

levy @ the los angeles convention center l tasteofla@levyrestaurants.com l 1201 s. figueroa, los angeles, 90015



city of dreams

LOS ANGELES IS A CITY OF OPPORTUNITY, BUT ALSO A SANCTUARY FOR DIVERSITY. THE CITY'S UNPARALLELED FOOD SCENE HAS LEFT AN INDELIBLE MARK ON OUR APPROACH TO FOOD, FROM USING THE FRESHEST INGREDIENTS IN HEARTY HEALTH-CONSCIOUS DISHES TO MELDING VIBRANT ETHNIC FLAVORS TOGETHER TO CREATE TRENDS THAT ARE DISTINCTLY L.A. OUR CREATIVITY RUNS WILD AND OUR POTENTIAL TO BUILD AWE-INSPIRING, SOUL-SATISFYING DISHES IS LIMITLESS.

THE ENERGY OF POSSIBILITY EMANATES THROUGH THIS CITY, AND YOU CAN FEEL IT IN EVERY DINING EXPERIENCE TO BE HAD TO LACC. WE ARE ALWAYS LOOKING FOR NEW STARS, WHETHER IT BE A PHENOMENAL NEW FOOD TREND OR

SOMETHING WHOLLY ORIGINAL COMING STRAIGHT FROM OUR CULINARY TEAM'S MINDS.

LACC TONE:

ELEVATED | VIBRANT | AMBITIOUS

LOS ANGELES CONVENTION CENTER SIGNATURE ITEMS INCLUDE:

- KOREAN TACOS
- TAJIN FRIES
- HOUSE-MADE BISON MEATLOAF
- MACAROON TOWERS
- SPECIALTY HEALTH SMOOTHIES
- LOCAL CRAFT BEER.

TO ORDER PLEASE EMAIL: tasteofla@levyrestaurants.com



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

FULL PAYMENT IS REQUIRED PRIOR TO COMMENCEMENT OF SERVICES.

THE LOS ANGELES CONVENTION CENTER FOOD SERVICES DEPARTMENT (LEVY) IS THE EXCLUSIVE CATERER.

ABSOLUTELY NO FOOD OR BEVERAGE, CANDY LOGO WATER, ETC ARE ALLOWED TO BE BROUGHT INTO THE LOS ANGELES CONVENTION CENTER WITHOUT PRIOR AUTHORIZATION.



GUARANTEES

TAXES & FEES

CHINA SERVICE



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.

NO TWO EVENTS ARE THE SAME



PLEASE NOTE THAT ALL FOOD
AND BEVERAGE ITEMS ARE
SUBJECT TO A 19% SERVICE
CHARGE AND A SEPARATE 7.5%
ADMINISTRATIVE FEE, PLUS
APPLICABLE SALES TAX.
RATES ARE SUBJECT TO CHANGE.
ONLY THE SERVICE CHARGE IS
DISTRIBUTED TO SERVICE
EMPLOYEES.



CHINA IS INCLUDED WITH
SERVICES IN ALL MEETING ROOMS
AND ANY PLATED FUNCTIONS.
ADDITIONAL FEES WILL APPLY
FOR CHINA SERVICE IN ALL OTHER
SPACES.

This menu is just a starting point to the planning process. for custom order, or additional menu options, please email tasteofla@levyrestaurants.com



break fast

MENUS

MORNING STROLL

- FRESHLY BAKED SIGNATURE PASTRIES
- SEASONAL FRESH SLICED FRUIT
- SCRAMBLED EGGS
- CINNAMON TOAST CASSEROLE
- APPLEWOOD SMOKED BACON
- CHICKEN APPLE SAUSAGE
- RED BLISS POTATOES

42 PER PERSON

BREAKFAST BITES

- FRESHLY BAKED MINI SIGNATURE PASTRIES
- TASTE OF LA FRUIT SALAD
- LOW FAT GREEK YOGURT PARFAIT WITH CRUNCHY GRANOLA, SEASONAL BERRIES AND DRIZZLED WITH HONEY
- MINI SAUSAGE AND GRAVY BREAKFAST TURNOVER
- CHEESE AND EGG CROISSANT SANDWICH

