



Levy Restaurants

You're Invited...

Catering & Private Events Menu



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 best service in showcase locations. From clubhouse seats to once-in-a-lifetime home plate ceremonies, your occasion is our passion. You're invited to cherish this moment.

Contact

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Events of 20 or less are subject to
a small group fee per meal function

20% service charge + 6% sales tax

This is not gratuity.

Full Catering Menu

Breakfast

Design-Your-Own Breakfast	B1
Breakfast Action Stations	B2
Plated Breakfast Options	B2
Breakfast Beverages	B3

Breaks

Breaks Menus	BK1-2
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Lunch

Design-Your-Own Plated Luncheons	L1
Lunch Chef's Tables™	L2
Chef's Table Enhancements™	L3

Anytime Anywhere

Anytime Anywhere Menus	AA1-2
Gluten-Free Menus	AA3-4

Receptions

Reception Menus	R1-3
Reception Stations	R4-5
Carving Stations	R6

Dinner

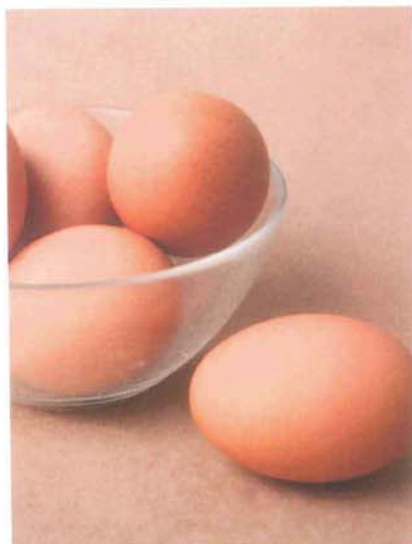
Plated Dinners	D1
Dinner Chef's Table™	D2
Design-Your-Own Chef's Table™	D3

Dessert

Dessert Tables	DS1
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Beverages

Specialty Bars and Beverages	BV1
Non-Alcoholic Beverages	BV2
Bar Selections	BV3
Package Bar Service	BV4
Wines by the Bottle	BV5-6



Made-to-Order Mornings

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

Traditional Continental Breakfast

- Orange and grapefruit juices
- A selection of seasonal fruits and berries
- Breakfast breads and bagels
- Sweet butter, fresh fruit preserves
- Low-fat and plain cream cheese
- Coffee and an assortment of hot teas

14.95 per person

Customize By Adding The Following Enhancements »

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

- Bacon with Cheddar cheese and scrambled eggs on a buttery croissant
- Hickory-smoked ham, Swiss cheese and egg on a mini pretzel roll
- Chicken sausage with aged 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

choose 1

8.95 per person

Maximum of 100 people

Egg Selections

- Classic Eggs Benedict with poached eggs, Canadian bacon and hollandaise
- Morning egg scramble with Cheddar cheese and chives
- Baked egg casserole with bacon, spinach and Jack cheese

choose 1

6.95 per person

Assorted Individual Selections Of Dry Cereals

Accompanied by low-fat and whole milk, bananas and fresh seasonal berries 6.95 per person

Smoked Skuna Bay Salmon Display

Smoked Skuna Bay salmon served with cream cheese, capers, tomatoes, red onion and sliced pumpnickel triangles 12.95 per person

Breakfast Meats

- Breakfast bacon
- Country sausage links
- Turkey bacon
- Chicken sausage links
- Sliced country ham

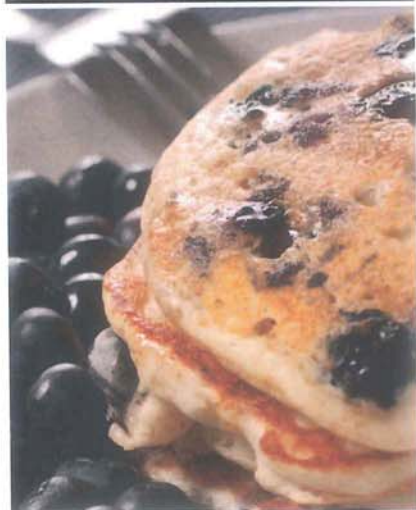
choose 2

5.95 per person

Selections of Individual Fruit Flavored Low-Fat Yogurts 3.95 per person

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 low-fat and whole milk 6.95 per person



Breakfast Action Stations

The following tables may be added to any of our breakfast menus.
Served for a minimum of 30 people.

Omelet Station

Accompanied by an array of fresh vegetables including red and green bell peppers, onions, mushrooms and spinach with assorted meats and cheeses including smoked bacon, ham, Jack and Cheddar cheeses. Served with spicy pico de gallo, salsa, farm fresh cage-free eggs and egg whites 10.95 per person plus attendant fee

Hot Iron Belgian Waffles

Made to order by our Chefs and served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and dusted with powdered sugar 9.95 per person plus attendant fee

Stacks Of Griddled Pancakes

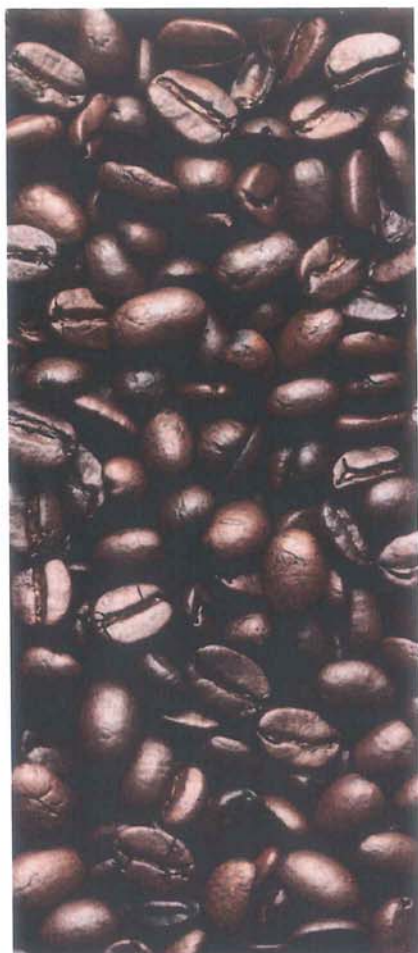
Chefs prepare-to-order a freshly griddled selection of: blueberry, banana and chocolate chip buttermilk pancakes served with fresh sliced seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and dusted with powdered sugar 9.95 per person plus attendant fee

Plated Breakfast Selections

Includes mini croissants and breakfast breads basket, sweet butter and fresh fruit preserves, orange and grapefruit juices, coffee and an assortment of hot teas 24.95 per person

Entrées

- choose 1
- Farm fresh scrambled eggs with bacon and Yukon Gold potatoes
 - Eggs frittata with Feta cheese, spinach and oven-dried tomatoes
 - Brioche French toast with seasonal berry compote, bacon and maple syrup
 - Country ham and spinach quiche with Gruyere cheese, mushrooms and breakfast potatoes



Morning and All Day Beverage Selection

Beverage service is based on one hour unless otherwise noted.

Agua Fresca Bar

Orange, honeydew and watermelon agua fresca served with fresh fruit and low-fat yogurt smoothies 12.95 per person

Mexican Hot Chocolate

Accompanied by warm churros with cinnamon sugar, whipped cream and chocolate sauce 9.95 per person

Soft Drinks, Bottled Water and Juices

Assorted soft drinks, organic apple and natural juices and bottled water 8.95 per person

Signature Coffee Table

Gourmet coffee, herbal teas with flavored syrups, wildflower honey, orange and lemon zest whipped cream, chocolate curls, sugar swirl sticks and selected sweeteners 7.95 per person

Fresh Lemonade Bar

Fresh lemonade blended with your favorite flavors of strawberry, watermelon and lemon 5.95 per person

Fresh Brewed Iced Tea Bar

Assorted green and fruit-flavored herbal teas served with fresh cut lemons and simple syrup 5.95 per person



Continuous Beverage Service

Coffee, Selection Of Hot Teas, Soft Drinks And Bottled Water

Four Hours 15.00 per person

Eight Hours 30.00 per person



More than just a **Snack**

Classic Breaks

Menus for the meals between meals.

