

**TASTE  
OF  
LA**

**2017**

# **EXHIBITOR MENU**

## **Los Angeles Convention Center**

1201 S. Figueroa Street

Los Angeles, CA 90015

213-765-4480

213-765-4476 fax

*Levy*  
**CONVENTION CENTERS**

Levy Restaurants is thrilled to have you as an exhibitor at the Los Angeles Convention Center! It is our hope that we will meet and exceed your expectations of your food services.

*When making your plans for the show floor, please remember that Levy Restaurants is the exclusive food and beverage provider, therefore any food and beverage sampling and giveaways require written authorization from a Levy Catering Sales Manager.*

Thank you in advance.

**ALL ORDERS ARE DUE 2 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.*

**TO PLACE AN ORDER, PLEASE FILL OUT THE ORDER FORM ON THE NEXT PAGE AND SUBMIT TO:**

[tasteofla@levyrestaurants.com](mailto:tasteofla@levyrestaurants.com)



**PAYMENT**

Payment via **CHECK** needs to be received 14 days prior to start of service.  
Payment via **CREDIT CARD** may be received 7 days prior to start of service.

*A credit card must be on file for any on-site orders.*

**DON'T FORGET THE DETAILS!**

If you are ordering catering in a booth or on the show floor you are responsible for providing:

**ELECTRICITY**

For water coolers, coffee kits, ice cream carts, ovens, etc.

**TABLES**

For catering services, this includes buffet tables and rounds for seating.

*All prices are subject to service charge, administrative fee and sales tax.*

*Labor fees will vary based on requested services.*

*All prices in this menu are subject to change without notice.*



# EXHIBITOR ORDER FORM

ONE ORDER FORM PER DAY OF SERVICE  
EVENT DATE:



1201 S. Figueroa St. Los Angeles, CA 90015

Phone: 213-765-4480 Fax: 213-765-4476

BREAKFAST			
DELIVERY TIME	MENU ITEM	PRICE	QTY.
	Traditional Continental Breakfast (per person)	19	
	Morning Commute (per person)	29.75	
	Breakfast Burrito (per person)	10	
	Breakfast Pastries (per dozen)	45	
	Bagels and Cream Cheese (per dozen)	45	
	Cold Cereals and Milk (per person)	6.75	
	Individual Fruit Flavored Yogurt (each)	4.25	
	Whole Fresh Fruit (each)	3.25	

LUNCH WITH PERSONALITY			
DELIVERY TIME	MENU ITEM (serves 12)	PRICE	QTY.
	Mini Sandwich Platter	153	
	Mini Tuscan Sandwich Platter	186	
	Wrap Platter	148	
	Southern Coleslaw	52	
	Kettle Style Chips	52	
	Classic Potato Salad	52	
	Pesto Pasta Salad	52	
	California Mixed Green Salad	52	
	Fudge Brownies	52	
	Assorted Cookies	52	
	Fruit Salad	52	
	Berry Cobbler	52	
	Gourmet Dessert Bars	52	

### BOXED LUNCHES

Includes: whole fruit, pasta salad, bag of kettle chips, fresh baked cookie, and a bottle of water

DELIVERY TIME	MENU ITEM	PRICE	QTY.
	Smoked Turkey on Wheat Bread	28	
	Roast Sirloin of Beef on Focaccia	28	
	Chicken Tarragon Salad on a Roll	28	
	Grilled Chicken on Focaccia	28	
	Ham & Swiss on Pretzel Bread	28	
	ZLT Flatbread	28	

CHEF'S TABLE HOT LUNCH			
DELIVERY TIME	MENU ITEM (per person)	PRICE	QTY.
	Bienvenido	32	
	Picnic Lunch	32	
	China Town	32	

SWEET & SAVORY SNACKS			
DELIVERY TIME	MENU ITEM (serves 12 unless noted)	PRICE	QTY.
	Fresh Baked Cookies (per dozen)	52	
	Chocolate Fudge Brownies (per dozen)	52	
	Gourmet Dessert Bars (per dozen)	52	
	Assorted Donuts (per dozen)	52	
	Novelty Ice Cream Bars (per dozen)	52	
	Jolly Rancher Candies (per bag)	19	
	Hershey's Kisses (per bag)	19	
	Hershey's Mini Chocolate Bars (per bag)	19	
	Deluxe Mixed Nuts (per order)	32	
	Levy Snack Mix (per order)	21	
	Tortilla Chips & Salsa Fresca (per person)	9	
	Kettle Chips & Dip (per person)	10	