45 PER PERSON

HEALTHY + FIT

- ALMOND BUTTER TOAST
- WITH SLICED BANANAS AND HONEY
- TURKEY BACON
- SEASONAL FRESH SLICED FRUIT
- EGG WHITE FRITTATA
- WITH SPINACH AND GOAT CHEESE
- OATMEAL WITH BROWN SUGAR, DRIED FRUIT AND NUTS
- FRESH PRESSED JUICE

40 PER PERSON

CONTINENTAL

- FRESHLY BAKED SIGNATURE PASTRIES
- LA FRUIT SALAD
- REGULAR COFFEE + HOT TEA SERVICE

25 PER PERSON

ALL MENUS CAN BE BOXED
MEALS FOR AN
ADDITIONAL FEE

ENHANCEMENTS

OATMEAL	7
BROWN SUGAR, DRIED FRUITS AND FRESH BERRIES BREAKFAST QUNIOA BOWL	11
QUINOA, MIXED BERRIES, SERVED WITH WARM SOY MILK & 2% MILK. TASTE OF L.A. BREAKFAST BURRITO	10
FILLED WITH FRESH SCRAMBLED EGGS, CHEDDAR CHEESE, TATER TOTS, BREAKFAST SAUSAGE OR BACON SERVED WITH CILANTRO CREMA	
BREAKFAST SANDWICHES	10
CHEDDAR CHEESE AND SCRAMBLED EGGS ON CROISSANT ADD BACON OR SAUSAGE!	





CHEF ACTION STATION

PANCAKE STATION

BUTTERMILK PANCAKES, SWEET CREAM BUTTER, MAPLE SYRUP SEASONAL BERRY COMPOTE, WHIPPED CREAM,
CHOCOLATE CHIPS, FUNFETTI CREAM

16 PER PERSON + CHEF FEES

WAFFLE STATION

WAFFLES, SWEET CREAM BUTTER, MAPLE SYRUP
SEASONAL BERRY COMPOTE, WHIPPED CREAM
NUTELLA, AND CHOCOLATE CHIPS, WHIPPED PEANUT BUTTER
16 PER PERSON + CHEF FEES

BAGEL STATION

BAGELS, SWEET CREAM BUTTER, CINNAMON BUTTER
PEANUT BUTTER, JELLY, FRESH SLICED BANANAS + ASSORTED
CREAM CHEESES

16 PER PERSON + CHEF FEES

PLATED BREAKFAST

ALL SERVED WITH A BASKET OF FRESH BAKED BREAKFAST BREADS AND PASTRIES
BUTTER AND FRUIT PRESERVES, AND ICE WATER.

ADD COFFEE AND TEA FOR 2.50 PER PERSON

40 PER PERSON

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:

FRUIT SALAD
PORK SAUSAGE LINKS
APPLEWOOD SMOKED BACON
TURKEY BACON
BREAKFAST POTATOES
SCRAMBLED EGGS
CHICKEN APPLE SAUSAGE





ENERGIZE

- LOCAL FRESH PRESSED JUICE
- MIXED ARRAY OF DRIED FRUITS AND NUTS
- LOWMFAT GREEK YOGURT PARFAITS WITH CRUNCHY GRANOLA AND SEASONAL BERRIES AND DRIZZLED WITH HONEY
- PROTIEN BAR

 28 PER PERSON

SWEET + SALTY

- HOUSE MADE POTATO CHIPS
- WITH TRUFFLE SALT + REGULAR WITH PARMESAN DIP
- HOUSE-MADE POPTARTS
- DRIED FRUITS, CHOCOLATE BARK, AND
- SALTED CARAMEL BAR
- COOKIES + BROWNIES

