



MENU

Catering & Private Events Menu



Levy



Your Chef ROSS LUCIANO

After graduating culinary school in 2003, Chef Ross Luciano had his introduction into fine dining at Chez Melange in Redondo Beach, California. While working as the assistant to the Executive Chef, he began honing his skills in New American cuisine, using classical techniques to introduce a new melting pot of flavor and execution to old school favorites. Ross was part of creating rotating menus for daily restaurant service, teaching classes for the nightly cooking school and was involved in numerous high profile events.

In 2005, Chef Ross took his passion for food to Levy Restaurants Family at The Dignity Health Sports Park. After joining the team, Ross quickly demonstrated his culinary talents and expertise which propelled him to a culinary supervisor position. It was during this time Ross traveled to support major events such as The Grammy's, Kentucky Derby, NASCAR, Indian Wells and championship events at The Staples Center.

When Chef Ross isn't supporting major sporting events across the country, he's at home spending quality time with family and friends. While being a proud chef he enjoys showcasing his talent throwing the occasional backyard barbeque and holiday feasts. A true LA native at heart he frequents many local restaurants who are at the cutting edge of the culinary world. He believes food plays a huge role in bringing people together and in creating life long memories.

Chef Ross has continued to grow within Levy Restaurants. In 2015, he earned the title of Executive Chef. Pulling from all of his experiences, Chef Ross Luciano develops winning combinations at Dignity Health Sports Park.

MADE-TO-ORDER MORNINGS



MADE-TO-ORDER MORNINGS

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

Enhance the breakfast experience for guests by adding the following to your Continental

TRADITIONAL CONTINENTAL BREAKFAST

Orange and grapefruit juices
A selection of seasonal fruits and berries
Assorted breakfast pastries & bagels
Assorted breakfast pastries & bagels served with cream cheese
Coffee and an assortment of hot tea

20.95 PER PERSON

Breakfast burrito filled with scrambled eggs pico de gallo, Chihuahua cheese and avocado

Breakfast burrito filled with sausage scrambled eggs, salsa roja, Chihuahua cheese

Sandwich additions 7.95 per person

Selection of Individual Fruit Flavored Low-Fat Yogurts *4.95 per person*

Oatmeal Bar

Hot rolled oats, fresh and dried fruit slivered almonds, brown sugar and whole and nonfat milk *7.95 per person*

BRUNCH TABLE

- Assorted Breakfast Pastries to include danish, cinnamon rolls and warm flaky croissants with sweet cream butter and raspberry jam
- Fried Chicken and waffles served with whipped cream and syrup
- Scrambled Eggs
- Breakfast Potatoes
- Sausage Patties and Applewood smoked bacon
- Seasonal Fresh Fruit
- Lemon Bars and Blueberry Cobbler Bars
- Freshly Squeezed Orange Juice
- Freshly Squeezed Grapefruit Juice

35.95 PER PERSON

AMERICAN CLASSIC BREAKFAST

Assorted Breakfast Pastries

Seasonal Fresh Fruit

Choose one of the following:

- Scrambled Eggs
(add Cheddar cheese if you'd like)
- Hard Boiled Eggs
with sea salt and cracked black pepper
- Hot Oatmeal
with fresh and dried fruit, almonds and brown sugar

Applewood smoked Bacon and Breakfast Sausage

Breakfast Potatoes with peppers and onions

Warm Biscuits with butter and honey

27.95 PER PERSON

ALL DAY BEVERAGE SELECTION

Beverage service is based on two hours unless otherwise noted.

Soft Drink, Bottled Water and Juices

Coke, Diet Coke, Sprite & Dasani Bottled water *8.50 per person*

Coffee Service

Regular, Decaf, Hot Tea service, sugar cream *5.00 per person*

CONTINUOUS BEVERAGE SERVICE

Coffee, Selection of Hot Teas, Juice, Soft Drinks and Bottled Water

Four Hours 20.00 per person

Eight Hours 35.00 per person

MORE THAN JUST A SNACK



MORE THAN JUST A SNACK

SEASONAL FRESH FRUIT PLATTER

Served with orange agave dip
12.95 per person

GARDEN FRESH SEASONAL CRUDITÉS

Garden fresh vegetables, ranch dipping sauce *10.95 per person*

PRETZEL BITES WITH ASSORTED DIPS

Mini pretzel nuggets served with 4 dips: smoked bacon, cheddar and chive; spiced stout mustard, jalapeno beer cheese and chocolate peanut butter *14.95 per person*

MARKET WHOLE FRUIT

The best of the season! Apples, bananas and local seasonal picks *3.95 per person*

ASSORTED INDIVIDUAL LOW-FAT FRUIT YOGURTS

4.95 per person

COOKIE AND BROWNIE SAMPLER

Our signature giant chocolate and macadamium nut, and peanut butter cookies with fudge brownies *9.95 per person*

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LUNCH WITH PERSONALITY



LUNCH WITH PERSONALITY

LUNCH CHEF'S TABLES

All Chef's Tables include coffee and tea.

