



StubHub Center

Catering & Private Events Menu

Levy Restaurants

YOUR CHEF



After graduating culinary school in 2003, Chef Ross Luciano had his introduction into fine dining at Chez Melange in Redondo Beach, California. While working as the assistant to the Executive Chef, he began honing his skills in New American cuisine, using classical techniques to introduce a new melting pot of flavor and execution to old school favorites. Ross was part of creating rotating menus for daily restaurant service, teaching classes for the nightly cooking school and was involved in numerous high profile events.

He believes food plays a huge role in bringing people together and in creating life long memories.

In 2005, Chef Ross took his passion for food to Levy Restaurants Family at The StubHub Center. After joining the team, Ross quickly demonstrated his culinary talents and expertise which propelled him to a culinary supervisor position. It was during this time Ross traveled to support major events such as The Grammy's, Kentucky Derby, NASCAR, Indian Wells and championship events at The STAPLES Center.

While being a proud chef he enjoys showcasing his talent throwing the occasional backyard barbeque and holiday feasts. A true LA native at heart he frequents many local restaurants who are at the cutting edge of the culinary world. When Chef Ross isn't supporting major sporting events across the country, he's at home spending quality time with family and friends.

Chef Ross has continued to grow within Levy Restaurants. In 2015, he earned the title of Executive Chef. Pulling from all of his experiences, Chef Ross Luciano develops winning combinations at StubHub Center.

FULL CATERING MENU

You're Invited.

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.



StubHub Center
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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 Cream cheese
A selection of seasonal fruits and berries Coffee and an assortment of hot tea
Assorted breakfast pastries
17.95 PER PERSON

Enhance the breakfast experience for guests by adding the following to your Continental

Scrambled egg, bacon and Cheddar sandwich on a buttery croissant
Hickory-smoked ham, Swiss cheese and scrambled eggs on a pretzel roll
Breakfast burrito filled with scrambled eggs, pico de gallo, Chihuahua cheese and avocado

SANDWICH ADDITIONS EACH 5.95 PER PERSON

Selection of Individual Fruit Flavored Low-Fat Yogurts 4.95 PER PERSON
Oatmeal Bar
Hot rolled oats, fresh and dried fruit, slivered almonds, brown sugar and whole and nonfat milk 5.95 PER PERSON

BRUNCH TABLE

Assorted Breakfast Pastries
to include danish, cinnamon rolls and warm flaky croissants
with sweet cream butter and raspberry jam
Banana Walnut French Toast
stuffed with bananas and mascarpone and coated with cinnamon sugar
served with warm maple syrup on the side
Egg Frittata
with spinach, roasted red pepper and Feta cheese
Slow Smoked Brisket Hash
with roasted potatoes
Seasonal Vegetable Hash
Griddled Breakfast Meats
Turkey sausage, ham and thick cut bacon
Fresh Seasonal Fruit
Lemon Bars and Blueberry Cobbler Bars
Fresh Squeezed Orange Juice
Fresh Squeezed Grapefruit Juice
35.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (25) guests or less are subject to a small group fee per meal function.

MADE-TO-ORDER MORNINGS



AMERICAN CLASSIC BREAKFAST

Assorted Breakfast Pastries

Fresh Seasonal Fruit

Choose one of the following:

- Scrambled Eggs
(add Cheddar cheese if you'd like)
- Hard Boiled Eggs
with sea salt and cracked black pepper
- Hot Oatmeal
with fresh and dried fruit, almonds and brown sugar

Bacon and Breakfast Sausage

Breakfast Potatoes
with peppers and onions

Warm Biscuits
with butter and honey

25.95 PER PERSON

BRIGHT-EYED BREAKFAST

Assorted Breakfast Pastries

Fresh Seasonal Fruit

Choose one of the following:

- Scrambled Eggs
(add Cheddar cheese if you'd like)
- Brioche French Toast
with maple syrup
- Hot Oatmeal
with fresh and dried fruit, almonds and brown sugar
- Chef-Attended Omelet Station
with a wide variety of fresh vegetables including red peppers, onions mushrooms and spinach, assorted meats and cheeses including bacon ham, Cheddar and Jack cheeses. Served with pico de gallo and salsa.

ADDITIONAL 150.00 ATTENDANT FEE FOR THIS SELECTION

Bacon and Breakfast Sausage

Breakfast Potatoes
with peppers and onions

Smoked Salmon
thinly sliced with cream cheese, capers
tomatoes, red onion and bagels

Selection of Low Fat Yogurts
with fruit

33.95 PER PERSON

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MADE-TO-ORDER MORNINGS

BREAKFAST ACTION STATIONS

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

OMELET STATION

Chef-Attended Omelet Station with a wide variety of fresh vegetables including red peppers, onions, mushrooms and spinach, assorted meats and cheeses including bacon, ham, Cheddar and Jack cheeses. Served with pico de gallo and salsa.