 16 PER PERSON

ENHANCEMENTS

FRESH BAKED BREAKFAST PASTRIES TO INCLUDE, COFFEE CAKE, BUTTER CROISSANT, BANANA BREAD, AND LEMON POPPY SEED MUFFIN, BUTTER & FRUIT	55 PER DOZEN
PRESERVES AVOIDING GLUTEN + VEGAN PASTRIES	135 PER 2 DOZEN
TO INCLUDE, LEMON RASPBERRY SCONES AND BLUEBERRY	133 1 ER 2 DOZER
MUFFINS	
ASSORTED DONUTS	55 PER DOZEN
ASSORTED BAGELS	55 PER DOZEN
YOGURT PARTFAIT JAR	8
LOW FAT GREEK YOGURT	
HOUSE-MADE GRANOLA, AND FRESH BERRIES	
INDIVIDUAL FRUIT FLAVORED YOGURT	4
ASSORTED FLAVORS	
WHOLE FRESH FRUIT	4
FRESH BAKED COOKIES	55 PER DOZEN
CHOCOLATE FUDGE BROWNIES	55 PER DOZEN
GOURMET DESSERT BARS	55 PER DOZEN
ASSORTED ENERGY & GRANOLA BARS	5
INDIVIDUALLY PACKAGED SNACKS	5
ASSORTED CHIPS, COOKIES, CRACKERS, PRETZELS	
HOMEMADE KETTLE CHIPS	10
WITH ROASTED GARLIC PARMESAN DIP	



beve rage MENUS

HOT BEVERAGES

REGULAR COFFEE 90 PER GALLON

DECAF COFFEE 90 PER GALLON

HOT TEA 90 PER GALLON

ICED COFFEE 50 PER GALLON

like you.

COLD BEVERAGES

REFILLABLE ALUMINUM BOTTLED WATER 7

> ASSORTED SODAS 4.5

TOPO CHICO SPARKLING WATER 6

WATER COOLER BASE RENTAL 45 PER DAY

> 5 GAL WATER JUG 55 PER JUG

> > RED BULL 6

ICED TEA OR LEMONADE 50 PER GALLON

make your coffee

ALMOND MILK AND SOY MILK WITH HOUSEMADE VANILLA SYRUP

> 10 PER GALLON OF COFFEE

LOS ANGELES (April 19, 2022) – "This Earth Day, the Los Angeles Convention Center (LACC), owned by the City of Los Angeles and managed by ASM Global, is pleased to announce a ban on single-use plastic bottles throughout the facility."

SANDWICHES + WRAPS

GREEK CHICKEN WRAP - GF

shredded Chicken, Chopped Romaine with Marinated Tomato, Cucumber, Feta, Kalamata Olive, Lemon Vinaigrette on GF Tortilla

FALAFEL PITA SANDWICH - VG

falafel, Tomato, Cucumber + hummus in Pita Wrap

CLASSIC ITALIAN SANDWICH

Prosciutto, Ham, Salami, Provolone, Arugula, Pepperoni, Tomatoes, Balsamic Vinaigrette on Ciabatta

ROAST BEEF SANDWICH

with horseradish cream

TURKEY SANDWICH

with tomato, provolone cheese + lettuce + italian dressing

CHICKEN CAESAR WRAP

BUFFALO CAULIFLOWER WRAP - VG/GF

with vegan ranch + qf tortilla

HAM HOAGIE SANDWICH

roasted ham, Cheddar cheese, Tomato slices, Leaf Lettuce, Hoagie Bread

TURKEY CHIPOTLE WRAP - GF

roasted Turkey, Bacon, Spinach, Chipotle Aioli, Tomato, Gluten-Friendly Tortilla

TUSCAN CHICKEN SANDWICH

chicken breast, tossed in pesto, with roasted red peppers, arugula, provolone cheese + cranberry aioli

a la carte lunch

MENUS

SALADS

NICOISE SALAD - GF

hard-boiled eggs, potatoes green beans, tomatoes, tuna, olives with olive oil

CHOPPED GREEK SALAD - VG/GF

Chopped Romaine with Marinated Tomato, Cucumber, Pickled Red Onion, Sliced Radish, Kalamata Olive, Lemon Vinaigrette

AUTUMN SALAD - GF

sunflower seeds, pomegranate seeds, sweet potato squash with maple vinaigrette + shredded chicken

POWER SALAD - VG/GF

kale, Spinach, Red Quinoa, Sunflower Seeds, Chia Seeds, Seasonal Fruit, Garbanzo Beans, Poppy Seed Vinaigrette

ASIAN CHICKEN SALAD

grilled Chicken, Napa Cabbage, Green Onion, Radish, Shredded Carrots, Snow Peas, Mandarin Oranges, Slivered Almonds, Fried Rice Noodles, Sesame Ginger Dressing

14 PER SALAD OR SANDWICH

A LA CARTE SANDWICHES AND SALADS ARE SERVED ON PLATTERS. IF
YOU REQUEST ITEMS TO BE PACKAGED AND/OR WRAPPED,
ADDITIONAL FFFS WILL APPLY

want a little something extra?