SHOW STOPPERS			
DELIVERY TIME	MENU ITEM	PRICE	QTY.
	Espresso Service (400 - 8 oz. servings)	2500	
	Smoothie Service (400 - 5 oz servings)	2500	
	Single-Cup Gourmet Coffee Brewer (per day)	75	
	Regular Breakfast Blend (per box of 24)	60	
	Regular French Roast (per box of 24)	60	
	Flavored - French Vanilla (per box of 24)	60	
	Flavored - Hazelnut (per box of 24)	60	
	Earl Grey Tea (per box of 24)	60	
	Green Tea (per box of 24)	60	
	Nespresso Espresso & Coffee Brewer (per day)	100	
	Espresso - Diavolitto (per box of 24)	75	
	Espresso - Altissimo (per box of 24)	75	
	Espresso - Voltesso (per box of 24)	75	
	Regular Coffee - Intenso (per box of 24)	75	
	Regular Coffee - Odacio (per box of 24)	75	
	Flavored Coffee - Vanizio (per box of 24)	75	
	Flavored Coffee - Hazolino (per box of 24)	75	

STAFFING			
DELIVERY TIME	MENU ITEM	PRICE	QTY.
	Delivery Fee (each delivery)	35	
	Bartender Fee (4 hours)	175	
	Bartender Fee (each additional hour)	45	
	Dedicated Attendant (4 hours)	175	
	Dedicated Attendant (each additional hour)	45	

**SUBMIT ORDER FORMS TO:**  
[tasteofla@levyrestaurants.com](mailto:tasteofla@levyrestaurants.com)

RECEPTION PLATTERS			
DELIVERY TIME	MENU ITEM (serves 12)	PRICE	QTY.
	Garden Fresh Vegetables	96	
	California Artisan Cheeseboard	108	
	Antipasti	120	
	Fresh Fruit	108	

RECEPTION STATIONS			
DELIVERY TIME	MENU ITEM (per piece unless noted)	PRICE	QTY.
<b>HOT</b>			
	Crab Cakes with Homemade Rémoulade	6.5	
	Cheese Quesadilla with Avocado Crema	6	
	Mini Pretzel Bites with Gourmet Mustards	4.5	
	Brie Cheese and Raspberry in Filo Triangle	5.5	
	Spanakopita	4.5	
	Mini Beef Wellington	6	
	Vegetable Samosas with Potatoes, Peas in Curry Triangle	5.5	
	Coconut Shrimp with Spicy Mango Chutney	7	
	Crab Stuffed Mushrooms	7	
	Bacon Wrapped Scallops	7.5	
	Chicken Pot Stickers	4.5	

COLD			
	Cilingini Mozzarella with Sundried Tomato on Focaccia Round	6.5	
	Hummus with Kalamata Olive and Red Pepper Diamond in Mini Bouche	6.5	
	Smoked Salmon Rose with Cream Cheese and Caper on Pumpnickel Round	7.5	
	Tall Shrimp with Pesto Cheese on Multi-Grain Baguette	7.5	
	Chicken Thai Spring Rolls	5.5	
	Peking Duck Spring Rolls	5.5	
	Beef Tenderloin with Seasonal Cream Cheese and Red Pepper Diamond on	7.5	
	Trio of Bruschetta D' Parma (per person)	11	
	Mediterranean Table (per person)	11	

BEVERAGES			
DELIVERY TIME	MENU ITEM (per drink unless noted)	PRICE	QTY.
	Gourmet Regular Coffee (per gallon)	75	
	Gourmet Decaf Coffee (per gallon)	75	
	Gourme Hot Tea (per gallon)	75	
	Fresh Orange Juice (per gallon)	42.5	
	Lemonade (per gallon)	42.5	
	Fruit Punch (per gallon)	42.5	
	Assorted Bottled Juices	4.25	
	Milk (1/2 pint, whole, nonfat & chocolate)	3.25	
	Assorted Soft Drinks	4.25	
	Fuze Iced Tea - Sweetened (can)	4.25	
	Unsweetened Iced Tea (bottled)	5.25	
	Bottled Water (16 oz.)	4.5	
	Sparkling Bottled Water	5.5	
	Ice Bag - 20 lb. (each)	25	
	Electric Water Cooler (per day)	37	
	Arrowhead 5-Gallon Water Jug (each)	47	