Balanced Selections For Grab & Go

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

12.95 per person

7th Inning Stretch — *Just like the famous break in baseball action – these treats get the crowd cheering and ready for more action!*

- Flavored gourmet popcorns including rosemary and Parmesan, truffle and sea salt, non-buttered and caramel corn
- Warm ballpark peanuts
- Giant soft pretzels hand-carved to order with handcrafted toppings accompanied by beer cheese, chipotle and yellow mustards
- Fresh seasonal fruits and berries

8.95 per person

Create Your Own Energy Mix — *An assortment of gourmet favorites allow guests to customize a sweet, savory or spicy combination. Served with assorted seasonal whole fruits*

- Dried papaya and pineapple
- Banana chips
- Dates
- Yogurt raisins
- Yogurt-covered peanuts
- Unsalted roasted almonds
- Pretzel treats
- Sesame sticks
- Salted roasted peanuts
- Rice crackers
- Green wasabi peas

7.95 per person

Seasonal Sliced Fresh Fruit Platter

Served with strawberry yogurt sauce 7.95 per person

Garden Fresh Seasonal Crudité

Individually packaged with buttermilk ranch dipping sauce—great on the go!
6.95 per person

Jumbo Soft Pretzels

Served warm with beer cheese, chipotle and yellow mustards
5.95 per person

Assorted Organic Energy Bars

6.95 per person



Market Whole Fruit

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

Assorted Individual Low-Fat Fruit Yogurts 3.95 per person

Fruta Cups

Individually packaged slices of select fruits with chili salt and fresh lime
— a refreshing snack with a kick! 4.95 per person

Sweet Breaks

The Cupcake Bar

Oh, you will need to have these cupcakes! A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean served with ice-cold low-fat and whole milk 12.95 per person



Warm Cookies and Milk

You can smell them now... warm, fresh baked jumbo cookies! Giant peanut butter, chocolate chip and oatmeal cookies served warm on griddles.
Accompanied by ice-cold low-fat and whole milk 7.95 per person

Fruits in Bloom

- Caramel Apple Bloom - Flaky golden pie petals filled with peeled apples, topped with caramel and served with vanilla ice cream
 - choose 1
 - Berry Tart Bloom - Flaky golden pie petals filled with apples, blackberries, blueberries and raspberries and served with vanilla ice cream
- 6.95 per person

Cookie and Brownie Sampler

Our signature giant chocolate chunk and oatmeal cookies with fudge brownies 7.95 per person



Lunch with **Personality**

Design-Your-Own Plated Luncheons

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

Salads — Served with warm artisan rolls and sweet butter

First course
choose 1

- Iceberg wedge served with grape tomatoes, red onions, blue cheese, and crisp bacon with a creamy blue cheese dressing
- Caesar salad, crisp romaine, Parmesan and garlic croutons with classic Caesar dressing
- Field greens, grape tomatoes, red onion and cucumbers with an aged balsamic vinaigrette
- Southern salad, baby field greens, assorted berries, spiced pecans, blue cheese and a white balsamic vinaigrette
- Spinach and apple salad, toasted walnuts, Chèvre cheese and red onions with a cider vinaigrette
- Cherry tomato and Bocconcini Mozzarella salad with wild baby arugula and pesto
- Bibb lettuce with poached pears, candied pecans and crumbled blue cheese

Entrées — Served with local and seasonal vegetables

Second course
choose 1

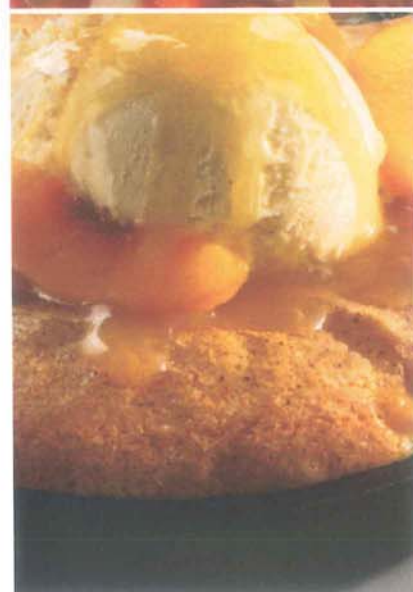
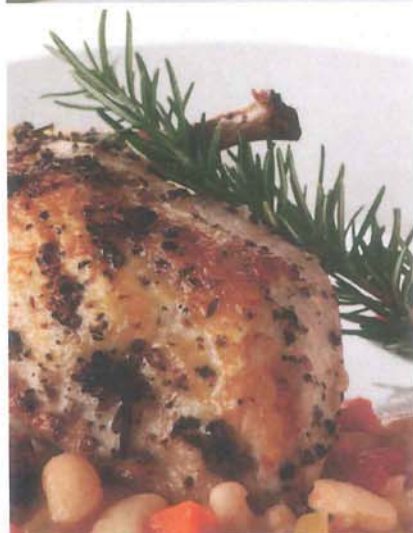
- Roasted chicken breast with herb-roasted fingerling potatoes and rosemary au jus
- Lemon chicken breast with Vesuvio-style potato, roasted tomato and lemon garlic sauce
- Miso glazed Skuna Bay salmon with coconut jasmine rice and baby bok choy
- Braised beef short ribs with garlic Parmesan polenta and Cabernet reduction
- Seared tilapia with roasted tomato and fennel ragout, and Parmesan roasted potatoes
- Grilled petite filet mignon with potato purée and three-peppercorn sauce
- Grilled flat iron steak with truffle white Cheddar macaroni & cheese and Dijon sauce
- Pork tenderloin with sweet potato purée and mustard sauce

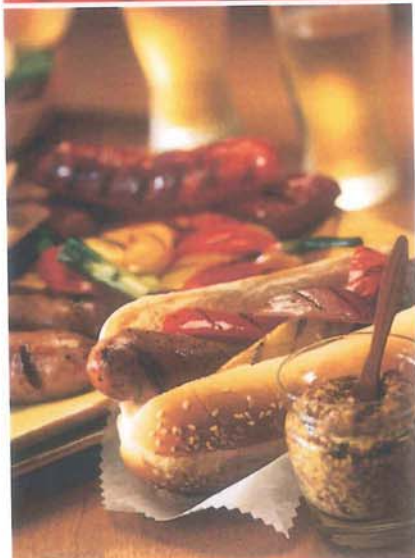
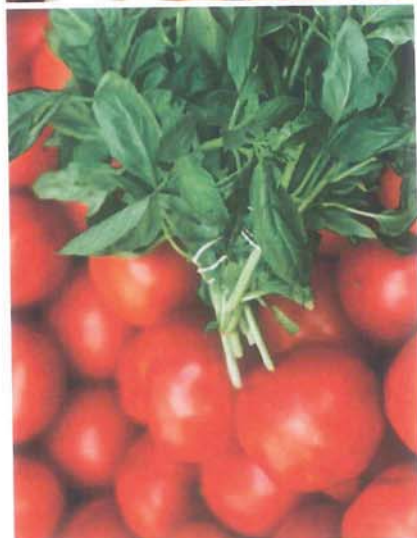
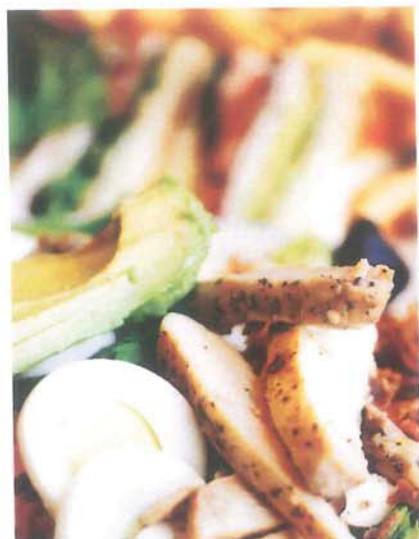
Dessert — Served with coffee and a selection of hot teas

Third course
choose 1

- New York style cheesecake with a butter cookie crust and berry compote
- Lemon pound cake finished with seasonal berries and whipped cream
- Southern peach cobbler with whipped cream
- Chocolate mousse garnished with fresh raspberries
- Warm chocolate chip cookie with vanilla ice cream

Your custom three course menu 33.95 per person





Lunch Chef's Tables

All Chef's Tables include coffee and tea.