15.95 PER PERSON PLUS 150.00 ATTENDANT FEE

PEPPERED BACON

Chef carved, slow smoked pork belly. Served with cinnamon apple chutney, orange blossom honey, warm buttermilk biscuits and butter.

16.95 PER PERSON PLUS 150.00 ATTENDANT FEE

HOT IRON 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.

14.95 PER PERSON PLUS 150.00 ATTENDANT FEE

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MADE-TO-ORDER MORNINGS

ALL DAY BEVERAGE SELECTION

Beverage service is based on two hours unless otherwise noted.

SOFT DRINK, BOTTLED WATER AND JUICES

Coca Cola, Diet Coke, Sprite & Dasani Bottled water 7.50

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 7.00

FRESH BREWED ICED TEA BAR

Assorted green and fruit-flavored herbal teas served with fresh cut lemons and simple syrup 6.00

CONTINUOUS BEVERAGE SERVICE

Coffee, Selection of Hot Teas, Juice, Soft Drinks and Bottled Water

Four Hours 15.00 PER PERSON *Eight Hours* 25.00 PER PERSON

NON-ALCOHOLIC BEVERAGES

SIGNATURE COFFEE & TEA BAR

Coffee and Tea the way you want it. Fresh Brewed specialty coffee and organic teas served orange and lemon peels, multiple sugars and sweet heavy cream 4.95 PER PERSON FOR 2 HOURS

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! 4.95 PER PERSON FOR 2 HOURS

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MORE THAN JUST A SNACK

CLASSIC BREAKS

Menus for the meals between meals.

BALANCED SELECTIONS FOR GRAB & GO

Assorted Pop Chips, Luna Bars and Clif Bars
Trail mix with dried fruit and nuts
Carrot Dippers
Apples, bananas or assorted seasonal whole fruit
12.95 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 cranberries
- Banana chips
- Dried apricots
- Yogurt raisins
- Chocolate covered peanuts
- Yogurt pretzels
- Sesame sticks
- Salted roasted almonds
- Peach Rings
- Corn nuts

9.95 PER PERSON

SEASONAL FRESH FRUIT PLATTER

Served with strawberry yogurt dipping sauce 10.95 PER PERSON

GARDEN FRESH SEASONAL CRUDITÉS

Individually packaged with buttermilk ranch dipping sauce
great on the go! 8.95 PER PERSON

PRETZEL BITES WITH ASSORTED DIPS

Mini pretzel nuggets served with 4 dips: smoked bacon, cheddar and chive spiced stout mustard, jalapeño beer cheese and chocolate peanut butter
12.95 PER PERSON

MARKET WHOLE FRUIT

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

ASSORTED INDIVIDUAL LOW-FAT FRUIT YOGURTS

4.95 PER PERSON

FRUTA CUPS

Individually packaged slices of select fruits with chili salt and fresh lime—a refreshing snack with a kick! 7.95 PER PERSON

AVOIDING-GLUTEN SNACK BASKET

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

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MORE THAN JUST A SNACK

SWEET BREAKS

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. 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 with seasonal fruits and berries. Accompanied by ice-cold low-fat and whole milk. 7.95 PER PERSON

COOKIE AND BROWNIE SAMPLER

Our signature giant chocolate and white chocolate chunk cookies with fudge brownies. 9.95 PER PERSON



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LUNCH WITH PERSONALITY

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

Barbecue pulled chicken or pork with mini onion rolls

Smoked Barbecue Chicken Salad

with crisp romaine, radicchio, spinach, red onion, tomato and beans tossed in a baked bean vinaigrette with cornbread croutons and topped with barbecue chicken breast and fresh grilled corn

Loaded Macaroni Salad

with smoked Cheddar, applewood bacon, scallions and hard cooked egg

Sweet and Sour Slaw Crisp

shaved cabbage tossed with Vidalia onions and distilled vinegar finished with sea salt and parsley

Warm Black-eyed Pea Salad

with peppers, onions, green onions in a red wine vinaigrette

Blueberry Peach Cobbler

with whipped cream

35.95 PER PERSON

GOURMET MARKET SANDWICH AND SALAD TABLE

"ZLT" Flatbread Sandwich

grilled zucchini, vine ripe tomatoes, jalapeño jack cheese and romaine served on chargrilled flatbread brushed with sun-dried tomato pesto

Chicken Pesto on Ciabatta

topped with basil aioli, tomatoes, spinach and mozzarella

Field Green Salad

field greens, grape tomatoes, red onion, cucumber and aged balsamic vinaigrette

Caesar Salad

duo of kale and romaine with shaved Parmesan, garlic-Parmesan croutons and housemade Caesar dressing