SMOKEHOUSE SAMPLER

- Smoked Beef Brisket and Barbecued pulled chicken with mini onion rolls
- Smoked Barbecue Chicken Salad with crisp romaine, radicchio, spinach, red onion tomato and beans tossed in a baked bean vinaigrette with cornbread croutons and topped with barbecue chicken breast and fresh grilled corn
- Macaroni and Cheese
- Sweet and Sour Slaw Crisp shaved cabbage tossed with Vidalia onions and distilled vinegar finished with sea salt and parsley
- Warm Black-eyed Pea Salad with peppers onions, green onions in a red wine vinaigrette
- Blueberry Peach Cobbler with whipped cream

37.95 PER PERSON

LIGHTER AND BRIGHTER LUNCH

- Going Green Salad with fresh tomatoes romaine, spinach, cucumber and herbed-champagne dressing
- Farro, Corn and Green Bean Salad with lemon tahini dressing
- Chicken Picatta lightly breaded and served hot with a lemon caper sauce
- Charred and Chilled Salmon Summer bean and snap pea salad with pickled red onions and black sesame vinaigrette
- Pasta Fresca with roasted peppers, kale crushed tomatoes, olives and parsley
- Assorted Cookies

37.95 PER PERSON

GOURMET MARKET SANDWICH AND SALAD TABLE

- "ZLT" Flatbread Sandwich grilled zucchini vine ripe tomatoes, jalapeno jack cheese and romaine served on chargrilled flatbread brushed with sun-dried tomato pesto
- Chicken Pesto on Ciabatta Topped with basil aioli, tomatoes, spinach and mozzarella
- Field Green Salad field greens, grape tomatoes, red onion, cucumber and aged balsamic vinaigrette
- Caesar Salad duo of kale and romaine with shaved Parmesan, garlic-Parmesan croutons and housemade Caesar dressing
- Grilled Chicken Breast Salad with red grapes, celery and toasted almonds tossed in a poppy seed dressing and served with Bibb lettuce cups
- Quinoa Tabbouleh Salad with tomatoes cucumber, parsley and fresh lemon
- Kettle style chips
- Chef's Selection of Gourmet Dessert Bars

35.95 PER PERSON

PICNIC PACKAGE

- Kosher Style Hot Dogs served with traditional condiments
- Italian Sausage with sweet red and green peppers, onions and giardinera on Italian rolls
- Tortilla Chip Nacho Bar with jalapeno cheese, sour cream and jalapenos
- Buffalo Chicken Sandwiches with blue cheese slaw and mini rolls
- Mustard Potato Salad
- Coleslaw with sweet and sour dressing
- Seasonal Fresh Fruit Cobbler with oatmeal streusel topping

33.95 PER PERSON

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LUNCH WITH PERSONALITY *continued*



LUNCH WITH PERSONALITY

LUNCH TABLE ENHANCEMENTS

The following may be added to any of our lunch chef table menus

COLD SALADS

Italian Chopped Salad with pasta, bacon tomatoes, red onion and Gorgonzola cheese and honey mustard vinaigrette

10.95 per person

Greek Salad romaine, cucumber, tomato kalamata olives, chickpeas, pepperoncini feta cheese and fresh oregano with a red wine vinaigrette topped with crispy pita strips **10.95 per person**

Loaded Macaroni Salad with bacon hard cooked eggs, Cheddar and tomatoes **8.95 per person**

Mustard Potato Salad with Dijon mustard dressing **7.95 per person**

Coleslaw crisp cabbage in a sweet and sour dressing **7.95 per person**

Classic Caesar salad with garlic croutons and shaved Parmesan **10.95 per person**

BOX LUNCH

Choose 1 sandwich per box

- Roast Beef with tomatoes, sweet onion jam and Boursin cheese on focaccia
- Chicken Breast Torta Sandwich chicken breast with spicy aioli chipotle Jack cheese, lettuce cilantro and tomato
- Smoked Turkey BLT bacon, tomato lettuce and herb aioli on wheat bread
- Ham and Swiss Cheese with mustard butter on pretzel bread
- "ZLT" Flatbread Sandwich grilled zucchini, tomatoes, jalapeno jack cheese and sundried tomato pesto

Box Lunch Includes:

Grilled Vegetable Pasta Salad with grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette

or

Potato Salad

Whole Seasonal Fresh Fruit

Bag of Kettle-style Chips

Freshly Baked Cookie

Bottled Water

A great option for the grab and go lunch!