WHOLE FRESH FRUIT

FRESH BAKED COOKIES

CHOCOLATE FUDGE BROWNIES

GOURMET DESSERT BARS

ASSORTED ENERGY & GRANOLA BARS
INDIVIDUALLY PACKAGED SNACKS

ASSORTED CHIPS, COOKIES, CRACKERS, PRETZELS
HOMEMADE KETTLE CHIPS

WITH ROASTED GARLIC PARMESAN DIP





BASIC BOX

ALL MEALS INCLUDE

WHOLE FRUIT, BAG OF CHIPS, FRESH BAKED COOKIE + CHOICE OF SANDWICH OR SALAD / VG/GF COOKIES +\$2

32 PER BOX

SANDWICH OPTIONS

ROAST BEEF SANDWICH

WITH HORSERADISH CREAM

TURKEY SANDWICH

WITH TOMATO, PROVOLONE CHEESE + LETTUCE + ITALIAN DRESSING

BUFFALO CAULIFLOWER WRAP - VG/GF

WITH VEGAN RANCH + GF TORTILLA

HAM HOAGIE SANDWICH

ROASTED HAM, CHEDDAR CHEESE, TOMATO SLICES, LEAF LETTUCE, HOAGIE BREAD

TUSCAN CHICKEN SANDWICH

CHICKEN BREAST, TOSSED IN PESTO, WITH ROASTED RED PEPPERS, ARUGULA,
PROVOLONE CHEESE + CRANBERRY AIOLI

TURKEY CHIPOTLE WRAP - GF

ROASTED TURKEY, BACON, SPINACH, CHIPOTLE AIOLI, TOMATO, GLUTEN-FRIENDLY TORTILLA

CHOPPED GREEK SALAD - VG/GF

CHOPPED ROMAINE WITH MARINATED TOMATO, CUCUMBER, PICKLED RED ONION, SLICED RADISH, KALAMATA OLIVE, LEMON VINAIGRETTE

AUTUMN SALAD - GF

SUNFLOWER SEEDS, POMEGRANATE SEEDS, SWEET POTATO SQUASH WITH MAPLE VINAIGRETTE + SHREDDED CHICKEN

ADDITIONAL STAFFING + SERVICES FEES MAY APPLY





FANCY BOX

ALL MEALS INCLUDE

WHOLE FRUIT, BAG OF CHIPS, DESSERT BAR + CHOICE OF SANDWICH
OR SALAD / VG/GF COOKIES +\$2

34 PER BOX

SANDWICH OPTIONS

GREEK CHICKEN WRAP - GF

SHREDDED CHICKEN, CHOPPED ROMAINE WITH MARINATED TOMATO, CUCUMBER, FETA, KALAMATA OLIVE, LEMON VINAIGRETTE ON GF TORTILLA

FALAFEL PITA SANDWICH - VG

FALAFEL, TOMATO, CUCUMBER + HUMMUS IN PITA WRAP

CLASSIC ITALIAN SANDWICH

PROSCIUTTO, HAM, SALAMI, PROVOLONE, ARUGULA, PEPPERONI, TOMATOES,
BALSAMIC VINAIGRETTE
ON CIABATTA

NICOISE SALAD - GF

HARD-BOILED EGGS, POTATOES
GREEN BEANS, TOMATOES, TUNA, OLIVES WITH OLIVE OIL

POWER SALAD - VG/GF

KALE, SPINACH, RED QUINOA, SUNFLOWER SEEDS, CHIA SEEDS, SEASONAL FRUIT,
GARBANZO BEANS, POPPY SEED VINAIGRETTE

ASIAN CHICKEN SALAD

GRILLED CHICKEN, NAPA CABBAGE, GREEN ONION, RADISH, SHREDDED CARROTS, SNOW PEAS, MANDARIN ORANGES, SLIVERED ALMONDS, FRIED RICE NOODLES, SESAME GINGER DRESSING

enice canals

GRILLED VEGETABLES WITH PEPPERS AND ONIONS FLOUR AND CORN **TORTILIAS** PICO DE GALLO, SHREDDED CHEESE, GUACAMOLE, SOUR CREAM **CHEESE ENCHILADAS SPANISH STYLE RICE RANCHERO STYLE BEANS CHURRO CHIPS** WITH CHOCOLATE DIPPING **SAUCE** 55 PER PERSON

