

# Welcome

TASTE  
OF  
LA

## 2016

### Hospitality Menu

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

*Levy Restaurants*

# Los Angeles Convention Center

## Food Services

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 we are the exclusive food and beverage provider, therefore any food and beverage sampling and giveaways require written authorization from a Catering Sales Manager.

Thank you in advance.

Please take a moment to read the follow notes:

- Make sure to get your orders in 3 weeks before the event, as a 10% late fee applies to all orders received after this time. Also, some items may not be available once on-site during the show.
- This is the Exhibitor Catering Menu. A separate menu is available upon request for more extensive catering services or once you arrive on site.
- 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.
  - Scullery Area, some services required a "behind the scenes" area for dishing, serving, clearing and storage. A Catering Sales Manager will discuss effective solutions (such as pipe and drape) which are available to you through your show decorator.

**Please note all prices are based on a "drop-off, biodegradable & compostable" service, and are exclusive of service charge, administrative fee and sales tax.**

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## Made to Order Mornings

### Traditional Continental Breakfast

Orange and cranberry juices, a selection of seasonal fruits and berries, breakfast breads and muffin tops, sweet butter and fresh fruit preserves.

Coffee and an assortment of hot teas.

18 per person (minimum order of 12 persons)

### Lighter Side of L.A.

Orange and cranberry juice, house made granola with dried fruits and low fat Greek yogurt, Chef's selection of bakery fresh muffin tops, sweet butter and fruit preserves.

Coffee and an assortment of hot teas.

20 per person (minimum order of 12 persons)

### Morning Commute

Seasonal fruits and berries, scrambled eggs, breakfast sausage, bacon strips, breakfast potatoes, selection of bakery fresh muffin tops, flaky butter and chocolate croissants served with sweet butter and fruit preserves.

Coffee and an assortment of hot teas.

29.75 per person (minimum order of 12 persons)

### 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.

7.50 per person (minimum order of 12 persons)

## Breakfast Enhancements

(minimum order of 12 per item)

### Fresh Baked Breakfast Pastries

Assorted breakfast pastries, scones

Sweet butter and fruit preserves

42.50 per dozen

### Assorted Bagels & Cream Cheese

Cream cheese, sweet butter and

Fruit preserves

44.50 per dozen

### Whole Fresh Fruit

3.25 each

### Cold Cereals & Milk

Served with 2% Milk

6.75 per person

(minimum order of 12 per item)

### Individual Fruit Flavored Yogurt

Assorted Flavors

4.25 each

(minimum order of 12 per item)

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## Beverage Service

### Hot

Gourmet Regular or Decaf Coffee	65/gallon
Gourmet Hot Tea (includes tea bags)	65/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
Fuse Iced Tea	4.25 each
Bottled Water (16 oz.)	4.25 each
Sparkling Water	5.25 each
Ice 20lb. Bag	25.00 each
Arrowhead 5-Gallon Water Jug	47.00 each
Electric Water Cooler	37.00/day
(Requires 110 volt, 20 amp electrical. Exhibitor to provide)	

## Sweet and Savory

Fresh baked cookies	38 /dz		
Chocolate fudge brownies	42.50 /dz	Homemade kettle chips	63 /lb.
Gourmet dessert bars	44 /dz	Roasted garlic parmesan dip	
Assorted Doughnuts	38 /dz	Tortilla chips & salsa Fresca	63 /lb.
Novelty Ice Cream Bars	51 /dz	Deluxe mixed nuts	32 /lb.
Jolly Rancher Candies	19 /bag	Levy snack mix	21 /lb.
Hershey's Kisses or Minis	19 /bag	* Savory Items (serve 12)	
Hershey's Chocolate Bar Minis	19 /bag		

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## Lunch with Personality

### 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 (serves 12)

### 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 (serves 12)

### Wrap Platter

Turkey, ham and roast beef with cheddar on spinach and herb tortilla wraps.  
148 (serves 12)

### Complete your order..

Choose a platter from above and then add (1) enhancement and (1) sweet ending!