Smokehouse Sampler

- Smoked beef brisket with Texas toast and our signature barbecue sauce
 - Barbecued pulled chicken with mini onion rolls
 - Pulled pork, Jack cheese and poblano quesadilla with spicy salsa and avocado cream
 - Smoked turkey Cobb salad with buttermilk ranch dressing
 - Loaded macaroni salad with smoked Cheddar, bacon, scallions and hardboiled egg
 - Creamy coleslaw
 - Blueberry peach cobbler with cinnamon whipped cream
- 26.95 per person

Gourmet Market Sandwich and Salad Table

- "ZLT" sandwich grilled zucchini, vine-ripe tomatoes, jalapeño Jack cheese and romaine served on char-grilled flatbread brushed with sun-dried tomato pesto
 - Smoked pork belly "BLT" sandwich with vine-ripe tomatoes, wheat toast and mayonnaise
 - Country chicken salad sandwich with basil, scallions and almonds with lemon aioli and Italian rolls
 - Field greens, grape tomatoes, red onion, cucumber and aged balsamic vinaigrette
 - Wild rice salad with dried fruits, pecans and honey-cider dressing
 - Vegetable chips and BBQ potato chips
 - Chef's selection of gourmet dessert bars
- 24.95 per person

Signature Sandwich and Salad Table — Hot-pressed sandwich sampler including some of our guest favorites

- Our famous "hot dog panini" with Jack cheese, grain mustard and caramelized onions
 - Cuban-pressed sandwich with ham, roasted pork, Swiss cheese and spicy pickles
 - Four-cheese tomato melt on traditional sourdough bread
 - Nicoise tuna salad
 - Chinese chicken salad with crispy wontons and Asian vinaigrette
 - Harvest grain salad with grilled vegetables and maple-herb dressing
 - Sweet potato and kettle-style chips
- 22.95 per person

May we suggest adding a dessert? DS1

Picnic Package

- Kosher-style hot dogs served with traditional condiments
 - Italian sausage, sweet red and green peppers, onions and giardinera on Italian rolls
 - Gourmet nacho bar with beef chili and housemade salsas
 - Buffalo chicken sandwiches with blue cheese slaw and mini rolls
 - Mustard potato salad
 - Coleslaw with sweet and sour dressing
 - Cookies and fudge brownies
- 19.95 per person



Create-A-Sandwich

- A selection of fresh breads and rolls
 - Selected cold sliced meats including shaved roast beef, smoked ham, roasted turkey and All-American egg salad
 - A selection of sliced cheeses including Swiss, Provolone and Cheddar
 - Traditional condiments including mayonnaise, mustard, lettuce, tomato, red onion and pickles
 - Kettle-style chips
- 16.95 per person

May we suggest adding a dessert? DSI

Lunch Table Enhancements

The following may be added to any of our lunch chef table menus

Chef-Made Soups

- Roasted tomato basil 4.95 per person
- Corn and crab chowder 4.95 per person
- Hearty chicken noodle 4.95 per person
- Wild mushroom 4.95 per person

Cold Salads

- Loaded macaroni salad 3.95 per person
- Mustard potato salad 3.95 per person
- Creamy coleslaw 2.95 per person
- BLT salad with Cheddar cheese and buttermilk dressing 4.95 per person
- Caesar salad with garlic croutons and shaved Parmesan 4.95 per person
- "Clubhouse" salad with ham, turkey, Swiss cheese, avocado and toast point croutons 4.95 per person
- Grilled chicken Cobb salad with a honey Dijon vinaigrette 4.95 per person

Box Lunch

- Roast sirloin of beef, tomatoes, sweet onion jam and Boursin cheese on focaccia bread
- Grilled chicken, spinach, herb aioli and Provolone cheese on focaccia bread
- Smoked turkey, bacon, tomato, lettuce and herb aioli on wheat bread
- Ham and Swiss on pretzel bread
- "ZLT" flatbread sandwich, grilled zucchini, tomatoes, jalapeño jack cheese and sun-dried tomato pesto
- Whole fruit
- Bag of kettle-style potato chips
- Pasta salad with grilled zucchini, red onions and red peppers in a parsley vinaigrette
- Fresh baked cookie
- Bottled water

Choose 1 sandwich

A great option for the grab and go lunch! 16.95 per person



Delectable & Flexible

Anytime Anywhere Menus

These specialty items make an extraordinary addition to any menu!

Extreme Loaded Mini Dogs — A smaller version of our specialty that's perfect for sampling our culinary twist on a sport fan favorite.

- Deli Dog - Sauerkraut and Thousand Island dressing
- Picnic Dog - Beans, BBQ sauce and all the fixin's
- Thai Dog - Daikon radish, cucumber, cilantro sprigs, red onion and sweet Thai chili sauce
- Corn Chip Pie Dog - Chili, cheese and corn chips
- Kimchi Dog - Served up with savory vegetable kim chi
- Mac-N-Cheese Dog - Goopy macaroni and cheese topped with corn chips
- Taco Dog - All your favorite taco toppings on a dog
- Buffalo-Style Dog - Buffalo wing sauce and blue cheese slaw

Choose four 12.95 per person

Choose five 13.95 per person

Get them all! 15.95 per person

Worldwide Wing Table — Choose from a variety of classic and exotic flavors, served with a variety of dipping sauces and crisp vegetables

- Classic spicy buffalo
- Hawaiian pineapple soy glazed
- Crispy, firecracker grilled chili and lime
- Spicy orange glazed
- Grilled Tex Mex
- Smoky BBQ and glazed-bourbon molasses

Choose four 13.95 per person

Choose five 14.95 per person

Get them all! 16.95 per person

Meatball Bar — A selection of our handcrafted meatballs served with a basket of fresh rolls to soak up the sauce!

- Chicken with green chile verde sauce
 - Thai pork with ginger-soy barbecue sauce
 - Italian beef with spiced tomato sauce
- 11.95 per person



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

- Buffalo chicken with Jack and blue cheese
- Smoked pork, green chile and Cheddar
- Cheese Curl-crust — *Great for kids of all ages!*
- Chorizo and Jack cheese with tortilla crust
- White cheese mac with spinach and artichokes
- Smoked Cheddar with BBQ potato chip crust

Choose three 8.95 per person

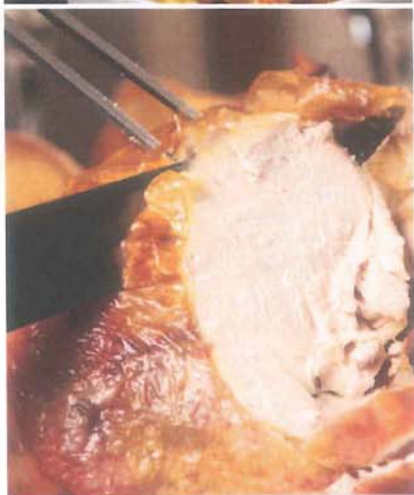
Choose four 9.95 per person

Specialty Fare

- Mustard glazed corned beef with Louie dressing and marble rye 8.95 per person
- Beef tacos with assorted salsas, avocado crema and flour and corn tortillas 8.95 per person
- "Philly" cheesesteaks with peppers and onions, cheese sauce, and hoagie rolls 8.95 per person
- Stadium hot dogs and bratwurst with gourmet condiment bar 8.95 per person