B&B SALAD

RAW BROCCOLI AND SHAVED

BRUSSELS SPROUTS SALAD,

SLICED APPLES

BALSAMIC HYDRATED

RAISINS WHITE BALSAMIC

AND BASIL VINAIGRETTE

TUSCAN CHICKEN

WITH SUNDRIED TOMATOES

AND SPINACH

SPAGHETTI

DI ZUCCA

WITH ORGANIC SQUASH

ZUCCHINI BLOSSOMS

CAMPANIA TOMATOES.

SPINACH AND VEGETABLE

BROTH

ROASTED CARROTS +

PARSNIPS

PARMESAN POLENTA

CHEESECAKE BITES

50 PER PERSON

MEXICAN CAESAR SALAD

ELOTE CORN SALAD

BUILD YOUR OWN FAJITA

BAR:

GRILLED SKIRT STEAK

GRILLED CHICKEN

 $|\mathbf{vwood} \ \mathbf{wok} + \mathbf{ro}|$

chefs table

MENUS

SUNSET SALAD

RED AND GREEN CABBAGE CHOPPED SALAD, CARROT JICAMA

EDAMAME BEAN PEANUT + GINGER SOY VINAIGRETTE

PEANUT NOODLE SALAD

RICE NOODLES MATCHSTICK CUCUMBER SHAVED CARROT THAI CHILI CILANTRO LEAVES GINGER TOASTED SESAME + CREAMY PEANUT DRESSING

THAI VEGETABLE SPRING

ROLLS

WITH HOISIN SAUCE, SERVED HOT

LEMONGRASS CHICKEN

WITH THAI BASIL, CHILI PEPPER LIME STIR FRY SZECHUAN

JAPANESE EGGPLANT

GARLIC SAUCE

STEAMED JASMINE RICE GREEN TEA CRÈME BRÛLÉE

55 PER PERSON

COLD BEET SALAD

WITH TAHINI, DILL, MINT LEMON JUICE, OLIVE OIL, TOASTED SESAME SEEDS

AUTUMN SALAD

SUNFLOWER SEEDS POMEGRANATE SEEDS SWEET POTATO SQUASH AND MAPLE VINAIGRETTE

ROASTED CARROTS

WITH URFA BIEBER LABNEH AND HONEY

me at the greek

SAFFRON RICE

WITH CURRENTS ALMONDS AND CILANTRO

SAUTÉED CHICKEN **MOROCCAN VEGETABLE TAGINE**

LEMON PISTACHIO TARTS

54 PER PERSON

CUCUMBER, TOMATO, & ONION SALAD

WITH DILL AND MINT, FETA **VINAIGRETTE**

QUINOA TABOULEH,

ARUGULA, CILANTRO, ROASTED ONIONS, AND **RADISH**

SANTA MARIA STYLE TRI TIP

WITH TOMATO CHIMICHURRI

HERB ROASTED CHICKEN BREAST

WITH ROSEMARY PAN GRAVY

HONEY BISCUITS

ROASTED BROCCOLINI

WITH LEMON BUTTER

THREE CHEESE MACARONI & CHEESE

FINGERLING POTATOES

LA FRUIT SALAD 55 PER PERSON

CHOPPED ANTIPASTO SALAD CEASAR SALAD BAKED ZITI

WITH BOLOGNESE

BOWTIE PESTO PASTA ROASTED ROSEMARY CHICKEN MARINATED GRILLED VEGETABLES GARLIC KNOTTS MINI CANNOLIS

WITH CINNAMON FILLING

45 PER PERSON



