TASTE OF LA

LACC CATERING MENU

Los Angeles Convention Center
1201 S. Figueroa Street
Los Angeles, CA 90015
213-765-4480
213-765-4476 fax
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.

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 Partfait 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.

Choose One Entree
Egg White Frittata
Goat cheese, Spinach
& Sundried Tomatoes

Brioche French Toast
Seasonal Berry Compote

Biscuits & Buttermilk Gravy

Tofu Scramble
Spinach, Tomatoes & Black Beans

Individual Quiche
Black Forest Ham & Smoked Cheddar

Choose Two Sides
LA Fruit Salad
Pork Sausage Links
Applewood Smoked Bacon
Turkey Bacon
Breakfast Potatoes
Scrambled Eggs
Chicken Apple Sausage

28 per person

Prices are subject to change without notice
LUNCH WITH PERSONALITY
12 PERSON MINIMUM

<table>
<thead>
<tr>
<th>Sandwich Platters</th>
<th>Choose Three Sandwiches</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Roasted Turkey &amp; Gouda</strong></td>
<td>Applewood Smoked Bacon, Romaine, Tomatoes, Herbed Aioli on a Kaiser Roll</td>
</tr>
<tr>
<td><strong>Grilled Chicken &amp; Swiss</strong></td>
<td>Mixed Greens, Roasted Red Peppers, Sundried Tomato Aioli on a French Baguette</td>
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<tr>
<td><strong>Classic Italian</strong></td>
<td>Prosciutto, Ham, Salami, Provolone, Arugula, Pepperoni, Tomatoes, Balsamic Vinaigrette on Ciabatta</td>
</tr>
<tr>
<td><strong>Roast Beef &amp; Cheddar</strong></td>
<td>Mixed Greens, Roasted Tomatoes, Horseradish Cream on a Pretzel Bun</td>
</tr>
<tr>
<td><strong>Grilled Chicken Caesar Salad Wrap</strong></td>
<td>Romaine, Parmesan, Caesar Dressing, on a Sundried Tomato Tortilla</td>
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<tr>
<td><strong>Caprese Wrap</strong></td>
<td>Buffalo Mozzarella, Sliced Tomatoes, Arugula, Pesto Aioli on a Spinach Tortilla</td>
</tr>
<tr>
<td><strong>Mediterranean Grilled Vegetable Wrap</strong></td>
<td>Hummus, Lettuce, Cucumber, Tomatoes, Kalamata Olives on a Flour Tortilla</td>
</tr>
<tr>
<td><strong>Cuban</strong></td>
<td>Braised Pork, Sliced Ham, Swiss Cheese, Mustard on a Pretzel Bun</td>
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</tbody>
</table>

20.95 per person
Make any Sandwich or Wrap Gluten Free for an additional 2.00

ENHANCEMENTS
12 PERSON MINIMUM

<table>
<thead>
<tr>
<th>Sides</th>
<th>Sweet Endings</th>
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</thead>
<tbody>
<tr>
<td>Kettle Style Chips &amp; Dip</td>
<td>Fudge Brownies</td>
</tr>
<tr>
<td>Classic Potato Salad</td>
<td>Assorted Cookies</td>
</tr>
<tr>
<td>Pesto Pasta Salad</td>
<td>LA Fruit Salad</td>
</tr>
<tr>
<td>California Mixed Greens</td>
<td>Gourmet Dessert Bars</td>
</tr>
</tbody>
</table>

5.50 per side/per person

Prices are subject to change without notice
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
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

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## 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

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**CHOOSE ONE MENU**

**45 PER PERSON**

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*Prices are subject to change without notice*
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

- **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

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*Served with Coffee and a Selection of Hot Teas*

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50 per person
**SWEET & SAVORY SNACKS**

12 PERSON MINIMUM

- Fresh Baked Cookies 52/dz
- Chocolate Fudge Brownies 52 /dz
- Gourmet Dessert Bars 52 /dz
- Novelty Ice Cream Bars 51 /dz
- Assorted Energy & Granola Bars 4.95/each
- Individually Packaged Snacks 4.25/each
- Assorted Chips, Cookies, Crackers, Pretzels
- Tortilla Chips & Salsa Fresca 5 per person
- Homemade Kettle Chips 7 per person
- Roasted Garlic Parmesan Dip

**BREAKS**

12 PERSON MINIMUM

- **Snack Attack**
  - Our signature snack mix
  - pretzel twists and kettle style potato chips
  - 12 per person
- **Create Your Own Trail Mix**
  - Mixed Nuts and Dried Fruits
  - 9 per person
- **Taste of LA Signature Smoothies**
  - Avocado, Pineapple, Banana, Honey
  - Made with Almond Milk
  - 10 per person
- **Popcorn Bar**
  - M&Ms, Peanuts, Skittles
  - Mini Marshmallows
  - 8 per person
- **Nacho & Salsa Bar**
  - 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
- **Artisan Bavarian Pretzels**
  - Traditional salted Bavarian pretzels served with assorted mustards
  - 7 per person

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**LA FRUIT CART**

- 8 per person
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

**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

**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

**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

**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

**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

**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

**Santa Maria BBQ**
- BBQ Beef Brisket and Homestyle Biscuits
- Coleslaw
- Corn Cobbettes
- Salt and Vinegar Kettle Chips
- 25 per person

*Prices are subject to change without notice*
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 Rémoulade 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 Caper 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

Prices are subject to change without notice
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

Cereal Rice Krispy Bars
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

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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, Altissio 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

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BEVERAGE SERVICE
BILLING 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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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)

ADDITIONAL SELECTIONS

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