Carvery Bar — *All carvery served with gourmet pretzel bread, multi-grain and hoagie rolls*

- Chef-carved house smoked turkey with apricot chutney and herb aioli 8.95 per person plus attendant fee
- Chef-carved peppercorn-crust beef sirloin with horseradish cream 9.95 per person plus attendant fee





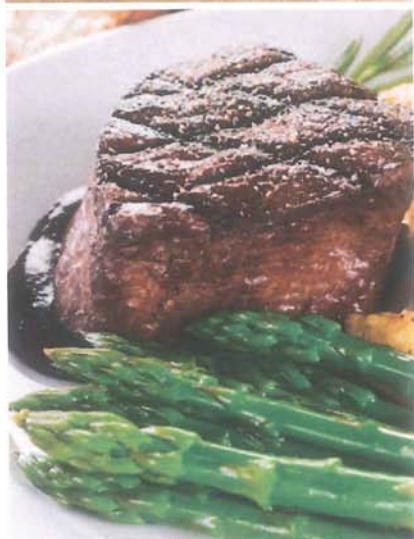
gluten free

Gluten-Free Plated Breakfast

Spinach and mushroom scramble with havarti, pesto and roasted red pepper, Yukon potatoes and Gouda sausage, accompanied by fresh fruit yogurt, fresh squeezed orange juice, coffee and a selection of herbal teas 17.95 per person

Gluten-Free Breakfast Chef's Table

- An array of fresh sliced fruits, berries and melons
 - Smoked turkey and broccolini scramble with Boursin cheese and grape tomatoes
 - Twin potato hash with caramelized onions, sweet and Russet potatoes, peppered bacon and oven-dried tomatoes
 - Served with fresh squeezed juice, coffee and tea
- 23.95 per person



Gluten-Free Plated Lunch

- Baby spinach salad with cranberries, candied walnuts, goat cheese and Champagne vinaigrette
 - Smoked pork chop with apple compote and herb roasted fingerling potatoes
 - Flourless chocolate torte with fresh whipped cream and berry garnish
- 25.95 per person

Gluten-Free Lunch Chef's Table

- Gourmet Sausages - Apple Gouda, spicy Italian and chipotle Cheddar with gluten-free rolls and assorted condiments
 - House kettle-style chips with roasted garlic Parmesan dip
 - Southern Cobb salad with hardboiled egg, smoked house bacon, tomatoes, Cheddar, olives and honey-mustard ranch
- 23.95 per person

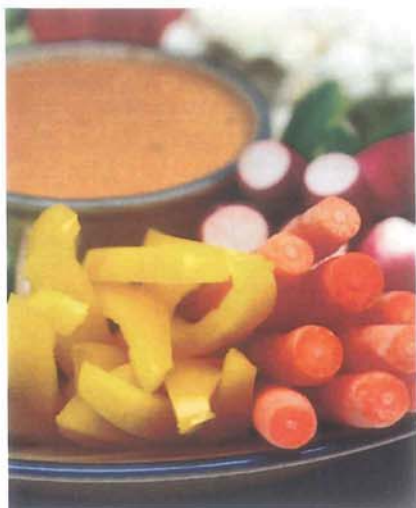


Gluten-Free Plated Dinner

- Grilled hearts of romaine salad with blue cheese dressing, smoked bacon and grape tomatoes
 - Rosemary grilled ribeye chop with soffrito and white truffle twice baked potato with spinach and Boursin cheese
 - Chicago-style cheesecake with fresh whipped cream and berry garnish
- Mkt price

Gluten-Free Dinner Chef's Table

- "Chef carved" filet mignon with Bordeaux mushroom sauce, Dijon-truffle aioli and roasted garlic puree
 - Grilled asparagus with hollandaise sauce
 - Mesclun greens with Parmigiano-Reggiano and red wine vinaigrette
 - Roasted beets with Chevre and citrus vinaigrette
- 35.95 per person plus attendant fee



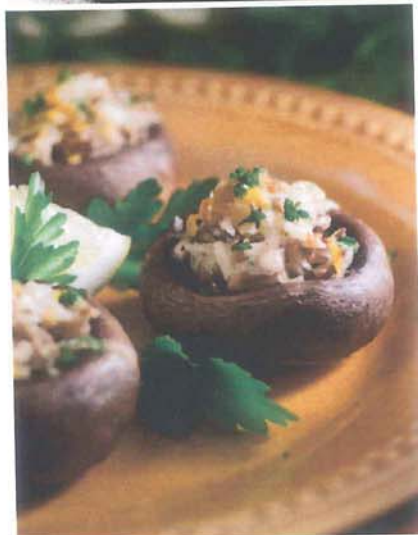
Gluten-Free Reception

- Chicken wing sampler with garlic-Parmesan, classic buffalo and honey mustard with an assortment of dipping sauces
 - Philly cheesesteak nacho with onions and bell peppers, Monterey Jack sauce and corn tortillas with giardinera
 - BLT martini with crisp romaine, shredded Cheddar, smoked bacon and buttermilk ranch dressing in a martini glass
 - Fresh vegetable crudité with ranch and chili-lime crema dips
- 25.95 per person

Gluten-Free Snack Basket

There's something for everyone! A fantastic assortment of gluten-free snacks and bars 12.95 per person





Receptions **Reinvented**

Reception Menu

Build a perfect reception from a variety of gourmet to classic signature dishes.

Hot-Pressed Perfection

- Our Signature "hot dog" panini with Jack cheese, caramelized onion and ground mustard 3.00 per piece
- Cuban-pressed sandwich with roast pork, ham, Swiss cheese and spicy pickles 3.00 per piece
- Four cheese tomato melt on traditional sourdough 2.50 per piece
- **Hot-Pressed Sandwich Sampler** 9.00 per person

Retro Minis —Classic favorites!

- Beef Wellington bites with horseradish cream 3.95 per piece
- Housemade corned beef Reuben with Gruyere cheese and Louie dressing 3.95 per piece
- Chicken cordon blue with pit ham and blue cheese sauce 2.95 per piece
- **Retro Sampler** 8.00 per person

Stuffed Mushrooms

- Fennel sausage and garlic bread crumbs 3.50 per piece
- Spinach and Parmesan risotto 3.00 per piece
- Dungeness crab with lemon aioli 4.50 per piece
- **Stuffed Mushroom Sampler** 8.50 per person

Sumptuous Satays

- Ginger chicken served with sweet chili sauce 3.00 per piece
- Sizzling short rib with Thai peanut sauce 3.00 per piece
- Coconut curry chicken with mango chutney 3.00 per piece
- Basil-garlic shrimp with chili lime mint sauce 4.00 per piece
- **Satay Sampler** 8.00 per person



Mini Chilled Shrimp Shooters

- Classic Fisherman's Wharf-style with our lemon horseradish cocktail sauce 4.00 per piece
- Bayou blackened with remoulade sauce 4.00 per piece
- Pesto marinated with lemon aioli 4.00 per piece
- **Shrimp Shooter Sampler** 10.00 per person

Mini All-Beef Burgers

- Tavern-style classic with American cheese and our secret sauce 3.00 per piece
- Firehouse burger with applewood-smoked bacon and barbecue sauce 3.50 per piece
- Gourmet burger with truffle aioli and Gruyere cheese 3.50 per piece
- **Mini Burger Sampler** 8.50 per person



Coastal Favorites

- Signature crab cakes with lemon aioli 5.00 per piece
- Seared sesame tuna wonton served with seaweed salad and wasabi cream 4.50 per piece
- Smoked Skuna Bay salmon cracker with crème fraiche, capers and red onion 4.00 per piece
- **Seafood Sampler** 10.00 per person

Single Sip

- Gazpacho with tomato, cucumber and olive oil 2.00 per piece
- Butternut squash 2.00 per piece
- Tomato bisque 2.00 per piece
- **Single Sips Sampler** 5.00 per person

