

**TASTE  
OF  
LA**

**2019**

# **LACC CATERING MENU**

## **Los Angeles Convention Center**

1201 S. Figueroa Street

Los Angeles, CA 90015

213-765-4480

213-765-4476 fax

**Levy**  
CONVENTION CENTERS

## PLAN WITH EASE

### The Levy Difference: Thousand Detail Dining

We believe that every occasion should be extraordinary. It's all about the food and the thousands of details that surround it.

Your dedicated catering sales manager will partner with you to shape an experience that stands out. Together we look forward to delivering the Levy Difference.

**ALL ORDERS ARE DUE 3 WEEKS PRIOR TO THE EVENT**

***10% late fee applies to all orders received after this time.***

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

### Guarantees

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

If the guarantee is not received (7) business days prior to your event, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event order is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual event attendance or consumption.

### Custom Menus

If you are unable to find what you are looking for on our menus, your Catering Sales Manager will be happy to assist with your custom menu needs. A 10% custom menu fee will be applied based on comparable menus.

### China Service

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

### Taxes & Fees

Please note that all food and beverage items are subject to a 18.5% Service Charge and a separate 3.5% Administrative Fee, plus applicable sales tax. Rates are subject to change. Only the Service Charge is distributed to service employees.

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

# MADE TO ORDER MORNINGS

12 PERSON MINIMUM

**Traditional Continental Breakfast**  
 Orange Juice

LA Fruit Salad

Assorted Breakfast Breads & Pastries  
 Butter & Fruit Preserves

Coffee and an assortment of hot teas

19 per person

**Morning Commute**  
 Orange Juice

LA Fruit Stand with Assorted  
 Whole Fruit

Scrambled Eggs  
 Breakfast Sausage  
 Country Potatoes

Assorted Breakfast Breads & Pastries  
 Butter & Fruit Preserves

Coffee and an assortment of hot teas

29.75 per person

**Taste of LA Signature Smoothie**  
 Avocado, Pineapple, Banana, Honey  
 Made with Almond Milk

10.95 each

**Fresh Baked Breakfast Pastries**  
 Assorted breakfast breads and pastries  
 Butter & Fruit Preserves  
 52 per dozen

**Vegan Raspberry Coconut Scones**  
 135 per 2 dozen

**Assorted Bagels & Cream Cheese**  
 Butter & Fruit Preserves  
 52 per dozen

**Assorted Donuts**  
 52 per dozen

**Oatmeal**  
 Brown Sugar, Dried Fruits  
 and Fresh Berries  
 6.95 per person

**Yogurt Parfait Jar**  
 Low Fat Greek Yogurt  
 Housemade Granola, and Fresh Berries  
 6.95 per person

**Muesli Jar**  
 Almond Milk, Chia seeds and Fresh Berries  
 6.95 per person

**Cold Cereal Bar**  
 Served with 2% and Almond Milk  
 6.75 per person

**Individual Fruit Flavored Yogurt**  
 Assorted Flavors  
 3 each

**Whole Fresh Fruit**  
 3 each

## LA BAGEL BAR

Assorted bagels and spreads!  
**Choose 4**

**Cream Cheese:** plain, funfetti, spinach artichoke, cinnamon walnut raisin, goat cheese and herb sundried tomato, strawberry, red velvet, and cucumber dill

**Butter:** honey butter, cinnamon butter, strawberry butter

17.95 per person (25 person minimum)



Prices are subject to change without notice

# ENHANCEMENTS

12 PERSON MINIMUM

**Taste of L.A. Breakfast Burrito**  
 Filled with fresh scrambled eggs  
 tater tots, breakfast sausage  
 and queso fundido with chorizo  
 10 each

**Vegan & Gluten Free Breakfast Burrito**  
 Tofu scramble with black beans  
 roasted corn and tater tots  
 wrapped in a gluten free tortilla  
 10 each

**Breakfast Sandwiches**  
 Cheddar cheese and scrambled eggs  
 on a croissant  
 Add Bacon or Sausage!  
 10 each

## TASTE OF LA

**Breakfast  
 Bruschetta Bar**

Freshly Baked Bread  
 grilled with olive oil

Toppings Include:  
 Smashed Avocado  
 Feta & Sundried Tomatoes  
 Caramelized Onions & Bacon Jam  
 Chopped Egg Salad  
 Prosciutto, Goat Cheese, Fig Jam