Grilled Chicken Breast Salad

with red grapes, celery and toasted almonds tossed in a poppy seed dressing and served with silver dollar rolls and Bibb lettuce cups

Quinoa Tabbouleh Salad

with tomatoes, cucumber, parsley and fresh lemon

Vegetable Chips and barbeque Potato Chips

Chef's Selection of Gourmet Dessert Bars

30.95 PER PERSON

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LUNCH WITH PERSONALITY

AVOIDING-GLUTEN LUNCH CHEF'S TABLE

Penne Pasta

Avoiding-Gluten pasta with Italian sausage, kale, stewed tomatoes and olive oil

House Kettle Chips

with roasted garlic Parmesan dip

Southern Cobb Salad

with hard cooked egg, smoke house bacon, tomatoes, Cheddar olives and honey-mustard ranch

25.95 PER PERSON

PICNIC PACKAGE

Kosher Style Hot Dogs

served with traditional condiments

Italian Sausage

with sweet red and green peppers, onions and giardiniera on Italian rolls

Tortilla Chip Nacho Bar

with beef chili, nacho cheese sauce and housemade salsas

Buffalo Chicken Sandwiches

with blue cheese slaw and mini rolls

Mustard Potato Salad

Coleslaw

with sweet and sour dressing

Seasonal Fresh Fruit Cobbler

with oatmeal streusel topping

29.95 PER PERSON

DIY SANDWICH

...*Make yourself just how you like it!*

Assorted Fresh Breads, Rolls and Butter Lettuce

Sliced Luncheon Meats

shaved roast beef, smoked ham, roasted turkey

Housemade Sandwich "Salads"

including egg salad, chicken salad and tuna salad

Assorted Cheeses

Swiss, provolone and Cheddar

Traditional Condiments

mayonnaise, mustard, lettuce, tomato, red onion and pickles

Kettle Chips

Cookies, Brownies and Blondie toffee bars

23.95 PER PERSON



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LUNCH WITH PERSONALITY

LIGHTER AND BRIGHTER LUNCH

Going Green Salad

with fried green tomato romaine, spinach, broccoli
cucumber and herbed-champagne dressing

Farro, Corn and Green Bean Salad

with lemon tahini dressing

Chicken Picatta

lightly breaded and served hot with a lemon caper sauce

Charred and Chilled Salmon

summer bean and snap pea salad with pickled red onions
and black sesame vinaigrette

Italian Sausage and Tomato Pasta

with roasted peppers, kale, crushed tomatoes, olives and parsley

Assorted Cookies

37.95 PER PERSON

LUNCH TABLE ENHANCEMENTS

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

CHEF-MADE SOUPS

Roasted Tomato Basil 5.95 PER PERSON

Clam Chowder 5.95 PER PERSON

Hearty Chicken Noodle 5.95 PER PERSON

Roasted Corn Chowder 5.95 PER PERSON

COLD SALADS

Italian Chopped Salad

with pasta, bacon, tomatoes, red onion and Gorgonzola cheese and
honey mustard vinaigrette 8.95 PER PERSON

Turkey Cobb Salad

herb-roasted turkey breast, romaine, cucumber, bacon, blue cheese
and hard-cooked egg with blue cheese dressing 8.95 PER PERSON

Greek Salad

romaine, cucumber, tomato, kalamata olives, chickpeas, pepperoncini
feta cheese and fresh oregano with a red wine vinaigrette topped
with crispy pita strips 8.95 PER PERSON

Green Lentil Salad

with cucumber, baby lettuce and feta cheese 5.95 PER PERSON

Loaded Macaroni Salad

with bacon, hard cooked eggs, Cheddar and tomatoes 7.95 PER PERSON

Mustard Potato Salad

with Dijon mustard dressing 5.95 PER PERSON

Coleslaw

crisp cabbage in a sweet and sour dressing 5.95 PER PERSON

BLT Salad

with Cheddar cheese and buttermilk dressing 8.95 PER PERSON

Classic Caesar salad

with garlic croutons and shaved Parmesan 7.95 PER PERSON

Roasted Cauliflower Salad

with green olives, cucumber and parsley with sherry mustard vinaigrette
6.95 PER PERSON

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tax and service charges.