Grilled Artisan Bread Crostini

- Tomato, basil with artisan olive oil 2.00 per piece
- Whipped Ricotta with olive salad 2.50 per piece
- Beef carpaccio, garlic aioli and Parmesan 2.50 per piece
- **Crostini Sampler** 7.00 per person





Quesadillas

- House smoked brisket and Cheddar cheese with avocado crema 3.00 per piece
- Ancho chicken and Jack cheese with salsa verde 3.00 per piece
- Baby spinach and brown mushroom with pico de gallo 3.00 per piece
- **Quesadilla Sampler** 8.00 per person

Lamb Chops

- Charcoal charred and topped with Granny Smith apple and mint relish 3.50 per piece
- Garlic grilled with kalamata aioli 3.50 per piece
- Ancho chili-crust with jalapeño citrus salsa 3.50 per piece
- **Lamb Chop Sampler** 10.00 per person

Spoons

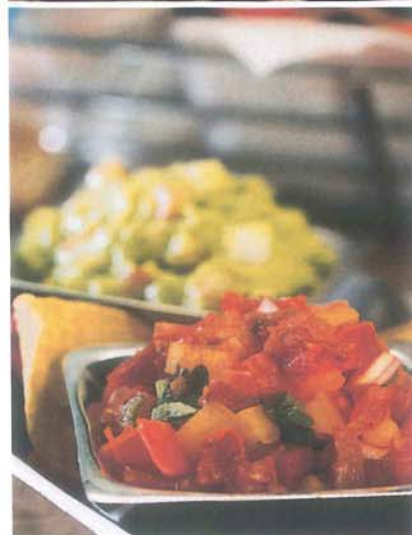
- Ahi tuna tartare with lemon, olive oil, capers and basil 4.00 per piece
- Classic steak tartare with mustard, egg and shallots 4.00 per piece
- Fresh crab salad with citrus aioli and fresh chives 4.00 per piece
- **Our Signature Tasting Spoon Sampler** 12.00 per person

Miniature Tostadas

- Spicy seared ahi tuna with cilantro lime crema and jalapeño slaw 4.00 per piece
- Duck breast seared with pasilla peppers and tropical mango salsa 3.50 per piece
- Hand pulled chicken with black bean purée, queso fresco and pickled red onion 3.00 per piece
- **Tostada Sampler** 8.00 per person

Handcrafted Mini Sliders

- Slow roasted prime rib with smoked Cheddar, caramelized onions and barbecue sauce 3.00 per piece
- Breaded chicken Parmesan with marinara and fresh Mozzarella 3.00 per piece
- Sirloin meatloaf with crispy onions and wild mushroom gravy 3.00 per piece
- **Slider Sampler** 8.00 per person





Reception Stations

Pleasing to even the pickiest eaters.

Artisan Cheese Board

Artisan selection of local and imported farmstead cheeses. Accompanied by assorted housemade chutneys, local honey, artisan breads and crackers
13.95 per person

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. Served with sour cream, jalapeños and signature hot sauces 10.95 per person

Antipasti

A selection of hot and cold Italian specialties perfect for any party! Imported cured meats, cheeses, local seasonal vegetables, marinated olives with warm spinach and artichoke fondue. Served with a variety of flatbreads, crostinis and breadsticks 11.95 per person



Mini Sausage Table

Naturally-raised sausages created for Levy Restaurants. Flavors include apple Gouda, chipotle Cheddar and spicy Italian. Served with gourmet mustards, apple slaw and hoagie rolls 13.95 per person

Farmer's Market Table

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

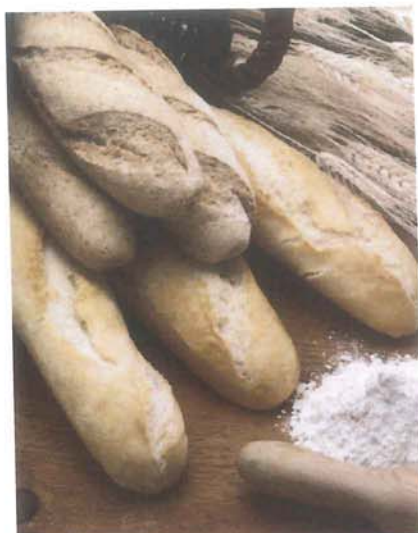
Sushi

A selection of fresh made maki, including California rolls, spicy tuna rolls and smoked Skuna Bay salmon rolls, as well as market fresh sashimi. Served with ocean salad, wasabi, pickled ginger and a variety of dipping sauces
Based on 4 pieces per person Mkt. price, 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 gulf shrimp 3 pieces per person
- Fresh oysters 2 pieces per person
- Alaskan King crab legs 1/2lb. per person
- Mkt. price



Reception Stations

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 and Exotic 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

8.95 per person

Bruschetta d'Italia

- Tomato basil with Parmesan and extra virgin olive oil
 - Kalamata olives tapenade with Chèvre cheese
 - Roasted wild mushroom with Gorgonzola cheese
 - Caramelized onion with Taleggio cheese
- 7.95 per person

Mashed Potato Bar

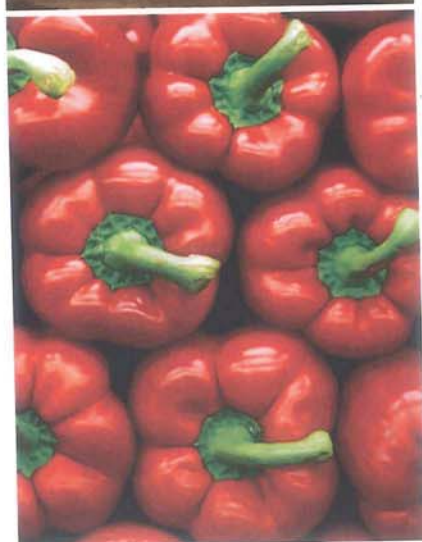
Old-fashioned, creamy mashed potatoes with specialty ingredients served in martini glasses. Flavors include lobster mashed potatoes, Yukon Gold mashed potatoes and braised short ribs with a Cabernet reduction and sweet mashed potatoes with cinnamon, brown sugar, butter and candied pecans

8.95 per person plus attendant fee

Garden Fresh Vegetable Basket

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

7.95 per person



Gourmet Flatbread Squares

Two open-faced grilled flatbread selections with gourmet toppings including Caprese with fresh Mozzarella, tomatoes, Kalamata olives and fresh basil Antipasti with genoa salami, mortadella, prosciutto, roasted peppers and Parmesan

7.95 per person

Smoked Skuna Bay Salmon

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

10.95 per person





Carving Stations

Chef attendant fee applies.