18.95 per person

# PLATED BREAKFAST

25 PERSON MINIMUM

*All served with a basket of fresh baked breakfast breads and pastries  
 butter and fruit preserves, fresh squeezed orange juice, coffee and hot teas.*

<p><b>Choose One Entree</b></p> <p>Egg White Frittata              Goat cheese, Spinach              &amp; Sundried Tomatoes</p> <p>Brioche French Toast              Seasonal Berry Compote</p> <p>Biscuits &amp; Buttermilk Gravy</p> <p>Tofu Scramble              Spinach, Tomatoes &amp; Black Beans</p> <p>Individual Quiche              Black Forest Ham &amp; Smoked Cheddar</p>	<p><b>Choose Two Sides</b></p> <p>LA Fruit Salad</p> <p>Pork Sausage Links</p> <p>Applewood Smoked Bacon</p> <p>Turkey Bacon</p> <p>Breakfast Potatoes</p> <p>Scrambled Eggs</p> <p>Chicken Apple Sausage</p>
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28 per person



# LUNCH WITH PERSONALITY

12 PERSON MINIMUM

**Sandwich Platters**  
*Choose Three Sandwiches*

<p><b>Roasted Turkey &amp; Gouda</b> Applewood Smoked Bacon Romaine, Tomatoes, Herbed Aioli on a Kaiser Roll</p> <p><b>Classic Italian</b> Prosciutto, Ham, Salami, Provolone Arugula, Pepperoni, Tomatoes Balsamic Vinaigrette on Ciabatta</p> <p><b>Grilled Chicken Caesar Salad Wrap</b> Romaine, Parmesan, Caesar Dressing on a Sundried Tomato Tortilla</p> <p><b>Cuban</b> Braised Pork, Sliced Ham Swiss Cheese, Mustard on a Pretzel Bun</p>	<p><b>Grilled Chicken &amp; Swiss</b> Mixed Greens, Roasted Red Peppers Sundried Tomato Aioli on a French Baguette</p> <p><b>Roast Beef &amp; Cheddar</b> Mixed Greens, Roasted Tomatoes Horseradish Cream on a Pretzel Bun</p> <p><b>Caprese Wrap</b> Buffalo Mozzarella, Sliced Tomatoes Arugula, Pesto Aioli on a Spinach Tortilla</p> <p><b>Mediterranean Grilled Vegetable Wrap</b> Hummus, Lettuce, Cucumber Tomatoes, Kalamata Olives on a Flour Tortilla</p>
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20.95 per person  
Make any Sandwich or Wrap Gluten Free for an additional 2.00

# ENHANCEMENTS

12 PERSON MINIMUM

<b>Sides</b>	<b>Sweet Endings</b>
Kettle Style Chips & Dip	Fudge Brownies
Classic Potato Salad	Assorted Cookies
Pesto Pasta Salad	LA Fruit Salad
California Mixed Greens	Gourmet Dessert Bars

5.50 per side/per person



## GOURMET DELI PLATTER

12 PERSON MINIMUM

### A Selection of Fresh Breads and Rolls

#### Deli Meats

Shaved Roasted Turkey, Roast Beef and Ham

#### House made Sandwich Salads

Chicken Tarragon Salad and Classic Egg Salad

#### Assorted Domestic Cheeses

Pepper Jack, Provolone and Cheddar

#### Traditional Condiments

Mayonnaise, Deli Mustard, Pesto Aioli, Lettuce, Tomato, Sliced Cucumber and Pickles

#### Kettle Potato Chips

#### Assorted Cookie and Brownie Platter

17.95 per person

## MARKETPLACE SALADS

12 PERSON MINIMUM

### Choose Four Salads

*Served with a basket of fresh breads and rolls and s'mores cannolis!*

#### Vegan

Avocado & Cherry Tomatoes with Pine Nuts and Lime Cilantro Vinaigrette

Tuscan Kale & Tangerine with Button Mushrooms and Tangerine Vinaigrette

#### Vegetarian

Pickled Beets & Honey Tangerines with Tarragon and Feta Cheese

Bowtie Pasta & Cherry Tomatoes with Mozzarella and Chimichurri

#### Protein

Pineapple Chicken & Green Beans with Toasted Coconut, Jalapenos, and Jerk Dressing

