

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



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.





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

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

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**

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
- LOW®FAT 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	55 PER DOZEN
TO INCLUDE, COFFEE CAKE, BUTTER CROISSANT, BANANA	
BREAD, AND LEMON POPPY SEED MUFFIN, BUTTER & FRUIT	
PRESERVES	
AVOIDING GLUTEN + VEGAN PASTRIES	135 PER 2 DOZEN
TO INCLUDE, LEMON RASPBERRY SCONES AND BLUEBERRY	
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	



HOT BEVERAGES

REGULAR COFFEE 90 PER GALLON

DECAF COFFEE 90 PER GALLON

HOT TEA 90 PER GALLON

ICED COFFEE 50 PER GALLON

make your coffee

EXTRA like you.

ALMOND MILK AND SOY MILK WITH HOUSEMADE VANILLA SYRUP

> 10 PER GALLON OF COFFEE

beve rage MENUS

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

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 + gf 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 FEES WILL APPLY.

want a little something extra?

WHOLE FRESH FRUIT4FRESH BAKED COOKIES55 PER DOZENCHOCOLATE FUDGE BROWNIES55 PER DOZENGOURMET DESSERT BARS55 PER DOZENASSORTED ENERGY & GRANOLA BARS5INDIVIDUALLY PACKAGED SNACKS5ASSORTED CHIPS, COOKIES, CRACKERS, PRETZELS10HOMEMADE KETTLE CHIPS10WITH 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





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





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

enice canals

Vera stree

CHOPPED SALAD, CARROT

 $|\mathbf{v}\mathbf{w}\mathbf{ood} \ \mathbf{w}\mathbf{ok} + \mathbf{ro}|$

n nark

JICAMA EDAMAME BEAN PEANUT + GINGER SOY VINAIGRETTE PEANUT NOODLE SALAD RICE NOODLES MATCHSTICK CUCUMBER SHAVED CARROT THAI CHILI CILANTRO LEAVES GINGER TOASTED SESAME SEED + 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

SUNSET SALAD

RED AND GREEN CABBAGE

GREEN TEA CRÈME BRÛLÉE 55 PER PERSON

me at the greek PP P

IPAVA

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 SAFFRON RICE WITH CURRENTS ALMONDS AND CILANTRO SAUTÉED CHICKEN **MOROCCAN VEGETABLE** TAGINE LEMON PISTACHIO TARTS 54 PER PERSON

COLD BEET SALAD

WITH TAHINI, DILL, MINT

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**

MEXICAN CAESAR SALAD **ELOTE CORN SALAD BUILD YOUR OWN FAJITA** BAR: **GRILLED SKIRT STEAK GRILLED CHICKEN**

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

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



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

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

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

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



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

bar MENUS

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

every hour is happy, hour, with you.





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



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

show stopper Menus

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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