recep tion

MENUS

TASTE OF THE MEDITERRANEAN

- CHICKEN SCHWARMA BOWL
 WITH CHICKEN SCHWARAMA ROTISSERIE + CRISPY
 FALAFEL DICED WITH BASMATI RICE, TOMATO, RED
 ONION + CUCUMBER SALAD, TZATZIKI SAUCE, PITA
 POCKET
- DOLMA GREEK STUFFED GRAPE LEAVES
 WITH TZATZIKI SAUCE
- HUMMUS DISPLAY WITH FRESH PITA + PITA CHIPS
 TRADITIONAL AND ROASTED RED PEPPER HUMMUS
 AND OLIVE TAMPONADE · CRUMBLED FETA CHEESE
 DICED TOMATOES, RED BELL PEPPERS AND GREEN
 ONIONS CUCUMBER WITH FRESH MINT SLICED
 KALAMATA OLIVES AND SLICED PEPPERONCINI'S
- SPANAKOPITA WITH ONIONS AND HERBS
 28 PER PERSON

LATE NIGHT LA

- CARNE ASADA TOT BAR
- CARNE ASADA TOT WITH CARNA ASADA, NACHO CHEESE, PICO DE GALLO AVOCADO CREMA
- ELOTE CUP

 CORN NIBBLETS WITH CREMA, QUESO FRESCA,
 TAJIN AND CHOPPED CILANTRO. WITH ASSORTED

 LOCAL HOT SAUCES (IF YOU DARE)
- BUILD YOUR OWN GUACAMOLE STATION
 SMASHED AVOCADO, POMEGRANATE SEEDS
 BAY SHRIMP, JAPALENOS, CILANTRO, ROASTED
 CORN, DICED RED ONIONS, DICED TOMATOES
 SERVED WITH FRESH TORTILLA CHIPS
 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

LA STREET TACOS

CARNE ASADA AND CHICKEN

JALAPENOS, PICO DE GALLO, CHIPOTLE CREMA GUACAMOLE, TOMATILLO SALSA, CORN TORTILLAS

CORN TORTILLA CHIPS 22 PER PERSON

PLATTERS

GARDEN FRESH VEGETABLES

CHEF'S COLORFUL SELECTION OF THE FRESHEST MARKET VEGETABLES SERVED WITH BUTTERMILK RANCH DIP, TRADITIONAL HUMMUS 14 PER PERSON

CALIFORNIA ARTISAN CHEESEBOARD

ARTISAN SELECTION OF HAND CRAFTED CHEESES ACCOMPANIED BY HOUSE MADE CHUTNEYS, HONEY, ARTISAN BREADS AND CRACKERS 15 PER PERSON

ANTIPASTI

IMPORTED CURED MEATS, CHEESES, LOCAL SEASONAL VEGETABLES, MARINATED OLIVES SERVED WITH A VARIETY OF FLAT BREADS CROSTINI'S AND BREADSTICKS 16 PER PERSON

FRESH FRUIT

SEASONAL LOCAL FRESH FRUITS AND BERRIES

16 PER PERSON

MEDITERRANEAN TABLE

ROASTED GARLIC HUMMUS, TZATZIKI, TABBOULEH, DOLMAS, FETA CHEESE STUFFED PEPPERS, MARINATED OLIVES AND SUN DRIED TOMATOES CRISP PITA CHIPS, SOFT NAAN BREAD 24 PER PERSON

additional menu options available upon request.