#### Enhancements

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

**ADD 104 to price of platter (serves 12)**

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## Boxed Lunches

(Minimum order of 12 boxed lunches per selection)

**Each boxed lunch includes whole fruit, pasta salad, bag of kettle style chips, fresh baked cookie and a bottle of water.**

### **Select (1) Sandwich**

- 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, herb 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

27 each

## Bistro Boxes

(Minimum order of 12 bistro boxes per selection)

- Artisan cheese, gourmet crackers, dried fruit, roasted almonds and apple slices
- Seasonal vegetable crudité with roasted pepper hummus, sea salted edamame and pita chips
- Fresh mozzarella and vine ripe tomato with balsamic, roasted red bell pepper, Kalamata olives, pickled carrot, onion and cauliflower served with basil pesto
- Dry aged salami, prosciutto, coppa ham, aged provolone, cherry peppers, grilled focaccia and sun dried tomato oil

25 each (does not include sides and beverage)

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# Chef's Table Hot Lunch

32 per person

## **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

## **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

## **Asian Sizzle**

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

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# Chef's Table Hot Lunch

33 per person

## Day 1

### Featuring

#### **Grilled Vegetable Salad**

Crisp romaine with grilled seasonal vegetables and balsamic vinaigrette

#### **Mediterranean Couscous Salad**

Cucumber, tomato and lemon dressing

#### **Penne Pasta**

Artichoke hearts and mushrooms in a tomato basil sauce

#### **Levy Signature Lemon Chicken**

Lemon oregano sauce

### Accompanied by

**Seasonal Vegetables**

**Wild Rice Pilaf**

**Assorted rolls and butter**

**Gourmet Dessert Bars**

**Paradise Ice Tea**

## Day 2

### Featuring

#### **Caesar Salad**

Shaved Parmesan, homemade croutons and Caesar dressing

#### **Quinoa Salad**

With sesame Vinaigrette

#### **Rigatoni Alla Vodka**

With tomato cream sauce

#### **Herb Roasted Tri-Tip**

With natural jus

### Accompanied by

**Seasonal Vegetables**

**Roasted Potatoes**

**Assorted rolls and butter**

**Fresh Baked Cookies**

**Paradise Ice Tea**

## Day 3

### Featuring

#### **California Salad**

Mixed Greens, candied walnuts, dried cranberries and green beans with balsamic vinaigrette

#### **Farro, Apple and Pecan Salad**

Apple Cider Vinaigrette

#### **Bow Tie Pasta**

With Pesto sauce

#### **Roasted Turkey Breast**

with spiced fruit chutney

### Accompanied by

**Seasonal Vegetables**

**Whipped Potatoes**

**Assorted rolls and butter**

**Chocolate Fudge Brownies**

**Paradise Ice Tea**

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# Receptions Reinvented

(Serves 12 guests)

## Platters

### Garden Fresh Vegetables

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

83 (serves 12)

### Fresh Fruit

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

83 (serves 12)

### California Artisan Cheeseboard

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

108 (serves 12)

### Antipasti

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

115 (serves 12)

## Stations

### 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 (minimum order of 25 guests)

### 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 (minimum order of 25 guests)

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# Receptions Reinvented

## Small bites

### Hot Hors D' Oeuvres

*pricing is per piece. Minimum order of 50 pieces*

Crab Cakes with Homemade Rémoûlade 5.50

House Quesadilla 5

Mini Pretzel Bites with Gourmet Mustards 3.75

Brie Cheese and Raspberry in Filo Triangle 4.50

Spanakopita 3.75

Assortment of Mini Quiches 3.75

Mini Beef Wellington 5

Mini Chicken Wellington 5

Vegetable Samosas with Potatoes, Peas in Curry Triangle 4.50

Coconut Shrimp with Spicy Mango Chutney 6

Crab stuffed Mushrooms 6

Chicken Breast Brochettes 5.50

Texas White Wings Brochettes – Pickled Jalapeno Wrapped in Dry Cured Bacon 5.50

Bacon Wrapped Scallops 7.50

Chicken Pot Stickers 3.75

Chicken Chao-Chicken, Water Chestnuts Breaded with Panko on Sugar Cane Stick 5.50