24.95 PER PERSON

RECEPTIONS REINVENTED



RECEPTIONS REINVENTED

RECEPTION MENUS

Build a perfect reception from a variety of gourmet to classic signature dishes
50 piece minimum for each item selected

HOT SELECTIONS

Beef Wellington Bites with horseradish cream **7.50 per piece**

Ginger Chicken Satay served with sweet chili sauce **5.00 per piece**

Sizzling Short Rib Satay with Thai peanut sauce **5.00 per piece**

Basil-Garlic Shrimp Satay with chili lime mint sauce **6.00 per piece**

House-Smoked Brisket and Cheddar Cheese Quesadilla with avocado crema **4.00 per piece**

Ancho Chicken and Jack Cheese Quesadilla with salsa verde **4.00 per piece**

Baby Spinach and Brown Mushroom Quesadilla with pico de gallo **4.00 per piece**

COLD SELECTIONS

Signature Crab Cakes with lemon aioli **7.00 per piece**

Seared Sesame Tuna Wonton served with ocean salad and wasabi cream **6.00 per piece**

Smoked Salmon Cracker with crème fraîche capers and red onion **6.00 per piece**

Crab Salad on cucumber "crouton" **6.00 per piece**

Caprese Skewer Ciliegine mozzarella, basil grape tomato, balsamic glaze **4.00 per piece**

Ceviche and Pico de Gallo On a mini tostada shell **6.00 per piece**

RECEPTION STATIONS

Pleasing to even the pickiest eaters

ARTISAN CHEESE BOARD

Artisan selection of local and imported farmstead cheeses

Accompanied by assorted housemade chutneys, local honeys, artisan breads and crackers **19.95 per person**

NACHO AND SALSA BAR

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, ghost pepper salsa, sour cream and jalapenos **14.95 per person**

ANTIPASTI

A selection of hot and cold Italian specialties perfect for any party! Imported cured meats, cheeses, local seasonal vegetables, marinated olives
Served with a variety of flatbreads, crostini and bread sticks **18.95 per person**

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YUKON GOLD POTATO BAR

Yukon Gold Mashed or Baked Potatoes accompanied by roasted corn, caramelized onions, smoked bacon, shredded sharp Cheddar cheese, green onions, whipped butter, sour cream, chives, cracked black pepper **10.95 per person plus attendant fee**

Upgrade to Colossal Stuffed Potato

HUGE double stuffed baked potato served with toppings listed above 13.95 per person

RECEPTIONS REINVENTED

continued



RECEPTIONS REINVENTED

PASTA STATION

- Italian sausage pasta with stewed tomatoes, peppers and Tuscan Kale
- Pasta Carbonara with pancetta in a garlic cream sauce
- Pasta Puttanesca with capers, black olives caramelized onions
- Accompanied by garlic breadstick, grated Parmigiano Reggiano and crushed pepper flakes

25.95 PER PERSON

PACIFIC RIM STATION

- Chilled edamame with sea salt, vegetable spring rolls, pork pot stickers
- Beef and ginger chicken satays with soy sauce, traditional peanut and sweet chili dipping sauces

22.95 PER PERSON

"HAPPY HOUR"

- Classic spicy buffalo wings ranch dressing celery and carrots sticks
- Mini Cheeseburger with signature Levy secret sauce
- Freshly popped buttered popcorn
- Pretzel crostinis with housemade beer cheese spread and mustard

22.95 PER PERSON

WORLDWIDE WING TABLE

Choose from a variety of classic and exotic flavors, served with a variety of dipping sauces and crisp vegetables

Choose four 15.95 per person

Choose five 16.95 per person

Get them all! 18.95 per person

- Classic spicy buffalo
- Hawaiian pineapple soy glazed
- Crispy, firecracker grilled chili and lime
- Asian Sweet Chili
- Zesty Lemon Pepper
- Smokey BBQ and glazed-bourbon molasses

GOURMET MAC -N-CHEESEY TABLE

Classic comfort food kicked up a notch!