BITES

ALL BITES ARE 10 PER PIECE

SAVORY OPTIONS

BBQ PULLED PORK SLIDER WITH ONION RING STACK

SERVED WITH HORSERADISH CREAM DIPPING SAUCE

CHARCUTERIE BITES - GF

MEATS, CHEESES, AND ASSORTED
VEGETABLES GARNISHED WITH
ROSEMARY SPRIGS

SHRIMP + GRITS - GF SERVED IN INDIVIDUAL CUPS

MINI LETTUCE WRAP BURGERS -GF

WITH CHEESE, TOMATO, PICKLES + SECRET SAUCE

MELON CAPRESE SALAD - GF

WITH PROSCIUTTO, MELON BALLS, BURRATA, WHITE BALSAMIC + HONEY, GARNISHED WITH BASIL + MINT

CHICKEN + BISCUIT SANDWICHES BUFFALO CAULIFLOWER TACOS GF, VG

WITH AVOCADO + VEGAN CILANTRO CREMA ON CORN TORTILLAS

MINI STEAK FRITES BITES

WITH TOASTED ROSEMARY

FISH TACOS - GF

SERVED ON A LIME WEDGE

BONESLESS CHICKEN +

WAFFLE BITES

WITH MAPLE SYRUP GLAZE

TOFU CEVICHE - GF/VG

WITH CRISPY TORTILLA STRIPS

MINI MUSHROOM BITES -

GF/VG

WITH QUINOA + BALSAMIC GLAZE

SWEET OPTIONS

DESSERT WAFFLE STICKS

RAINBOW SPRINKLES, BREAKFAST CEREAL +
DARK CHOCOLATE WITH PEANUTS
LA FRUIT STAND

SEASONAL FRUIT + MELON TOSSED WITH LIME AND A HINT OF CHILI PEPPER

HOUSE-MADE POPTARTS

NON DAIRY, BLACKBERRY SODA FLOATS

WITH HOUSEMADE BLACKBERRY SODA

PAPAYA BOATS

WITH NON DAIRY YOGURT, SEASONAL FRUITS
+ SHREDDED COCONUT



bar

CANNED COCKTAILS - 14

JUNE SHINE

PASSION FRUIT VODKA SODA VODKA MULE VILLAGER SPIRITS VODKA MAI TAI

TEQUILA MARGARITA

SELTZER - 9

ASHLAND

VARIETY PACK - BLACKBERRY LEMONADE, PINEAPPLE, LIME, TANGERINE

WILD BASIN

VARIETY PACK - CLASSIC LIME, CUCUMBER PEACH,MELON BASIL, LEMON AGAVE HIBISCUS

WINE - 12

BABE - CANNED

ROSE

PINOT GRIGIO

RED

BEER

CRAFT-9

CROWN + HOPS

HAZY IPA

STONE

BUENAVEZA SALT & LIME LAGER

DELICIOUS IPA

EL SEGUNDO BREWING CO

CITRA PALE ALE

MADEWEST BREWING CO.

VENTURA LIGHT LAGER

STANDARD BLONDE ALE

THREE WEAVERS BREWING

SEAFARER KOLSCH-STYLE ALE

CLOUD CITY HAZY IPA

IMPORT-9

MODELO

CORONA

DOMESTIC-8

BUDLIGHT

CIDER - 9

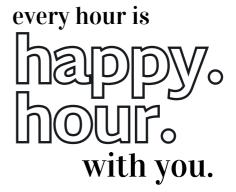
ANTHEM

APPLE

PEAR

bar selections rotate+ are subject to change.