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LUNCH WITH PERSONALITY

Box LUNCH

Choose 1 sandwich per box

- Roast Beef
with tomatoes, sweet onion jam and Boursin cheese on focaccia
- Chicken Breast Torta Sandwich
chicken breast with spicy aioli, chipotle Jack cheese, lettuce
cilantro and tomato
- Smoked Turkey
bacon, tomato, lettuce and herb aioli on wheat bread
- Ham and Swiss Cheese
with mustard butter on pretzel bread
- "ZLT" Flatbread Sandwich
grilled zucchini, tomatoes, jalapeño Jack cheese
and sundried tomato pesto

Box Lunch Includes:

Grilled Vegetable Pasta Salad
with grilled zucchini, red onion and red pepper tossed with a parsley
vinaigrette or Potato Salad


Whole Seasonal Fresh Fruit

Bag of Kettle-style Chips

Freshly Baked Cookie

Bottled Water

A great option for the grab and go lunch! 19.95 PER PERSON



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tax and service charges.

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RECEPTIONS REINVENTED

RECEPTION MENUS

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

50 piece minimum for each item selected

HOT SELECTIONS

- 
- Cuban Press Sandwich
with roast pork, ham, Swiss cheese and spicy pickles 5.00 PER PIECE
- Four Cheese Tomato Melt
"grilled cheese" on traditional sourdough 5.00 PER PIECE
- Beef Wellington Bites
with horseradish cream 6.50 PER PIECE
- Ginger Chicken Satay
served with sweet chili sauce 5.00 PER PIECE
- Sizzling Short Rib Satay
with Thai peanut sauce 4.00 PER PIECE
- Basil-Garlic Shrimp Satay
with chili lime mint sauce 6.00 PER PIECE
- Tavern-Style Classic Mini Beef Burger
with American cheese and our secret sauce 5.00 PER PIECE
- Barbecue Mini Beef Burger
with artisan Cheddar, barbecue sauce and topped with crisp bacon
5.00 PER PIECE
- House-Smoked Brisket and Cheddar Cheese Quesadilla
with avocado crema 4.00 PER PIECE
- Ancho Chicken and Jack Cheese Quesadilla
with salsa verde 4.00 PER PIECE
- Baby Spinach and Brown Mushroom Quesadilla
with pico de gallo 4.00 PER PIECE
- Peking Duck Bao Bun
topped hoisin sauce and scallions 6.00 PER PIECE
- Char Siu Pork Bao Bun
topped pickled onion and cilantro 5.00 PER PIECE
- Charcoal-Charred Lamb Chops
topped with Granny Smith apple and mint relish 6.50 PER PIECE
- Ancho Chili-Crusted Lamb Chops
with jalapeño citrus salsa 6.50 PER PIECE
- Slow-Roasted Prime Rib Mini Slider
with smoked Cheddar, caramelized onions and barbecue sauce 6.50 PER PIECE
- Breaded Chicken Parmesan Mini Slider
with marinara and fresh mozzarella 5.00 PER PIECE
- Filet of Beef Slider
with herb shallot butter 7.00 PER PIECE
- Turkey Patty Slider
with sun-dried tomato pesto, sautéed mushrooms and Swiss cheese
5.00 PER PIECE

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RECEPTIONS REINVENTED

HOT SELECTIONS *(continued)*

CARVERY BAR

All carvery served with Hawaiian, multi grain and hoagie rolls.

Chef-carved house smoked turkey with apricot chutney and herb aioli

9.95 PER PERSON PLUS 150.00 ATTENDANT FEE

Chef-carved peppercorn crusted beef sirloin with creamed horseradish

10.95 PER PERSON PLUS 150.00 ATTENDANT FEE

COLD SELECTIONS

Signature Crab Cakes

with lemon aioli 7.00 PER PIECE

Seared Sesame Tuna Wonton

served with ocean salad and wasabi cream 6.00 PER PIECE

Smoked Salmon Cracker

with crème fraîche, capers and red onion 6.00 PER PIECE

Crab Salad

on a cucumber "crouton" 6.00 PER PIECE

Caprese Skewer

Ciliegine mozzarella, basil, grape tomato, balsamic glaze 4.00 PER PIECE

Crispy Pita Chip

topped with Turkish tomato salad 4.00 PER PIECE

Ceviche and Pico de Gallo

on a mini tostada shell 6.00 PER PIECE

Seared Steak

with horseradish cream 6.00 PER PIECE

GRILLED ARTISAN BREAD CROSTINI

Goat Cheese

with toasted walnuts, dried cranberry and sherry drizzle on

Asian pear "crostini" 4.00 PER PIECE

Tomato, Basil Bruschetta

with artisan olive oil 4.00 PER PIECE

Whipped Ricotta

with olive salad 4.00 PER PIECE

Beef Carpaccio

garlic aioli and Parmesan 5.00 PER PIECE

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RECEPTIONS REINVENTED

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 honeys, 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 habanero. 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, crostini and bread sticks.