### HOSTED BAR

Bartender REQUIRED - \$175 for 4 hours of service

DELIVERY TIME	MENU ITEM (per drink unless noted)	PRICE	QTY.
	Premium Cocktails	9	
	Premium Wine (by the glass)	8	
	Deluxe Cocktails	12	
	Deluxe Wine (by the glass)	11	
	Platinum Cocktails	14	
	Platinum Wine (by the glass)	13	
	Local Craft Beer	9	
	Imported Beer	9	
	Domestic Beer	8	
	Bottled Water	4.5	
	Sparkling Bottled Water	5.5	
	Assorted Soft Drinks	4.25	
	Craft Beer (by the keg)	750	
	Imported Beer (by the keg)	665	
	Domestic Beer (by the keg)	525	
	Glassware Upgrade (per person)	3	

### BILLING INFORMATION

<b>Name of Covention:</b>	<b>Company Name:</b>
<b>Contact Name:</b>	<b>Phone #:</b>
<b>Email:</b>	
<b>Onsite Contact:</b>	<b>Phone #:</b>
<b>Billing Address:</b>	<b>City:</b>
<b>State:</b>	<b>Zip:</b>
<b>Booth #:</b>	<b>Hall:</b> <b># of Guests:</b>

# MADE TO ORDER MORNINGS

12 PERSON MINIMUM

### Traditional Continental Breakfast

Orange and cranberry juices

Seasonal fruits and berries

Fresh breakfast breads  
and warm muffin tops with  
sweet butter and fresh fruit preserves

Coffee and an assortment of hot teas

19 per person

### Morning Commute

Seasonal fruits and berries

Scrambled eggs

Breakfast sausage and bacon strips

Breakfast potatoes

Selection of bakery fresh muffin tops  
flaky butter and chocolate croissants  
sweet butter and fruit preserves

Coffee and an assortment of hot teas

29.75 per person

### Taste of L.A. Breakfast Burrito

Filled with farm fresh scrambled eggs, pico de gallo, cheddar cheese  
breakfast potatoes and your choice of bacon, sausage or chorizo

10 per person

# ENHANCEMENTS

12 PERSON MINIMUM

### Fresh Baked Breakfast Pastries

Assorted breakfast pastries, scones

Sweet butter and fruit preserves

45 per dozen

### Assorted Bagels & Cream Cheese

Sweet butter and fruit preserves

45 per dozen

### Cold Cereals & Milk

Served with 2% Milk

6.75 per person

### Individual Fruit Flavored Yogurt

Assorted Flavors

4.25 each

### Whole Fresh Fruit

3.25 each



# LUNCH WITH PERSONALITY

EACH PLATTER SERVES 12

### Mini Sandwich Platter

An assortment of freshly made sandwiches including roasted turkey, honey ham roast beef and grilled vegetables served with wholegrain mustard and savory aioli.  
153 per platter

### Mini Tuscan Sandwiches

Freshly made sandwiches on focaccia bread including roast sirloin of beef Grilled chicken and roasted vegetables with sweet onion jam, roasted red peppers and spinach with herb aioli.  
186 per platter

### Wrap Platter

Turkey, ham and roast beef with cheddar on spinach and herb tortilla wraps.  
148 per platter

# ENHANCEMENTS

EACH PLATTER SERVES 12

### CHOOSE A PLATTER FROM ABOVE

THEN CHOOSE FROM THE ENHANCEMENTS BELOW TO COMPLETE YOUR ORDER!

#### Sides

- Southern Coleslaw
- Kettle Style Chips
- Classic Potato Salad
- Pesto Pasta Salad
- California Mixed Greens

#### Sweet Endings

- Fudge Brownies
- Assorted Cookies
- Fruit Salad
- Berry Cobbler
- Gourmet Dessert Bars

52 per platter



# BOXED LUNCHES

12 PERSON MINIMUM

**BOXED LUNCH INCLUDES**

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

28 per person

Smoked turkey on wheat bread with bacon, tomato, lettuce and herb aioli
Roast sirloin of beef on focaccia with tomatoes, sweet onion jam and Boursin cheese
Chicken tarragon salad on a roll with lettuce, tomato, lemon aioli
Grilled chicken on focaccia with spinach, her aioli and Provolone cheese
Ham and Swiss cheese on pretzel bread with grain mustard
“ZLT” flatbread sandwich, grilled zucchini, tomatoes, jalapeño Jack cheese and sundried tomato pesto

**MINIMUM OF 12 PER SANDWICH SELECTION**



Prices are subject to change without notice

# CHEF'S TABLE HOT LUNCH

25 PERSON MINIMUM

**Bienvenido**  
Tortilla Chips and Salsa Fresca  
Roasted Corn Salad  
Carne Asada  
Mushroom and Spinach Quesadillas  
Spanish Rice  
Ranchero Beans  
Corn and Flour Tortillas  
Churros and Chocolate Sauce  
Paradise Ice Tea