Shrimp Chao-Shrimp Water Chestnuts Breaded with Panko on Sugar Cane Stick 5.50

Chicken Thai Spring Rolls 5

Peking Duck Spring Rolls 5

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# Receptions Reinvented

## Small bites

**Cold Hors D' Oeuvres** *pricing is per piece. Minimum order of 50 pieces*  
**Convenience Canapés**

Beef Tenderloin Cumin, Rubbed and Seared with Seasonal Cream Cheese and Red Pepper. Diamond on Focaccia Round 6.50

Beef Tenderloin, Peppered with Horseradish Cream Cheese and Red Pimento on Mini Potato Pancake 6.50

Clilingini Mozzarella with Sundried Tomato on Focaccia Round 5.50

Hummus with Kalamata Olive and Red Pepper Diamond in Mini Bouche 5.50

Smoked Duck with Cranberry Mousse, Mandarin Orange, Pistachio and Dried Cranberry on Rye Bread Round 6.50

Smoked Salmon Rose with Cream Cheese, Dill and Caper on Pumpernickel Round 6.50

Tall Shrimp with Pesto Cheese on Multi-Grain Baguette 6.50

Antipasto Brochette with Clilingini Mozzarella, Roasted Tomato, Kalamata Olive and Basil Marinade 6.50

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# Show Stoppers

Please allow 3 weeks lead time for all specialty services.

## **Two-Flavor Soft Serve Ice Cream Service (attendant included)**

3,000 per day (750 – 5 oz. servings)

4 per serving after 750

Choice of Flavors:

Chocolate, Vanilla & Strawberry

Choose four of the following toppings:

Granola, Peanuts, and Coconut Shaving, Carob Chips, Whipped Cream,

Chocolate Fudge, M&M's, Pecans or Cherries

**Specifications: 160 lbs; Requirements: Electrical and 5' x 6' operating space**

**Exhibitor to provide TWO dedicated 220 volt, 30 amp circuits**

## **Cappuccino Service (attendant included)**

2,500 per day (500 - 8 oz. servings)

4.50 per serving after 500

Espresso, Cappuccino, Mocha, Latte & Americano

**Specifications: 140 lbs; Requirements: Electrical and 5' x 6' operating space**

**Exhibitor to provide TWO dedicated 220 volt, 30 amp circuits**

## **Frozen Flavored Beverages (attendant included)**

2,500 per day - 2 flavors (500 – 5 oz servings)

4.50 per serving after 500

**Specifications: 140 lbs**

**Requirements: Electrical and 5' x 6' operating space**

**Exhibitor to provide a single dedicated 115 volt, 20 amp for each machine,**

**Each flavor requires one machine.**

## **Single-Cup Gourmet Coffee Brewer**

Brew your favorite cup in seconds!

75 rental per day

60 per Box of 24 Cups (selections below)

**Regular Coffees:** Breakfast Blend, or French Roast

**Flavored Coffees:** French Vanilla or Hazelnut

**Decaffeinated Coffees:** Breakfast Blend, or French Roast

**Teas:** Earl Grey or Green Tea

**Exhibitor to provide: Each machine requires a single 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

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*Prices are subject to change without notice*

## Bar Selections

(150 per bartender and barback labor fee will be applied to all bar services)

### PRICE LIST – Cash and Hosted Bars

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	11
Deluxe Wine – by the glass	10

#### Platinum Bar Selection

Platinum Cocktails	13
Platinum Wine – by the glass	12

#### ADDITIONAL SELECTIONS

Angel City Craft Beer	9
Imported Beer	9
Domestic Beer	8
Bottled Water – still	4.25
Bottled Water – sparkling	5.25
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	475 (starting price – may vary based on selection)
Glassware upgrade –	3 per person

- Rocks, martini, goblets, wine glasses

## Bottled Water with Your Logo

Get your company's name into everyone's hands!

Your water will be on-site waiting for you. Avoid shipping and handling!

1 pallet	1680 bottles or less	4.25 each
2-3 pallets	3360-5040 bottles	3.75 each
4+ pallets	6720 +	3.25 each

Please allow 3 weeks lead time for bottled water service.