17.95 PER PERSON

MEAT AND CHEESE STATION

Hard salami, Vienna smoked sausage beef sticks, housemade beer cheese spread, smoked almond bacon dip, marinated mozzarella, olives and lavosh

13.95 PER PERSON

MINI SAUSAGE TABLE

Assorted mini sausages. Served with gourmet mustards apple slaw and hoagie rolls

13.95 PER PERSON

MOZZARELLA AND MEDITERRANEAN DIPS AND SPREADS

Mozzarella di buffalo, marinated bocconcini and burrata, basil pesto eggplant caponata, rosemary goat cheese, whipped lemon feta, tomato jam. All served with crisp cucumbers, pita chips and toasted crostini

18.95 PER PERSON

FARMER'S MARKET TABLE

Artisan selection of local and imported farmstead cheeses. Accompanied by assorted housemade chutneys, local honeys, artisan breads and crackers. Fresh Vegetable Crudités with roasted garlic parmesan dip and hummus Seasonal fresh fruit platter served with strawberry yogurt sauce

14.95 PER PERSON

SUSHI

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

BASED ON 4 PIECES PER PERSON. MKT. PRICE, PLUS SUSHI CHEF FEE



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RECEPTIONS REINVENTED

RECEPTION STATIONS *(continued)*

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

BRUSCHETTA D'ITALIA

Tomato basil with Parmesan and extra virgin olive oil

Kalamata olive tapenade with chèvre cheese

Roasted wild mushroom with Gorgonzola cheese

Caramelized onion with Taleggio cheese

7.95 PER PERSON

YUKON GOLD POTATO BAR

Yukon Gold Mashed or Baked Potatoes accompanied by roasted corn caramelized onions, smoked bacon, shredded sharp Cheddar cheese, green onions, whipped butter, sour cream, chives, cracked black pepper

8.95 PER PERSON PLUS 150.00 ATTENDANT FEE

Upgrade to Colossal Stuffed Potato

Huge double stuffed baked potato served with toppings listed above

10.95 PER PERSON

SMOKED SALMON

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

19.95 PER PERSON

PASTA STATION

Italian sausage pasta with stewed tomatoes, peppers and Tuscan Kale Pasta Carbonara with pancetta in a garlic cream sauce

Pasta Puttanesca with capers, black olives, caramelized onions accompanied by garlic breadstick, grated Parmigiano Reggiano and crushed pepper flakes

24.95 PER PERSON

PACIFIC RIM STATION

Chilled edamame with sea salt, vegetable spring rolls, pork pot stickers Beef and ginger chicken satays with soy sauce, traditional peanut and sweet chili dipping sauces

19.95 PER PERSON

"HAPPY HOUR"

Classic spicy Buffalo wings ranch dressing, celery and carrots sticks

Mini Cheeseburger with signature Levy secret sauce

Freshly popped buttered popcorn

Pretzel crostinis with housemade beer cheese spread

19.95 PER PERSON

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RECEPTIONS REINVENTED

RECEPTION STATIONS *(continued)*

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
- Asian Sweet Chili
- Zesty Lemon Pepper
- Smokey barbecued and glazed-bourbon molasses

Choose four 13.95 PER PERSON

Choose five 14.95 PER PERSON

Get them all! 16.95 PER PERSON

GOURMET MAC-N-CHEESE TABLE

Classic comfort food kicked up a notch!

- Buffalo chicken with Jack and blue cheese
- Smoked pork, green chile and Cheddar
- Truffle Parmesan
- White cheese mac with spinach and artichokes
- Smoked Cheddar with barbecued potato chip crust
- Pico de Gallo, Chihuahua cheese and crisp tortilla strips

Choose three 12.95 PER PERSON

Choose four 13.95 PER PERSON

BURGERS! BURGERS!

Mini burgers to meet all your guests' cravings! Served on brioche buns.

- Turkey Burger
Sun-dried tomato pesto, sautéed mushrooms and Swiss cheese
- Blue Label Burger
Blue cheese stuffed burger, topped with herb aioli and caramelized onion
- Mushroom Burger
Provolone cheese stuffed burger, topped with a bacon and roasted garlic aioli
- Barbecue Burger
Artisan Cheddar, barbecue sauce and topped with crisp bacon
- All American Burger
American cheese, Levy Signature Secret Sauce, lettuce and tomato

Choose three 12.95 PER PERSON

Choose four 14.95 PER PERSON

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RECEPTIONS REINVENTED

RECEPTION STATIONS *(continued)*

AVOIDING-GLUTEN RECEPTION

Chicken Wing Sampler

with garlic-Parmesan, classic Buffalo and honey mustard with an assortment of dipping sauces

Philly Cheese Steak Nacho

with shaved Ribeye with onions and bell peppers, Monterey Jack sauce and corn tortillas with giardiniera

BLT Martini

with crisp romaine, shredded Cheddar, smoked bacon and buttermilk dressing in a martini glass

Fresh Vegetable Crudités

with ranch and chili-lime crema dips

28.95 PER PERSON

CARVING STATIONS

Carving stations are a great way to complement your additional menu selections. 150.00 chef attendant fee applies.