Chef-Carved Side of Smoked Skuna Bay Salmon

Smoked Skuna Bay salmon served with classic garnishes, sliced pumpernickel and crème fraîche 24.95 per person

Chef-Carved Whole Roast Tenderloin of Beef

Served with peppercorn sauce, horseradish cream and artisan rolls 25.95 per person

Sugar-Cured Spiral Ham

With 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 15.95 per person

Spit-Roasted Breast of Turkey

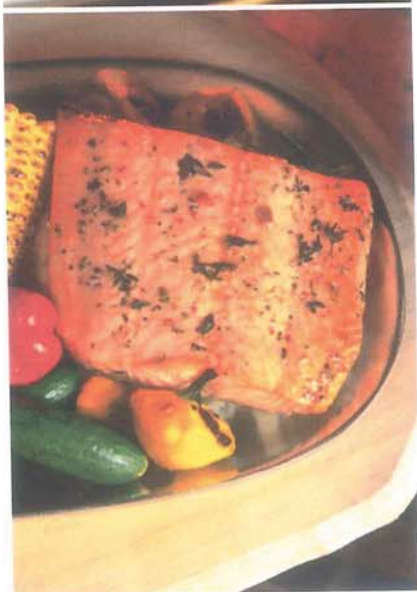
Served with cranberry and apricot chutneys, herb aioli and artisan rolls 12.95 per person

Texas-Style Smoked Brisket

Served with our Levy signature barbecue sauce, crispy onion straws and mini onion rolls 15.95 per person

Garlic Roasted Beef Strip Loin

Wild mushroom sauce, grain mustard, creamy horseradish sauce and artisan rolls 20.95 per person





Distinguished Dinners

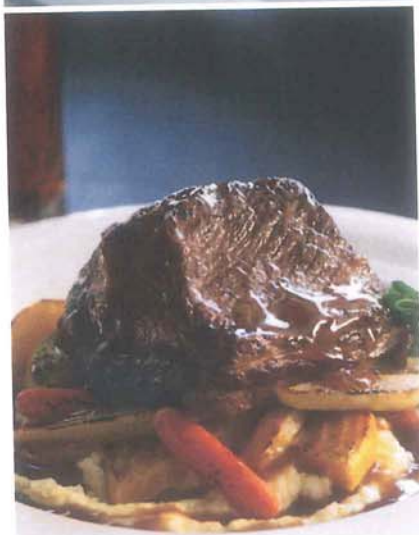
Design-Your-Own Plated Dinner

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

Salads — Served with warm artisan rolls and sweet butter

First course
choose 1

- Iceberg wedge served with grape tomatoes, red onions, blue cheese and crisp bacon with a creamy blue cheese dressing
- Caesar salad, crisp romaine, Parmesan and garlic croutons with Caesar dressing
- Field greens, grape tomatoes, red onion, cucumbers with aged balsamic vinaigrette
- Southern salad, baby field greens, assorted berries, spiced pecans, blue cheese and a white balsamic vinaigrette
- Spinach and apple salad, toasted walnuts, Chèvre cheese and red onions with a cider vinaigrette
- Cherry tomato and Bocconcini Mozzarella salad with wild baby arugula and pesto
- Bibb lettuce, poached pears, candied pecans and crumbled blue cheese



Entrées — Served with local and seasonal vegetables

Second course
choose 1

- Roasted chicken breast with herb-roasted fingerling potatoes and rosemary au jus
- Lemon chicken breast with Vesuvio-style potato, roasted tomato and lemon garlic sauce
- Miso glazed Skuna Bay salmon with coconut jasmine rice and baby bok choy
- Braised beef short ribs with garlic Parmesan polenta and Cabernet reduction
- Seared tilapia with roasted tomato and fennel ragout and Parmesan roasted potato
- Grilled petite filet mignon with potato purée and three-peppercorn sauce Add 8.00 per person
- Grilled flat iron steak with truffle white Cheddar macaroni & cheese and Dijon sauce
- Pork tenderloin with sweet potato purée and mustard sauce

Duet Entrée Selections

- Double Colorado lamb chop and gulf shrimp with butternut squash polenta and honey-glazed baby carrots Add 11.00 per person
- Herb-crusted tenderloin of beef and Maine sea scallops with scalloped Yukon Gold potatoes and red wine sauce Add 10.00 per person
- Grilled petite filet mignon and seared Skuna Bay salmon with risotto cake, braised spinach and three-peppercorn sauce Add 8.00 per person

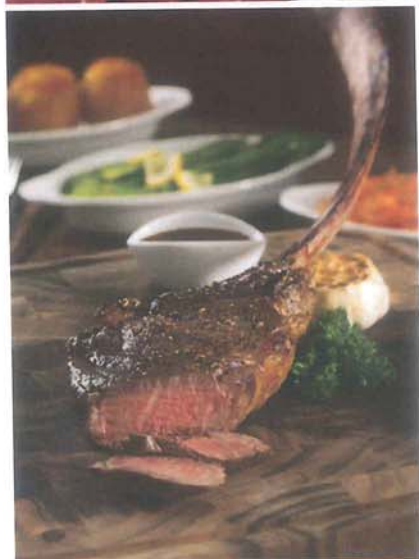
Dessert — Served with coffee and a selection of herbal teas

Third course
choose 1

- New York style cheesecake with butter cookie crust and berry compote
- Lemon angel food cake finished with seasonal berries and whipped cream
- Southern peach cobbler with whipped cream
- Chocolate Paradis' cake with toffee and caramel sauce
- Signature six-layer carrot cake
- Warm chocolate chip cookie with vanilla ice cream

Your custom three course menu 38.95 per person





Dinner Chef's Tables

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

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

- Roast rack of pork with balsamic Dijon glaze
 - Roasted Amish chicken with toasted couscous, dried fruit and natural jus
 - Chorizo cassoulet with organic vegetables and fresh thyme
 - Smashed yams with wildflower honey, yam frites and cinnamon butter
 - Organic field greens salad with white balsamic vinaigrette
 - Roasted golden beet salad and Ricotta salata
 - Cracked wheat salad with mint, tomatoes and cucumbers
 - Black beluga, lentil and carrot salad with vanilla molasses dressing
 - Barley citrus corn salad and tarragon pesto
 - Local fruit pies and miniature tarts served with vanilla bean ice cream
- 55.95 per person

The Steakhouse

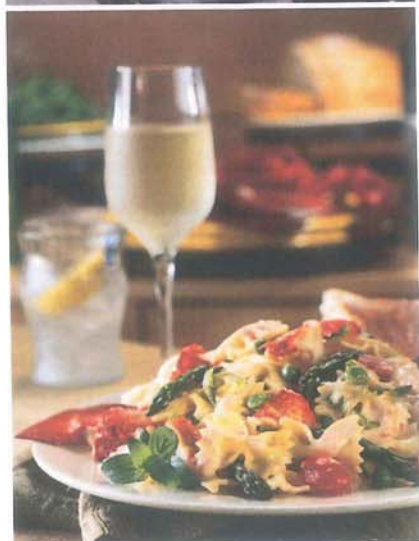
- Chef-carved New York strip loin with horseradish cream and mushroom jus
 - Roasted lemon-garlic chicken with natural jus
 - Grilled Skuna Bay salmon with braised spinach and leek confit
 - Sautéed green beans with tomatoes
 - Loaded mashed potato with bacon, Cheddar and green onions
 - Red wine-braised wild mushrooms with shallots
 - Iceberg wedge with grape tomatoes, red onions, crisp bacon and creamy blue cheese dressing
 - Caesar salad, crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing
 - Traditional bread pudding served warm with caramel sauce, accompanied by vanilla bean ice cream
- 42.95 per person plus attendant fee

Classic Picnic Package

- Kosher-style hot dogs with mustard, pickles, onions and relish
 - Italian sausage with sweet red and green peppers, onions and giardinera on Italian rolls
 - Grilled herb chicken breast with sautéed spinach and natural au jus
 - Caesar salad, crisp romaine, Parmesan and garlic croutons with classic Caesar dressing and coleslaw with sweet and sour dressing
 - Italian chopped salad with grilled chicken, bacon, blue cheese, tomato, pasta and a honey Dijon vinaigrette
 - Cookies, brownies and caramel corn
- 25.95 per person

The Southern Smokehouse

- 12-hour smoked beef brisket with barbecue bourbon glaze, mustard barbecue and sweet vinegar barbecue sauces
 - Smoked pulled pork with creamy coleslaw and onion rolls
 - Macaroni and cheese, Cheddar au gratin potatoes and baked beans
 - Roasted corn and poblano salad
 - Green salad, grape tomatoes, red onion and cucumbers with buttermilk ranch and red wine vinaigrette
 - Parker House rolls and cornbread with butter and honey
 - Southern peach cobbler and baked apple crisp with vanilla bean ice cream
- 35.95 per person



Design-Your-Own Chef's Table

Individualize your menu to suit your event. The ultimate in customization!