\*\* Your order, accompanied by camera-ready artwork, must be received by the Food and Beverage Department three weeks prior to your event to ensure on-time delivery. There is a \$200.00 artwork fee (two-color logo). Price of artwork fee may vary depending on complexity of logo artwork. Price includes room temperature storage and delivery (max of 3 pallets per day) to your booth.

\*\* Minimum order of 25 cases (600 bottles)

\*\* If you are bringing in your own logo bottled water, please contact a sales representative to discuss waiver/corkage fees. Please remember that unauthorized bottled water is prohibited; unauthorized bottled water entry is subject to a fee; this policy is strictly enforced.

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# 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 / quantities of food is required. 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.

Dedicated Attendant	150	(4-hours, \$45/hr each hour thereafter)
Bartender	150	(4-hours, \$45/hr each hour thereafter)
Barback	150	(4-hours, \$45/hr each hour thereafter)
Culinary Attendant	175	(4-hours, \$75/hr each hour thereafter)
Stewarding Attendant	175	(4-hours, \$75/hr each hour thereafter)
Dedicated Manager	500	(8-hours, \$100/hr each hour thereafter)

## **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.

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

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Los Angeles, CA 90015  
213-765-4480  
Fax 213-765-4476

Name of Convention \_\_\_\_\_  
Company Name \_\_\_\_\_  
Contact Name \_\_\_\_\_ Title \_\_\_\_\_  
Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ ZIP \_\_\_\_\_  
Phone \_\_\_\_\_ Fax \_\_\_\_\_ Cell Phone \_\_\_\_\_  
On-Site Contact \_\_\_\_\_ Cell Phone \_\_\_\_\_  
Booth Number \_\_\_\_\_ Hall \_\_\_\_\_ Number of Guests \_\_\_\_\_  
Email \_\_\_\_\_

DAY OF WEEK/DATE	DELIVERY TIME	QUANTITY	ITEM DESCRIPTION	ITEM PRICE
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____

**Please contact Levy Restaurants for any of your catering needs 213-765-4480**

**Or email ALL of our sales managers so we may assist you in a timelier manner**  
[mlopez@levyrestaurants.com](mailto:mlopez@levyrestaurants.com)  
[khoward@levyrestaurants.com](mailto:khoward@levyrestaurants.com)  
[cgutierrez@levyrestaurants.com](mailto:cgutierrez@levyrestaurants.com)  
[mneri@levyrestaurants.com](mailto:mneri@levyrestaurants.com)

17.5 % Service Charge (% of subtotal) \$ \_\_\_\_\_

3.5 % Administrative Fee (% of subtotal) \$ \_\_\_\_\_

9 % Sales Tax (% of total) \$ \_\_\_\_\_

Food & Beverage Total \$ \_\_\_\_\_

**FORM OF PAYMENT**

- ☐ Company Check (Credit Card must be on file for add-ons)  
☐ Visa ☐ Master Card ☐ American Express ☐ Discover

Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Cardholder's Name: \_\_\_\_\_

I hereby authorize LEVY RESTAURANTS to apply all charges for services rendered for the above company to my credit card.

Cardholder's Signature: \_\_\_\_\_

**IMPORTANT INFORMATION**

**The Los Angeles Convention Center Food Services Department (LEVY RESTAURANTS)** 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.

**DEADLINE**

All catering orders must be received by **3 WEEKS PRIOR TO EVENT**. A 10% late charge will be charged for orders received after deadline.

**PAYMENT POLICY**

Full Payment is required prior to commencement of services.  
A credit card must be on file for any re-orders on site.

**OTHER CHARGES**

A 25.00 delivery charge will apply to each delivery. Multiple services per day will require a staff fee of 150.00

**ADDITIONAL SERVICES**

There will be an additional charge for china service on the exhibit floor. Please ask your Sales Manager for more information.

**TABLES AND ELECTRICAL REQUIREMENTS**

Food Services does not provide tables or electricity in your exhibit space. Tables and electricity must be ordered through the appropriate contractor.