**China Town**  
Chinois Salad  
Glass Noodle Salad  
Crispy Vegetable Spring Rolls  
Kung Pao Noodles with Chicken  
Vegetable Fried Rice  
Beef and Broccoli  
Vegetable Stir Fry  
Almond and Fortune Cookies  
Paradise Ice Tea

**Picnic Lunch**  
Seasonal Fruit Salad  
Roasted Gold Yukon Potato Salad  
House Green Salad with Ranch  
Fried Chicken  
BBQ Pulled Pork  
Grilled Vegetables  
Assorted Rolls  
Fresh Baked Cookies  
Paradise Ice Tea

**CHOOSE ONE  
MENU**  
**32 PER PERSON**

## SWEET & SAVORY SNACKS

EACH ORDER SERVES 12 UNLESS OTHERWISE NOTED

Fresh Baked Cookies	52/dz
Chocolate Fudge Brownies	52 /dz
Gourmet Dessert Bars	52 /dz
Assorted Donuts	52 /dz
Novelty Ice Cream Bars	51 /dz
Jolly Rancher Candies	19 /bag
Hershey’s Kisses	19 /bag
Hershey’s Chocolate Bar Minis	19 /bag
Deluxe Mixed Nuts	32/order
Levy Snack Mix	21/order
Tortilla Chips & Salsa Fresca	9 per person
Homemade Kettle Chips	10 per person
Roasted Garlic Parmesan Dip	

## PLATTERS

EACH PLATTER SERVES 12

### Garden Fresh Vegetables

Chef’s colorful selection of the freshest market vegetables served with buttermilk ranch dip, traditional hummus crackers and breadsticks  
96

### California Artisan Cheeseboard

Artisan selection of hand crafted cheeses accompanied by house made chutneys honey, artisan breads and crackers  
108

### Antipasti

Imported cured meats, cheeses, local seasonal vegetables, marinated olives served with a variety of flat breads crostini’s and breadsticks  
120

### Fresh Fruit

Seasonal local and tropical fresh fruits and berries served with vanilla yogurt dip  
108





## SMALL BITES STATIONS

**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
- Brie Cheese and Raspberry in Filo Triangle 5.50
- Spanakopita 4.50
- Mini Beef Wellington 6
- Vegetable Samosas with Potatoes, Peas in Curry Triangle 5.50
- Coconut Shrimp with Spicy Mango Chutney 7
- Crab Stuffed Mushrooms 7
- Bacon Wrapped Scallops 7.50
- Chicken Pot Stickers 4.5

### Cold Hors d' Oeuvres

- Cilingini Mozzarella with Sundried Tomato on Focaccia Round 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 Pumpnickel Round 7.50
- Tall Shrimp with Pesto Cheese on Multi-Grain Baguette 7.50
- Chicken Thai Spring Rolls 5.50
- Peking Duck Spring Rolls 5.50
- Beef Tenderloin Cumin, Rubbed and Seared with Seasonal Cream Cheese and Red Pepper Diamond on Focaccia Round 7.50

### Trio of Bruschetta D' Parma

- Tomato basil, Kalamata olives with goat cheese and roasted wild mushrooms with Gorgonzola served with toasted crostini  
11 per person (25 person minimum)

### Mediterranean Table

- Hummus assortment – lemon-garlic, roasted red pepper basil, marinated feta cheese, lemon scented olives, babaganoush and tabbouleh, accompanied by toasted pita chips and flat breads  
11 per person (25 person minimum)



# SHOW STOPPERS

PLEASE ALLOW 3 WEEKS LEAD TIME FOR ALL SPECIALTY SERVICES.

