

**TASTE
OF
LA**

2018

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 17.5% Service Charge and a separate 3.5% Administrative Fee, plus applicable sales tax. Tax is 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

75 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

LUNCH WITH PERSONALITY

12 PERSON MINIMUM

Sandwich Platters *Choose Three Sandwiches*

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

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

Grilled Chicken Caesar Salad Wrap
Romaine, Parmesan, Caesar Dressing
on a Sundried Tomato Tortilla

Cuban
Braised Pork, Sliced Ham
Swiss Cheese, Mustard on a Pretzel Bun

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

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

Caprese Wrap
Buffalo Mozzarella, Sliced Tomatoes
Arugula, Pesto Aioli on a Spinach Tortilla

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

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

ENHANCEMENTS

12 PERSON MINIMUM

Sides

Kettle Style Chips & Dip
Classic Potato Salad
Pesto Pasta Salad
California Mixed Greens

Sweet Endings

Fudge Brownies
Assorted Cookies
LA Fruit Salad
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

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

MINIMUM OF 12 PER SELECTION



Prices are subject to change without notice

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 Brûlée
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



Prices are subject to change without notice

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	8/each
Novelty Ice Cream Bars	51 /dz	Ranch or Hummus	
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

<p>Snack Attack Our signature snack mix pretzel twists and kettle style potato chips 12 per person</p> <p>Create Your Own Trail Mix Mixed Nuts and Dried Fruits 9 per person</p>	<p>Taste of LA Signature Smoothies Avocado, Pineapple, Banana, Honey Made with Almond Milk 10 per person</p> <p>Popcorn Bar M&Ms, Peanuts, Skittles Mini Marshmallows 8 per person</p>
<p>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</p>	
<p>Artisan Bavarian Pretzels 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 Cobbettes
 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

Duck Confit Quesadilla with Caramelized Red Onions and Mango Papaya Relish 6.50

Peppered Tenderloin on Blue Cheese Bread Pudding with Crispy Mushrooms and Romesco Sauce 7.50

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

Braised Pork Belly on a Polenta Cake with Sriracha Hoisin and Pickled Cucumber 7.50

Jerk Chicken with a Mango Coconut Salsa on a Plantain Chip 6.50

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 Caper on Pumppernickel 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

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



Prices are subject to change without notice

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:

Hazelnut or Vanilio

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	75/gallon
Gourmet Hot Tea (includes tea bags)	75/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

Arrowhead 5-Gallon Water Jug	37/day
	47 each

Infused Water

Ginger Lemon
Watermelon Mint
Lemon Cucumber
Orange Lime

85/gallon

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*



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