Chopped Antipasto Salad with marinated artichoke hearts, roasted red peppers, olives natural deli meats, rich cheeses, and Italian Vinaigrette

Fresh Albacore Tuna Salad with mayonnaise, celery, red onion sweet pickle relish

24.95 per person



Prices are subject to change without notice

# BOXED LUNCHES

12 PERSON MINIMUM

## BOXED LUNCH INCLUDES

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

### Sandwiches

30 per person

### Salads

32 per person

## SANDWICHES

**Roasted Turkey & Gouda**—Applewood Smoked Bacon, Romaine, Tomatoes, Herbed Aioli on a Kaiser Roll

**Roast Beef & Cheddar**—Mixed Greens, Roasted Tomatoes, Horseradish Cream on a Pretzel Bun

**Grilled Chicken & Swiss**—Mixed Greens, Roasted Red Peppers, Sundried Tomato Aioli on a French Baguette

**Classic Italian**—Prosciutto, Ham, Salami, Provolone, Arugula, Pepperoni, Tomatoes, Balsamic Vinaigrette on Ciabatta

**Mediterranean Grilled Vegetable Wrap**—Hummus, Lettuce, Cucumber, Tomatoes, Kalamata Olives on a Flour Tortilla

## SALADS

**Grilled Chicken Caesar Salad**—Romaine, Shaved Parmesan, Housemade Croutons, Creamy Caesar Dressing

**California Salad**—Mixed Greens, Candied Walnuts, Dried Cranberries, Blue Cheese Crumbles, Balsamic Vinaigrette

**Chinese Chicken Salad**—Napa Cabbage, Mandarin Oranges, Shredded Carrots, Crispy Wontons, Asian Vinaigrette

**Farro Salad**—Seasonal Grilled Vegetables, Dijon Mustard Vinaigrette

# CHEF'S TABLES

25 PERSON MINIMUM

### Olvera Street

- Tortilla Chips and Salsa Fresca
- Cesar Chavez Salad
- Chicken Tinga
- Cheese Enchiladas
- Cilantro Lime Rice
- Black Beans
- Corn and Flour Tortillas
- Churros Chips with Chocolate Sauce
- Iced Tea & Coffee Service

### Griffith Park

- Kale and Quinoa Salad
- Buffalo Cauliflower Salad
- BBQ Beef Brisket
- Fried Chicken
- Honey Biscuits
- Seasonal Grilled Vegetables
- Three Cheese Macaroni & Cheese
- Vegetarian Baked Beans
- LA Fruit Salad
- Iced Tea & Coffee Service

### The Pier

- California Salad
- Farro, Apple & Pecan Salad
- Lemon Chicken with Lemon Oregano Sauce
- Santa Monica Brew Works
- Beer Battered Fish n' Chips
- Housemade Kettle Chips
- Roasted Broccoli with Parmesan
- Assorted Breads, Dinner Rolls, and Butter
- Cheesecake Bites
- Iced Tea & Coffee Service

### The Beverly

- Mixed Greens Salad
- Chopped Antipasto Salad
- Baked Ziti with Bolognese
- Tuscan Chicken
- Sundried Tomatoes & Spinach
- Pesto Bowtie Pasta
- Marinated Grilled Vegetables
- Garlic Knots
- Mini Cannoli with Cinnamon Filling
- Iced Tea & Coffee Service

### China Town

- Asian Chicken Salad
- Cold Vegetable Spring Rolls
- Kung Pao Chicken
- Beef and Broccoli
- Vegetable Fried Rice
- Vegetable Chow Mein
- Green Tea Crème Brulee
- Iced Tea & Coffee Service

