chips 34 CARVED CAMPFIRE S'MORES jumbo housemade marshmallow, graham crackers, chocolate slabs, pretzel rods, reeses cups, oreos, brownie bites, strawberries, chocolate sauce, nutella *Chef attendant required 28

BREAD PUDDING BAR bourbon vanilla bread pudding, s'mores bread pudding, wild berry bread pudding 24

> NOSTALGIC SODA FLOAT BAR root beer, orange soda, blackberry soda vanilla bean ice cream *Chef attendant required 14

CINNAMON ROLL SHOP housemade cinnamon rolls, whipped cream, dark chocolate shavings, candied pecans, fresh berries *Chef attendant required 25

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RECEPTION

GARDEN FRESH VEGETABLES chef's colorful selection of the freshest market vegetables served with buttermilk ranch dip, traditional hummus 18

CALIFORNIA ARTISAN CHEESEBOARD

artisan selection of hand crafted cheeses accompanied by house made chutneys, honey, artisan breads and crackers 24

ANTIPASTI

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

26

CHARCUTERIE cured meats, cheeses, local jams, fresh + dried fruit served with baguettes and crackers 28

> FRESH FRUIT seasonal local fresh fruits and berries 18

MEDITERRANEAN TABLE roasted garlic hummus, house made beet hummus, spicy feta dip, tabbouleh, dolmas, feta cheese stuffed peppers, marinated olives and sun dried tomatoes crisp pita chips, soft naan bread 30



SHOW STOPPERS

ESPRESSO SERVICES

DELUXE PACKAGE

*Options for iced latte, iced mocha, iced caramel macchiato, iced chai tea latte available for an additional \$750

ESSENTIAL PACKAGE

Includes 4 hours of service and 300 servings as well as: Espresso Machine, Grinder A trained / professional barista 100% Arabica Regular and decaf Espresso Beans Essential Menu: Espresso, Espresso Macchiato, Latte, and Cappuccino 2 flavored syrups \$3,400

Additional servings - \$4.75 per serving (must be ordered in quantities of 100) Additional service hours priced based on availability.

6 hours of service Attendant included 400 – 7oz servings – Strawberry or Mango \$5 per serving after 400 (must be purchased in increments of 100) \$3,250 per day

Specifications: 50 LB Requirements: Exhibitor required to provide electrical (One dedicated 110 volt, 20 amp circuit) and 5' x 6' operating space

Includes service for 8 hours and unlimited servings as well as: Espresso Machine, Grinder A trained / professional barista 100% Arabica Regular and decaf Espresso Beans Deluxe Menu of Gourmet Espresso Drinks 4 flavored syrups Hot teas, hot chocolate, and chai lattes Custom Logo on branded sleeves (Graphics due minimum 4 weeks prior) Ripple Machine to print Logo + Branding on Foam \$5.000