CARVED WHOLE BEEF TENDERLOIN

Served with peppercorn sauce, horseradish cream and artisan rolls

29.95 PER PERSON

SUGAR-CURED SPIRAL HAM

With bourbon aioli, grain mustard, country biscuit and artisan rolls

17.95 PER PERSON

ROASTED TURKEY BREAST

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

18.95 PER PERSON

TEXAS-STYLE SMOKED BRISKET

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

18.95 PER PERSON

ROASTED PORCHETTA

Served with orange peel and cherry chutney, balsamic onions and artisan rolls

26.95 PER PERSON

GARLIC-ROASTED BEEF STRIP LOIN

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

24.95 PER PERSON

ROASTED PORK LOIN

Spicy apricot chutney, grainy mustard aioli and artisan rolls

19.95 PER PERSON

CHAR FIRED TRI TIP

Chimichurri sauce, garlic aioli and flatbread

22.95 PER PERSON



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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*

Please select one salad

- 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
- Arugula and strawberry salad with frisée, toasted almonds balsamic vinaigrette and Camembert wedge
- Spinach and apple salad, toasted walnuts, chevre cheese and red onions with a cider vinaigrette
- Cherry tomato and Bocconcini mozzarella salad with wild baby arugula and pesto vinaigrette
- Bibb lettuce, poached pears, candied pecans and crumbled blue cheese
- Chopped vegetable salad with mixed greens, olives, artichokes and Gorgonzola cheese with red wine vinaigrette
- Tuscan kale salad with radishes, dried cherries, toasted pecan, goat cheese and white balsamic and honey vinaigrette

ENTRÉES — *Served with local and seasonal vegetables*

Please select one entrée

- Moroccan-spiced chicken with couscous, tagine vegetables and preserved lemon
- Lemon and herb chicken breast with potato purée, grilled asparagus and lemon garlic sauce
- Braised beef short ribs with mashed potatoes and Cabernet reduction
- Seared wild salmon with rice pilaf, green beans and romesco sauce
- Grilled New York Strip Steak on roasted potatoes, bistro vegetables and red wine shallot butter
- Pork tenderloin with sweet potato hash and and sour cherry gastrique
- Grilled petite filet mignon with sautéed wild mushrooms garlic mashed potatoes **ADD 8.00 PER PERSON**

Surf and Turf Selection

- New York strip steak and shrimp scampi served with asparagus and mashed potatoes **ADD 12.00 PER PERSON**

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DISTINGUISHED DINNERS

DESIGN-YOUR-OWN PLATED DINNER *(continued)*

DESSERT — *Served with coffee and a selection of herbal teas*

Please select one dessert

- New York style cheesecake with butter cookie crust and berry compote
- Lemon Bar finished with seasonal berries and raspberry sauce
- Chocolate paradisi cake with toffee and caramel sauce
- Signature six layer carrot cake
- Traditional bread pudding with bourbon glaze and cinnamon chantilly cream

Your custom three course menu 49.95 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!*

Farmstead cheese

Artisan selection of local farmstead cheeses assorted flat breads, crackers housemade chutneys, local honey

Heirloom Tomato Salad

with hot house cucumbers, red onion, Kalamata olives parsley white balsamic vinaigrette

Scarborough Farms Salad

with baby spinach, radicchio, grapes, toasted walnuts chevre red wine vinaigrette

Charbroiled Jidoori Chicken

with an organic agave nectar and whole grain mustard glaze

Porchetta

Chef-carved and served with orange peel and cherry chutney roasted garlic aioli and artisan dinner rolls

Roasted Bistro Vegetables

a variety of in season vegetable tossed in EVOO and herbs

Weiser Farms Fingerling Potatoes

with fresh herbs, garlic, sea salt

Seasonal Cobbler

fresh baked fruit cobbler, vanilla streusel served with cinnamon Chantilly cream

47.95 PER PERSON PLUS 150.00 ATTENDANT FEE

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DISTINGUISHED DINNERS

DINNER CHEF'S TABLES *(continued)*

THE STEAKHOUSE

- Iceberg Wedge
with grape tomatoes, red onions, crisp bacon and creamy blue cheese dressing
- Sliced Heirloom Tomatoes
with goat cheese and topped with roasted mushrooms and walnut vinaigrette
- Chilled Jumbo Shrimp Cocktail
with classic cocktail sauce and horseradish
- New York Striploin
Chef-carved and served with roasted mushroom demi classic bearnaise and horseradish cream
- Roasted Lemon-garlic Chicken
with natural jus
- Creamed Spinach
in a fennel bechamel sauce
- Colossal Double Stuffed Baked Potato
hollowed out and stuffed with buttery, green onion mashed potatoes and topped with Cheddar Cheese (carved)
- Red Wine-braised Wild Mushrooms
with shallots
- Traditional Bread Pudding
served warm caramel sauce accompanied by a seasonal fruit crisp and vanilla bean ice cream