Salads

- Italian chopped salad with grilled chicken, bacon, blue cheese, tomato and pasta with a honey Dijon vinaigrette
- Smoked barbecue chicken salad with mixed greens, cornbread croutons and a baked-bean vinaigrette
- Barbecue shrimp and andouille salad with grilled corn, kidney beans, tomatoes and greens tossed with a Cajun vinaigrette
- Chopped vegetable salad with mixed greens, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette
- Caesar salad — crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing
- Southern salad — baby field greens, assorted berries, spiced pecans and blue cheese with white balsamic vinaigrette

Entrées

- Roasted lemon-garlic chicken with natural jus
- Maple glazed turkey with cranberry apricot chutney and sage gravy
- Peppercorn-crusted tri tip sirloin with rosemary demi and horseradish cream
- Mustard glazed Pork loin with spicy fruit chutney and bourbon jus
- Slow roasted prime rib with natural jus and horseradish cream
- Grilled Skuna Bay salmon with lemon beurre blanc
- Char-grilled ribeye chops with smoked bacon demi and barbecue aioli
Add 8.00 additional per person
- Herb-roasted beef tenderloin with Merlot demi and truffle aioli
Add 8.00 additional per person

Pasta

- Penne pasta with spicy marinara, Asiago cream, fresh basil and shaved Parmesan
- Rigatoni pasta with tomato-basil sauce, spinach and Ricotta cheese
- Wild mushroom risotto with fresh herbs and Parmesan garlic broth
- Linguini with shrimp, tomato-basil sauce, garlic and chiles

Sides

- Au gratin potatoes with four cheeses and fresh thyme
- Loaded mashed potatoes with smoked bacon, sour cream, chives, Cheddar and scallions
- Roasted fingerling potatoes with herb butter and garlic sour cream
- Classic creamed spinach with crispy leeks and Parmesan
- Bistro roasted vegetables with the season's finest fresh herbs and olive oil
- Creamed sweet corn with slab bacon and scallions

Your Custom Chef's Table includes coffee and tea 38.95 per person

May we suggest adding a dessert? DS1



Dessert Redefined

Dessert Menus

Signature Desserts — Minimum of 50 people

A selection of our Signature desserts! Carrot cake, Chocolate Paradis' cake, Coconut Lopez cake, Chicago cheesecake, cupcakes, mini taffy apples, mini low-fat yogurt parfaits, sweet dessert shots, cookies, brownies and gourmet dessert bars 14.95 per person
Vanilla bean ice cream Add 3.00 per person

The Cupcake Bar

Oh, you will need to have these cupcakes! A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean served with ice-cold low-fat and whole milk 12.95 per person

Banana's Foster

Sweet caramelized bananas with butter, brown sugar and flamed with dark rum, served with vanilla bean ice cream 9.95 per person plus chef attendant fee

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 8.95 per person

Brownie Sundae Bar

Our signature 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

Country-Style Fruit Cobblers

Fresh-baked fruit blueberry with struessel topping and peach with struessel topping. Served warm with vanilla bean ice cream. Ask our chef about their seasonal selections! 8.95 per person

Warm Cookies And Milk

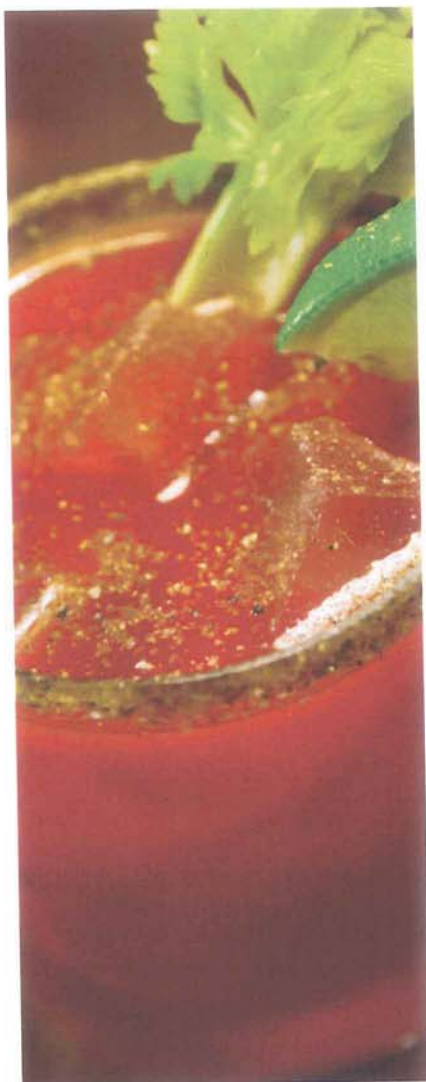
Our chocolate chunk, oatmeal raisin, and peanut butter cookies served fresh out of the oven on griddles. Accompanied by ice-cold milk in shooters 7.95 per person

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 person

Donut Sundae Bar

Glazed donuts toasted on our flat grill served with vanilla bean ice cream and sweet fruit compote 9.95 per person



Beverages

Specialty Bars and Beverages

Pricing is based on a four hour event unless otherwise noted.

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

Icy cold Grey Goose Vodka or Bombay Sapphire, served with a bevy of garnish. Also available are the Ultimate Cosmopolitan, Apple Martini and the Lemon Drop 19.95 per person

Bloody Mary Bar — *A fabulous starting point!*

Classic Finlandia or Grey Goose, zesty Bloody Mary Mix and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces 15.95 per person

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

Aromatic Bacardi Rum, fresh mint, zesty lime and cane sugar blended to Caribbean delight! 13.95 per person

Jalapeño Margarita

The kick of a margarita with the zip of jalapeño. Go way south of the border 8.95 each

French Heaven

Blissful blends of Grey Goose Pear Vodka, Elderberry Liqueur and a hint of lemon sour *Oui!* 11.95 each

Vodka Lemonade With A Twist — *A blast of summer*

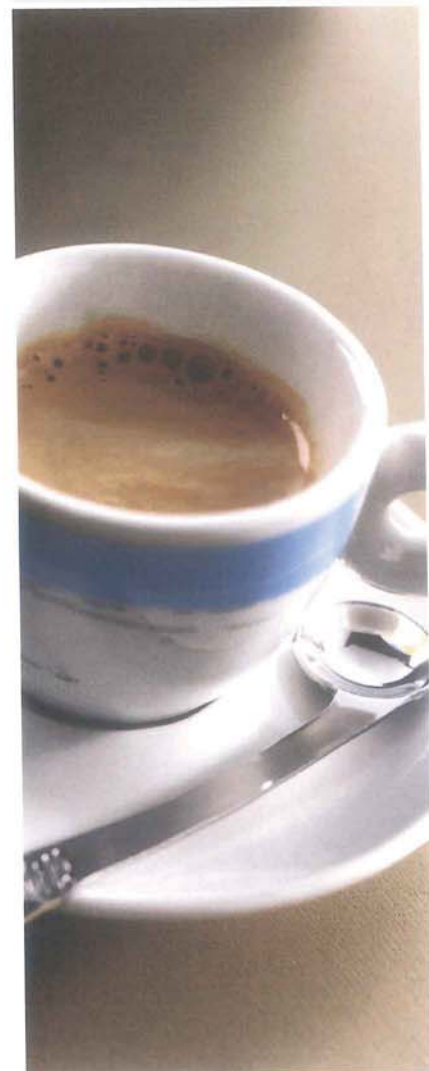
Crisp Finlandia Vodka, refreshing lemonade and raspberry liqueur 7.95 each

Coffee and Donuts

Assorted liqueurs with espresso and cream, served with a mini-donut! 11.95 each

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

Riesling-marinated raspberries, blueberries and blackberries with a special lift of Champagne 13.95 each



Non-Alcoholic Beverages

Pricing is based on a four hour event unless otherwise noted.