### CHOOSE ONE MENU

45 PER PERSON



# PLATED MEALS

25 PERSON MINIMUM

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

## ENTREES

### Citrus Herb Chicken

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

### Airline Chicken Breast

Parmesan Reggiano Risotto  
Artichoke Bruschetta ,Tomato Confit  
Broccolini

### Braised Short Ribs

Garlic Parmesan Polenta, Braised Carrots, Parsnips, Truffle Reduction

### Petite Filet Mignon

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

### Miso Glazed Salmon

Coconut Jasmine Rice, Baby Bok Choy

### Jumbo Shrimp Pappardelle

Artichoke, Arugula, Tomato  
Bruschetta, Lemon Parmesan Alfredo

### Rigatoni Alla Bolognese

Basil, Ricotta

### Waldorf Chicken Salad

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

### Farmer's Market Vegetable

**Ratatouille Purse**  
Vegan & Gluten Free

## SALADS

### House Salad

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

### Traditional Caesar Salad

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

### California Salad

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

### Heirloom Tomato and

### Buffalo Mozzarella

Wild Arugula, Aged Balsamic Vinaigrette

### Little Gem Wedge

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

## DESSERTS

### Taste of LA Dessert Trio

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

### Crème Brûlée Trio

Traditional, Green Tea, Lavender

### Chocolate Ganache Tart

Salted Caramel, Raspberry Crème Fraiche

### Rustic Apple Tart

Cinnamon Bourbon Crème Fraiche, Sesame  
Brittle

*Served with Coffee and a Selection of Hot Teas*

50 per person



# SWEET & SAVORY SNACKS

12 PERSON MINIMUM

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

**LA**

**FRUIT CART**

8 per person

# BREAKS

12 PERSON MINIMUM

<p><b>Snack Attack</b> Our signature snack mix pretzel twists and kettle style potato chips 12 per person</p> <p><b>Create Your Own Trail Mix</b> Mixed Nuts and Dried Fruits 9 per person</p>	<p><b>Taste of LA Signature Smoothies</b> Avocado, Pineapple, Banana, Honey Made with Almond Milk 10 per person</p> <p><b>Popcorn Bar</b> M&amp;Ms, Peanuts, Skittles Mini Marshmallows 8 per person</p>
<p><b>Nacho &amp; Salsa Bar</b> Zesty beef chili, spicy queso sauce crispy corn tortilla chips and our house salsa verde, pico de gallo, salsa rojo and habenero salsa Served with sour cream, jalapeños and signature hot sauces 15 per person</p>	
<p><b>Artisan Bavarian Pretzels</b> Traditional salted Bavarian pretzels served with assorted mustards 7 per person</p>	

## RECEPTION STATIONS

12 PERSON MINIMUM

### Bacon Station

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

### Downtown Dojo

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

### Dipping Station

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

### Down South

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

### LA Street Tacos

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

### Game Day Chili Station

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

### Philly Cheesesteak Station

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

### Pub

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

### Santa Maria BBQ

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

## SMALL BITES STATION OR TRAY PASSED

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

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

### Hot Hors d' Oeuvres

- Crab Cakes with Homemade Rémolade 6.50
- Cheese Quesadilla with Avocado Crema 6
- Mini Pretzel Bites with Gourmet Mustards 4.50
- Spanakopita 4.50
- Mini Beef Wellington 6
- Vegetable Samosas with Potatoes, Peas in Curry Triangle 5.50
- Coconut Shrimp with Spicy Mango Chutney 7
- Bacon Wrapped Scallops 7.50
- Chicken Pot Stickers 4.50
- Black Angus Mini Cheeseburgers 8.50
- Smoked Brisket Empanada 7.50
- Chili Lime Chicken Kabob 7.50
- Mini Chicken Cordon Bleu 7.50
- Crispy Asiago Asparagus 6.50
- Margarita Flatbread 6.50
- Wild Mushroom Truffle Arancini 6.50
- Duck Confit Quesadilla with Caramelized Red Onions and Mango Papaya Relish 6.50
- Goat Cheese, Roasted Grapes, Balsamic Figs, and Fresh Herbs in a Phyllo Cup 6.50
- Seared Scallop, Spicy Chorizo, and Roasted Tomato Compote on a Toasted Crostini 7.50
- Jerk Chicken with a Mango Coconut Salsa on a Plantain Chip 6.50

### Cold Hors d' Oeuvres

- Roasted Tomato Bruschetta 6.50
- Hummus with Kalamata Olive and Red Pepper Diamond in Mini Bouche 6.50
- Smoked Salmon Rose with Cream Cheese, Dill and Capers on Pumpernickel Round 7.50
- Mediterranean Antipasto Skewer with Kalamata Olives, Fresh Mozzarella and Marinated Artichoke 7.50
- Chicken Thai Spring Rolls 5.50
- Spicy Ahi Tuna Poke in a Seaweed Cone 7.50
- Buffalo Deviled Eggs 5.50
- Endive Spear with Grilled Apples, Ricotta and Blue Cheese and Candied Walnuts 6.50
- Farmer's Market Vegetable Confit with Sundried Tomato Pesto in a Crispy Basil Basket 5.50