49.95 PER PERSON PLUS 150.00 ATTENDANT FEE

PICNIC IN THE PARK

- Kosher-style Hot Dogs
with mustard, pickles, onions and relish
- Italian Sausage
with sweet red and green peppers, onions and giardiniera on Italian rolls
- Grilled Herb Chicken Breast
with sautéed spinach and natural au jus
- German Style Potato Salad
with mustard dressing and herbs
- Macaroni Salad
with fresh herbs, cucumber, celery and fresh herb vinaigrette
- Cookies, Brownies and Crisp Rice Treats

29.95 PER PERSON

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DISTINGUISHED DINNERS

DINNER CHEF'S TABLES *(continued)*

THE SOUTHERN SMOKEHOUSE

12 Hour-smoked Barbecue Beef Brisket

Slow-smoked Barbecued Chicken

Barbecue Baked Beans

Honey Cheddar Corn Bread
with honey butter

Horseradish Cole Slaw

Mustard Potato Salad

Fresh Watermelon

Blueberry Peach Cobbler
with whipped cream

37.95 PER PERSON

Upgrade your Southern Smokehouse with a barbecue Long, bone-in short rib served with sweet vinegar barbecue sauce as a carving item!

10.95 PER PERSON

SOUTH OF THE BORDER

Salsa Bar with Crispy Tortilla Chips
with guacamole, salsa fresca and salsa verde

Posole Salad
with cabbage, radishes, hominy, tomatoes, red onion
Chipotle honey vinaigrette

Carne Asada
Chef-carved flank steak served with chimichurri
sauce and mango salsa

Flame Broiled Chicken
with a citrus brine and chili rub

Chili Rellenos
with chili Colorado sauce and pico de gallo

Cilantro Lime Rice
with chicken jus, peas and carrots

Calabacitas
roasted squash, seasonal vegetables with queso fresco and scallions

Fresh Churros
with caramel and raspberry dipping sauce

39.95 PER PERSON



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DISTINGUISHED DINNERS

DINNER CHEF'S TABLES *(continued)*

PACIFIC RIM

Chilled Edamame with sea salt

Dim Sum

vegetable spring rolls and pork pot stickers
served with soy and sweet chili sauce

Chinois Salad

with Napa cabbage, radicchio, baby spinach, crispy won
ton strips ginger soy vinaigrette

Beef Short Ribs

traditional Korean barbecue marinate with charred
grilled green onions and sesame seeds

Orange Chicken

with citrus zest and chives

Kung Pao Sweet Potatoes

with blue lake beans, carrots, celery and toasted peanuts

Tiger Shrimp Fried Rice

with eggs, peas, carrots and scallions

41.95 PER PERSON

DESIGN-YOUR-OWN CHEF'S TABLE

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

SALADS

Please select 2 options

- Italian chopped salad with grilled chicken, bacon, blue cheese tomato and pasta with honey Dijon vinaigrette
- Smoked barbecue chicken salad with mixed greens, cornbread croutons and 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 red wine vinaigrette
- Caesar salad with crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing
- Southern salad with baby field greens, assorted berries, spiced pecans and blue cheese with white balsamic vinaigrette

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DISTINGUISHED DINNERS

DESIGN-YOUR-OWN CHEF'S TABLE *(continued)*

ENTRÉES

Please select 2 options

- Maple-glazed turkey with cranberry apricot chutney and sage gravy
- Peppercorn-crust 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 salmon with lemon beurre blanc
- Char-grilled tomahawk rib eye 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

Please select 1 option

- Penne pasta with spicy marinara, asiago cream, fresh basil and shaved Parmesan cheese
- 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

Please select 2 options

- Au gratin potatoes with four cheeses and fresh thyme
- Loaded mashed potatoes with smoked bacon, sour cream, chives, Cheddar cheese 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 41.95 PER PERSON

May we suggest adding a dessert? DS1

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DESSERT REDEFINED

DESSERT MENUS

SIGNATURE DESSERTS — *Minimum of 50 people.*

A selection of our signature desserts! Carrot cake, chocolate paradisi cake, Red Velvet Cake, Chicago cheesecake, cupcakes, mini taffy apples, cookies, brownies and gourmet dessert bars. 17.95 PER PERSON

Vanilla bean ice cream ADD 3.00 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. 13.95 PER PERSON