Signature Coffee & Tea Bar

Coffee and tea the way you want it. Fresh brewed specialty coffee and organic teas served with rock-candy stirrers, orange and lemon peels, multiple sugars and sweet heavy cream

12.00 per person

Specialty Coffee

Fresh ground beans brew up the best and brightest. Espresso and cappuccino highlight the neighborhood café feeling!

16.00 per person

Smoothies

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

14.00 per person

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 fixin's!

12.00 per person

Soft Drink Station

Featuring the delightful flavors of the company!

15.00 per person



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 Oakheart and Herradura Blanco
8.00 per drink

Wines by the Glass

· Santa Cristina Pinot Grigio	13.00
· Seven Falls Chardonnay	12.00
· Villa Maria Private Bin Pinot Noir	14.00
· Columbia Crest Grand Estate	12.00

Sparkling

Moët & Chandon Imperial Brut 19.00

Imported Beer

Stella Artois 4.50 each

Domestic Beer 4.00 each

Budweiser, Bud Light

Bottled Water 3.00 each

Aquafina

Soft Drinks 4.00 each

Juices 3.00 each

Red Bull Energy Drink, Red Bull Sugarfree, Red Bull Red Edition (Cranberry),

Red Bull Silver Edition (Lemon Lime), Red Bull Blue Edition (Blueberry)

5.00 each

Hosted Deluxe Bar

Cocktails

Featuring Finlandia, Bombay Sapphire, Jack Daniel's, Bacardi Superior, El Jimador
7.00 per drink

Wines by the Glass

· 14 Hands Chardonnay	10.00
· 14 Hands Reisling	10.00
· 14 Hands Merlot	10.00
· 14 Hands Cabernet	10.00

Sparkling

Moët & Chandon Imperial Brut 19.00

Imported Beer

Stella Artois 4.50 each

Domestic Beer 4.00 each

Budweiser, Bud Light

Bottled Water 3.00 each

Aquafina

Soft Drinks 4.00 each

Juices 3.00 each

Red Bull Energy Drink, Red Bull Sugarfree, Red Bull Red Edition (Cranberry),

Red Bull Silver Edition (Lemon Lime), Red Bull Blue Edition (Blueberry)

5.00 each





Hosted Premium Bar

Cocktails

Featuring Finlandia, Dewar's, Old Forester, Bacardi Superior, El Jimador
6.00 per drink

Wines by the Glass

Featuring 14 Hands 'Hot to Trot' White Blend and 14 Hands 'Hot to Trot'
Red Blend 6.00

Sparkling

Moet & Chandon Imperial Brut 19.00

Imported Beer

Stella Artois 4.50 each

Domestic Beer 4.00 each

Budweiser, Bud Light

Bottled Water 3.00 each

Aquafina

Soft Drinks 4.00 each

Juices 3.00 each

Red Bull Energy Drink, Red Bull Sugarfree, Red Bull Red Edition (Cranberry),
Red Bull Silver Edition (Lemon Lime), Red Bull Blue Edition (Blueberry)
5.00 each

Package Bar Service — All package bar service includes domestic and imported beer,
wines by the glass, soft drinks and bottled water

	2-Hr. Package	3-Hr. Package	4-Hr. Package
Platinum Brands	50.00	56.00	64.00
Deluxe Brands	44.00	50.00	56.00
Premium Brands	38.00	44.00	50.00
Beer and Wine	30.00	36.00	42.00

Cash bar options available — minimum sales applies to all cash bars.
Cashier and bartender fee required.



Wine by the Bottle

White Wine

Bubbly

Moet Imperial Brut (187mL)	19.00
Moet & Chandon Nectar Imperial Rose, Epernay, France	115.00
Veuve Clicquot Brut Yellow Label	145.00
Chandon Blanc de Noirs, Napa, California	50.00
Zonin Prosecco, Veneto, Italy	40.00
Korbel Brut, California	40.00

Bright and Brisk

Santa Cristina by Antinori Pinot Grigio, Sicily, Italy	40.00
Little Black Dress Pinot Grigio, California	37.00
MacMurray Ranch Pinot Gris, Sonoma Coast, California	45.00

Fresh and Fruity

14 Hands Riesling, Washington State	32.00
Eroica Riesling, Columbia Valley Washington	45.00

Tart and Tangy

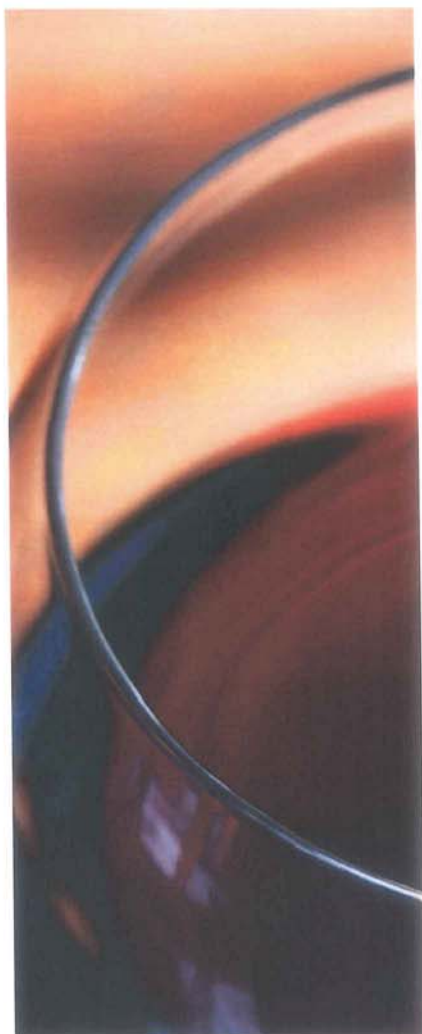
Haras Sauvignon Blanc, Maipo Valley, Italy	34.00
SeaGlass Sauvignon Blanc, Santa Barbara, California	35.00
Nobilo 'Regional Collection' Sauvignon Blanc, New Zealand	35.00
J. Lohr 'Carol's Vineyard' Sauvignon Blanc, Napa, California	44.00

Creamy and Complex

14 Hands Chardonnay, Washington State	32.00
Seven Falls Chardonnay, Wahluke Slope, Washington	34.00
Stag's Leap Wine Cellars Karia Chardonnay	65.00
Greystone Chardonnay, California	35.00
Kendall-Jackson 'Vintner's Reserve' Chardonnay, California	45.00
Landmark 'Overlook' Chardonnay, Sonoma, California	48.00
Cakebread Cellars Chardonnay, Napa, California	95.00

Rosés

Beringer White Zinfandel, California	32.00
Mulderbosch Cabernet Sauvignon Rosé, Coastal Region, South Africa	32.00



Wine by the Bottle

Red Wine

Ripe and Rich

14 Hands Merlot, Washington State	32.00
Villa Maria Private Bin Pinot Noir, Marlborough, New Zealand	42.00
Columbia Crest H3 Merlot, Horse Heaven Hills, Washington	34.00
Northstar Merlot, Columbia Valley, Washington	55.00
Mark West Pinot Noir, California	37.00
Wente 'Reliz Creek' Pinot Noir, Arroyo Seco, Monterey, California	60.00
Freemark Abbey Merlot, Napa, California	63.00

Spicy and Supple

Red Diamond Malbec, Mendoza, Argentina	34.00
Mitolo 'Jester' Shiraz, McLaren Vale, South Australia	54.00
Brancaia 'Tre' Sangiovese-Merlot-Cabernet Sauvignon, Tuscany, Italy	48.00

Big and Bold

14 Hands Cabernet Sauvignon, Washington State	32.00
Stag's Leap Wine Cellars 'Artemis', Napa Valley, California	100.00
Chateau Ste. Michelle Indian Wells, Cabernet Sauvignon, Columbia Valley, Washington	34.00
Columbia Crest 'Grand Estates' Cabernet, Columbia Valley, Washington	34.00
Avalon Cabernet Sauvignon, Napa, California	40.00
Leviathan, 'Leviathan' Red Blend, California	115.00