## PLATTERS

12 PERSON MINIMUM

### Garden Fresh Vegetables

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

### California Artisan Cheeseboard

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

### Antipasti

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

### Fresh Fruit

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

## DESSERT STATIONS

12 PERSON MINIMUM

### Signature Dessert Waffle Sticks

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

### Donut Hole Cones

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

### Cereal Rice Krispy Bars

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

### Pie Bar

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

### Mini Dessert Station

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

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

Macarons, Donuts, Injectable Donut Holes

S'mores Cannolis, Cheesecake Bites

Choose 2—12 per person

Choose 4—21 per person



# SHOW STOPPERS

PLEASE ALLOW 3 WEEKS LEAD TIME FOR ALL SPECIALTY SERVICES.

### Espresso Service

6 Hours of Service (attendant included)

3,000 per day (400 - 6 oz. servings)

4.50 per serving after 400 (bought in increments of 100)

Espresso, Cappuccino

Mocha, Latte & Americano

**Specifications: 100 lbs**

**Requirements: Electrical and**

**5' x 6' operating space**

**Exhibitor to provide: TWO  
dedicated 110 volt, 20 amp circuits**

### Smoothie Service

6 Hours of Service (attendant included)

3,000 per day - (400 - 7 oz servings)

4.50 per serving after 400 (bought in increments of 100)

Strawberry or Mango

**Specifications: 50 lbs**

**Requirements: Electrical and**

**5' x 6' operating space**

**Exhibitor to provide: ONE  
dedicated 110 volt, 20 amp circuits**

### Single-Cup Gourmet Coffee Brewer

Brew your favorite cup in seconds!

75 rental per day

60 per box of 24 pods

**Regular Coffees:**

Breakfast Blend, or French Roast

**Flavored Coffees:**

French Vanilla or Hazelnut

**Decaffeinated Coffees:**

Breakfast Blend

**Teas:** Earl Grey or Green Tea

**Exhibitor to provide: ONE  
dedicated 110 volt, 20 amp circuit**

### Nespresso Espresso & Coffee Brewer

Brew fresh on the spot espresso

100 rental per day

75 per box of 12 capsules

**Espresso:**

Diavolitto, Altissimo or Voltesso

**Regular Coffees:**

Intenso or Odacio

**Flavored Coffees:**

Hazelino or Vanizio

**Decaffeinated Coffees:** Decaffeinato

**Exhibitor to provide: ONE  
dedicated 110 volt, 20 amp circuit**

### Logo Sheet Cake

300 Full Sheet (serves 90)

180 Half Sheet (serves 45)

**200 Logo Artwork Set-up Fee, two-color artwork**

**Custom Cookies, Cake Pops, and Donuts**

**Starting at 6 per piece**

## BEVERAGE SERVICE

**BILLED BASED ON CONSUMPTION**

### HOT

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

### COLD

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

### ELECTRIC WATER COOLER

Electric Water Cooler Base—Per Day Rental	37/day
Arrowhead 5-Gallon Water Jug	47 each

### INFUSED WATER

Ginger Lemon, Watermelon Mint, Lemon Cucumber, Orange Lime	85/gallon
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# HOSTED BARS

**BILLED BASED ON CONSUMPTION**

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

**HOUSE BAR SELECTIONS**

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

**PREMIUM BAR SELECTIONS**

Premium Cocktails	13
Tito’s, Bombay Sapphire, Chivas Regal, Jack Daniel’s., Makers Mark, Bacardi Superior, Avion	
Premium Wine – by the glass	13
Cambria Chardonnay, Scarpetta Pinot Grigio, La Crema Pinot Noir, Murphy Goode Red Blend, Benvolio Prosecco	

**BEER SELECTIONS**

Local Craft Beer—Seasonal	9
Imported Beer—Heineken	9
Domestic Beer—Budlight	8
Craft Beer by the keg	750
Domestic Beer by the keg	525

**SIGNATURE COCKTAILS**

Taste of LA Margarita, Mai Tai, Screwdriver Twist	300 (serves 25)
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**ADDITIONAL SELECTIONS**

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

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