COUNTRY STYLE FRUIT COBBLERS

Fresh-baked fruit blueberry with oatmeal crust and peach with cinnamon almond topping. Served warm with vanilla bean ice cream. Ask our chefs about their seasonal selections! 13.95 PER PERSON

WARM COOKIES AND MILK

Chocolate chunk and peanut butter cookies served fresh out of the oven on griddles. Accompanied by ice-cold milk in shooters. 10.95 PER PERSON

SUNDAE BAR

Traditional vanilla bean and chocolate ice cream accompanied by sprinkles, toasted peanut, Oreo cookie crumbles, maraschino cherries, fresh whipped cream and Heath toppings. Served with chocolate and caramel sauces. 13.95 PER PERSON

CANDY STATION

An array of nostalgic classics along with your modern favorites
14.95 PER PERSON

COOKIES & BROWNIES

A gourmet selection of cookies and brownies 7.95 PER PERSON



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SPECIALTY BARS AND BEVERAGES

BLOODY MARY BAR

A fabulous starting point!

Titos Vodka, zesty bloody Mary mix, and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces. 12.95 PER PERSON

PROSECCO BAR *The rising star of the cocktail world!*

Get the party started with some bubbles - solo or with an assortment of fruit juices. Also available are our signature A Wink and A Kiss, Italian 75 and Prosecco Punch cocktails. 12.95 PER PERSON

SANGRIA BAR *Bianca, Rosada and Rojo rule!*

Sample three sensational sangria - White, Rosé and Red that provide fresh and fruity fun for everyone. 10.95 PER PERSON

MODERN MARGARITA

Hornitos Tequila, Cointreau, Prickly Pear Syrup and fresh lime juice give this a modern spin. 10.95 EACH

CRAFT AND MICRO BREW BEERS 13.00 EACH PER HOUR

- Goose Island IPA
- The Strand Amber House Beach Ale
- Leinenkugel Summer Shandy (Available seasonally)
- GoldenRoad Lager and 312

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BEVERAGES

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 Superior, Jameson and Patron Silver.
13.00 PER DRINK

Wines by the Glass

La Crema Chardonnay 11.00
Kim Crawford Sauvignon Blanc 11.00
Louis Martini Cabernet 11.00
Mieomi Pinot Noir 12.00
Chandon Sparkling 12.00 EACH

Corona 8.00 EACH
Shock Top 7.00 EACH
Bud Light 7.00 EACH
Bottled Water 4.00 EACH
Soft Drinks 3.00 EACH
Juices 3.00 EACH

HOSTED DELUXE BAR

Cocktails

Featuring Titos Vodka, Beefeater, Jim Bean, Maker's Mark, Bacardi, Jose Cuervo 10.00 PER DRINK

Wine by the Glass

Kendall Jackson 10.00
Columbia Crest Cabernet 10.00
14 Hands Merlot 10.00
New Age White Blend 10.00
Lunnetta Prosecco 10.00

Blue Moon 8.00 EACH
Bud Light 7.00 EACH
Bottled Water 4.00 EACH
Soft Drinks 3.00 EACH
Juices 3.00 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	26.00	29.00	31.00
Deluxe Brands	22.00	24.00	26.00
Beer and Wine	16.00	18.00	20.00

Cash bar options available — minimum sales applies to all cash bars.

Cashier and bartender fee required, 150.00

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WINES BY THE BOTTLE

BUBBLY

- Lunetta Prosecco 42.00
- Domaine Chandon Brut 80.00
- Vueve Cliquot "Yellow Label" Brut 120.00

BRIGHT AND BRISK

- Little Black Dress Pinot Grigio, California 37.00
- New Age White Blend 35.00
- Cheateau St. Michelle Riesling 70.00

FRESH AND FRUITY

- Seven Daughters Moscato 49.00
- Roscato Ross Dolce 41.00

TART AND TANGY

- Kim Crawford Sauvignon Blanc 52.00

CREAMY AND COMPLEX

- Kendall Jackson Chardonnay 48.00
- La Crema Chardonnay 60.00
- Sonoma- Cutrer Chardonnay 75.00

RIPE AND RICH

- Mark West Pinot Noir, California 48.00
- Mieomi Pinot Noir 77.00
- 14 Hands Merlot 35.00
- Dreaming Tree "Crush" Red Blend 46.00

SPICY AND SUPPLE

- Gascón Malbec, Mendoza, Argentina 51.00
- Cline Cellars Zinfandel 39.00

BIG AND BOLD

- Columbia Crest 'Grand Estates'
Cabernet Sauvignon, Columbia Valley, Washington 46.00
- Avalon Cabernet Sauvignon, Napa, California 59.00
- Louis Martini Cabernet Sauvignon, Sonoma, California 58.00
- Simi Cabernet Sauvignon, Alexander Valley, California 77.00

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