bartender required







PLATED MEALS

ALL MEALS INCLUDE

ONE SALAD, ONE ENTREE OR DUO ENTREE AND ONE DESSERT

Pricing is based on the entrée selection

ICED WATER + ICED TEA + BREAD & BUTTER

COFFEE SERVICE IS AN ADDITIONAL 3 PER PERSON

SALAD OPTIONS

HOUSE SALAD

BABY FIELD GREENS, GRAPE TOMATOES, CUCUMBERS, SHREDDED CARROTS AND RED WINE VINAIGRETTE

TRADITIONAL CAESAR SALAD

CRISP ROMAINE LETTUCE, PARMESAN AND GARLIC CROUTONS WITH CREAMY CAESAR DRESSING

CALIFORNIA SALAD

ORGANIC FIELD GREENS, BLUE CHEESE CRUMBLES, DRIED CRANBERRIES, CANDIED WALNUTS WITH
BALSAMIC VINAIGRETTE

PROSCIUTTO SALAD

PROSCIUTTO, BABY ARUGULA, CHERRY GRAPE TOMATOES, WATERMELON, MICRO BASIL BALSAMIC PEARLS AND OLIVE OIL

CARAMELIZED TRI COLORED CAULIFLOWER-STEAK SALAD

WINTER GREENS, GOLDEN BEETS, POMEGRANATE SEEDS ROASTED SHALLOT VINAIGRETTE

LITTLE GEM WEDGE

TOMATOES, RED ONIONS, BLUE CHEESE CRUMBLES CRISP BACON WITH CREAMY BLUE CHEESE DRESSING

BBQ SALAD

BABY GEM LETTUCE SALAD WITH TORTILLA CRUNCH, COTIJA CHEESE, SMOKED BACON BABY TOMATOES, SHAVED PICKLED RED ONIONS

AND BBQ RANCH DRESSING

HEIRLOOM TOMATO AND BUFFALO MOZZARELLA

WILD ARUGULA, BALSAMIC VINAIGRETTE





ENTREE OPTIONS

CITRUS HERB CHICKEN

PAN ROASTED BRICK CHICKEN, OLIVE OIL
ROASTED POTATOES BUTTERED
ASPARAGUS, SWEET GARLIC JUS
55 PER PERSON

RIGATONI ALLA BOLOGNESE BASIL, RICOTTA

50 PER PERSON

BRAISED SHORT RIBS

GARLIC PARMESAN POLENTA, BRAISED
CARROTS, PARSNIPS
TRUFFLE REDUCTION
60 PER PERSON

FARMER'S MARKET VEGETABLE RATATOUILLE PURSE

VEGAN & GLUTEN FREE 55 PER PERSON

PETITE FILET MIGNON

SAUTÉED SPINACH, ROSEMARY
FINGERLING POTATOES, CIPOLLINI ONIONS
THREE PEPPERCORN SAUCE
65 PER PERSON

MISO GLAZED SALMON

COCONUT JASMINE RICE, BABY BOK CHOY

60 PER PERSON

CREOLE CHICKEN AND ROSEMARY GARLIC SHRIMP

WITH TOMATO LEEK RISOTTO CAKE SPICY RED BELL PEPPER COULIS, FRIED LEEK 70 PER PERSON

STEAK AND SHRIMP

GRILLED NEW YORK STRIP STEAK AND
ACHIOTE BRUSHED GULF SHRIMP "LA
PADELLA"
CURRIED CAULIFLOWER, SAUTÉED PETITE
VEGETABLES
AND ROASTED GARLIC CREAM SAUCE
75 PER PERSON

SURF AND TURF GRILLED FILET OF BEEF

WITH SAUCE AU POIVRE BUTTER POACHED
LOBSTER TAIL
GRATIN POTATOES, GLAZED BABY CARROTS
SAUTÉED FRENCH BEANS WITH GARLIC AND
GREMOLATA CRUMBS
92 PER PERSON

STEAK AND CHICKEN

LEMON AND BLACK PEPPER MARINATED
AIRLINE CHICKEN BREAST
AND PETITE FILET, AGED WHITE CHEDDAR
CHEESE SCALLOPED POTATOES
ROASTED BRUSSEL SPROUTS AND BELL
PEPPERS
78 PER PERSON

DESSERT

CRÈME BRÛLÉE TRIO

TRADITIONAL, GREEN TEA, LAVENDER
CHOCOLATE MOUSSE

WITH BERRIES IN CHOCOLATE SHELL

RUSTIC APPLE TART

CINNAMON BOURBON CRÈME FRAICHE, SESAME BRITTLE

BLOOD ORANGE AND CARDAMOM PANNA COTTA

WITH BLOOD ORANGE JELLY AND TOASTED QUINOA CRUMBLE

DOUBLE CHOCOLATE CAKE

WILD BERRY SAUCE



show stopper

MENUS

Espresso Service

6 HOURS OF SERVICE attendant included (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
3,000 PER DAY

ESPRESSO + SMOOTHIE SERVICES ARE ONLY AVAILABLE DURING THE FOLLOWING TIMES:

MAY 5 - 8:30A - 9:50A

12:30P - 2P

4:30P - 5:30P

MAY 6 - 8:30A - 9:50A

12:30P - 2P

4:15P - 5:15P

MAY 7 - 8:30A - 9:50A

12:30P - 2P

4:15P - 5P

Machine services may not be operated during appointment times

Smoothie Service

6 HOURS OF SERVICE attendant included (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 3,000 PER DAY

Infused Waters

FOR 6 HOURS OF SERVICE
CHEF'S SELECTION OF FRUITS AND LOCAL
GROWN HERBS

ON DEMAND FILLING OF BOTTLES
WITH CHILLED STILL & AMBIENT STILL
WATER
INCLUDES A SERVICE ATTENDANT
PRICE SATISFIES QUANTITY
OF 400 BOTTLES OF WATER
6 PER SERVING AFTER 400
(BOUGHT IN INCREMENTS OF 100)
3,000 PER DAY
*ADDITIONAL CUSTOMIZATION AVAILABLE

additional options available on request



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