<p><b>Espresso Service</b>  <b>6 Hours of Service (attendant included)</b>          3,000 per day (400 - 8 oz. servings)          4.50 per serving after 400          Espresso, Cappuccino          Mocha, Latte &amp; Americano  <b>Specifications: 140 lbs</b>  <b>Requirements: Electrical and</b>  <b>5' x 6' operating space</b>  <b>Exhibitor to provide: TWO</b>  <b>dedicated 110 volt, 20 amp circuits</b></p>	<p><b>Smoothie Service</b>  <b>6 Hours of Service (attendant included)</b>          3,000 per day - (400 – 5 oz servings)          4.50 per serving after 400          Strawberry &amp; Mango          1 Machine per Flavor  <b>Specifications: 140 lbs</b>  <b>Requirements: Electrical and</b>  <b>5' x 6' operating space</b>  <b>Exhibitor to provide: TWO</b>  <b>dedicated 110 volt, 20 amp circuits</b></p>
<p><b>Single-Cup Gourmet Coffee Brewer</b>          Brew your favorite cup in seconds!          75 rental per day          60 per Box of 24 Cups  <b>Regular Coffees:</b>          Breakfast Blend, or French Roast  <b>Flavored Coffees:</b>          French Vanilla or Hazelnut  <b>Decaffeinated Coffees:</b>          Breakfast Blend, or French Roast  <b>Teas:</b> Earl Grey or Green Tea  <b>Exhibitor to provide: ONE</b>  <b>dedicated 110 volt, 20 amp circuit</b></p>	<p><b>Nespresso Espresso &amp; Coffee Brewer</b>          Brew fresh on the spot espresso          100 rental per day          75 per box of 24 pods  <b>Espresso:</b>          Diavolitto, Altissio or Voltesso  <b>Regular Coffees:</b>          Intenso or Odacio  <b>Flavored Coffees:</b>          Hazelino or Vanizio  <b>Decaffeinated Coffees:</b> Decaffeinato  <b>Exhibitor to provide: ONE</b>  <b>dedicated 110 volt, 20 amp circuit</b></p>

**Logo Sheet Cake**  
 300 Full Sheet (serves 90)  
 180 Half Sheet (serves 45)  
**200 Logo Artwork Set-up Fee, two-color artwork**



# BEVERAGE SERVICE

**BILLED BASED ON CONSUMPTION**

**Hot**

Gourmet Regular or Decaf Coffee	75/gallon
Gourmet Hot Tea (includes tea bags)	75/gallon

**Cold**

Fresh Orange Juice	42.50/gallon
Lemonade or Fruit Punch	42.50/gallon
Assorted Bottled Juices	4.25 each
Milk (½ pint, whole, nonfat & chocolate)	3.25 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
Ice 20lb. Bag	25 each



**Electric Water Cooler**

*Requires 110 volt, 20 amp electrical. Exhibitor to provide.*

37/day

Arrowhead 5-Gallon Water Jug

47 each



# HOSTED BARS

**BILLED BASED ON CONSUMPTION**

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

**HOSTED BAR SELECTIONS**

*Includes disposable cups, napkins and mixers*

**Premium Bar Selection (House Selections)**

Premium Cocktails	9
Premium Wine – by the glass	8

**Deluxe Bar Selection**

Deluxe Cocktails	12
Deluxe Wine – by the glass	11

**Platinum Bar Selection**

Platinum Cocktails	14
Platinum Wine – by the glass	13

**ADDITIONAL SELECTIONS**

Local Craft Beer	9
Imported Beer	9
Domestic Beer	8
Bottled Water	4.50
Sparkling Bottled Water	5.50
Assorted Soft Drinks	4.25
Craft beer by the keg	750 (starting price – may vary based on selection)
Imported beer by the keg	665 (starting price – may vary based on selection)
Domestic beer by the keg	525 (starting price – may vary based on selection)
Glassware upgrade	3 per person

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



## 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.

### Labor Fees

*Unless otherwise noted, all services are drop-off and do not include service staff to maintain and clean your exhibit booth until after the show has ended.*

For a more personalized and dedicated service, consider adding attendants or for more substantial all-day services; a dedicated manager.

<b>Dedicated Attendant</b>	<b>175</b>	<b>4-hours, \$45/hr each hour thereafter</b>
<b>Bartender</b>	<b>175</b>	<b>4-hours, \$45/hr each hour thereafter</b>
<b>Barback</b>	<b>175</b>	<b>4-hours, \$45/hr each hour thereafter</b>
<b>Culinary Attendant</b>	<b>200</b>	<b>4-hours, \$75/hr each hour thereafter</b>
<b>Stewarding Attendant</b>	<b>200</b>	<b>4-hours, \$75/hr each hour thereafter</b>
<b>Dedicated Manager</b>	<b>500</b>	<b>8-hours, \$100/hr each hour thereafter</b>

*Please note that all food and beverage items are subject to a Service Charge and a separate Administrative Fee, plus applicable sales tax. 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.*

### China Service

Meal services in the exhibit hall are accompanied by compostable service ware. China may be substituted for an additional charge of 3.00 per person.

### Sampling

Distributing samples of products manufactured, processed, distributed by and germane to the business will be permitted under strict guidelines.

*Please refer to the Authorization to Distribute and Sample Food and Beverage Form for more info and consult your Catering Sales Manager if you intend to sample or giveaway any food and beverage items.*