Choose three 15.95 per person

Choose four 17.95 per person

- Buffalo chicken with jack and blue cheese
- Smoked pork, green chile and Cheddar
- Truffle Parmesan
- White cheese mac with spinach and artichokes
- Smoked Cheddar with BBQ potato chip crust
- Pico de Gallo, Chihuahua cheese and crisp tortilla strips

CARVING STATIONS

Carving stations are a great way to complement your additional menu selections. Chef attendant fee applies.

TEXAS-STYLE SMOKED BRISKET

Served with our signature BBQ sauce, crispy onion straws and mini onion rolls

18.95 per person

ROASTED PORCHETTA

Served with orange peel and cherry chutney, balsamic onions and artisan rolls

26.95 per person

GARLIC-ROASTED BEEF STRIP LOIN

Wild mushroom sauce, grain mustard, creamy horseradish sauce and artisan rolls

24.95 per person

CHAR FIRED TRI TIP

Chimichurri sauce, garlic aioli and flatbread

22.95 per person

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DISTINGUISHED DINNERS



DESIGN-YOUR-OWN PLATED DINNER

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course *Your custom three course menu 49.95 per person*

SALADS

Served with warm artisan rolls and sweet butter

Please select one salad

Iceberg wedge

Served with grape tomatoes red onions, blue cheese and crisp bacon with a creamy blue cheese dressing

Caesar salad

Crisp romaine, Parmesan and garlic croutons with Caesar dressing

Field greens

Grape tomatoes, red onion cucumbers with aged balsamic vinaigrette

Arugula and strawberry salad

With frisee toasted almonds, balsamic vinaigrette and Camembert wedge

Spinach and apple salad

Toasted walnuts chevre cheese and red onions with a cider vinaigrette

Bibb lettuce

Poached pears, candied pecans and crumbled blue cheese

Chopped vegetable salad

With mixed greens, olives, artichokes and Gorgonzola cheese with red wine vinaigrette

Tuscan kale salad

With radishes, dried cherries, toasted pecan goat cheese and white balsamic and honey vinaigrette

ENTRÉES

Please select one entrée

- Lemon and herb chicken breast with potato purée, grilled asparagus and lemon garlic sauce
 - Braised beef short ribs with mashed potatoes and Cabernet reduction
 - Seared wild salmon with rice pilaf, green beans and romesco sauce
 - Grilled New York Strip Steak on roasted potatoes, bistro vegetables and red wine shallot butter
 - Pork tenderloin with sweet potato hash and sour cherry gastrique
 - Grilled petite filet mignon with sautéed wild mushrooms, garlic mashed potatoes
- add 8.00 per person*

Surf and Turf Selection

- New York strip steak and shrimp scampi served with asparagus and mashed potatoes
- add 12.00 per person*

DESSERT

Served with coffee and a selection of herbal teas

Please select one dessert

- New York style cheesecake with butter cookie crust and berry compote
- Lemon Bars finished with seasonal berries and raspberry sauce



- Chocolate paradisi cake with toffee and caramel sauce
- Signature six layer carrot cake

- Traditional bread pudding with bourbon glaze and cinnamon chantilly cream

DINNER CHEF'S TABLES

All Chef's Tables include warm artisan rolls and sweet butter, coffee and a selection of herbal teas.

FARM STAND

From produce to poultry, it is about fresh singular goodness!

- Farmstead cheese Artisan selection of local farmstead cheeses assorted flat breads crackers housemade chutneys, local honey
- Heirloom Tomato Salad with hot house cucumbers, red onion, Kalamata olives parsley white balsamic vinaigrette
- Scarborough Farms Salad with baby spinach, radicchio, grapes, toasted walnuts chevre red wine vinaigrette
- Charbroiled Jidoori Chicken, with an organic agave nectar and whole grain mustard glaze
- Porchetta Chef-carved and served with orange peel and cherry chutney roasted garlic aioli and artisan dinner rolls
- Roasted Bistro Vegetables variety of in season vegetable tossed in EVOO and herbs
- Weiser Farms Fingerling Potatoes with fresh herbs, garlic, sea salt
- Seasonal Cobbler Fresh baked fruit cobbler vanilla streusel served with cinnamon Chantilly cream

50.95 PER PERSON PLUS ATTENDANT FEE

THE STEAKHOUSE

- Iceberg Wedge with grape tomatoes red onions, crisp bacon and creamy blue cheese dressing
- Sliced Heirloom Tomatoes with goat cheese and topped with roasted mushrooms and walnut vinaigrette
- Chilled Jumbo Shrimp Cocktail with classic "old school" cocktail sauce and horseradish
- New York Striploin, chef-carved and served with roasted mushroom demi, classic bearnaise and horseradish cream
- Roasted Lemon-garlic Chicken with natural jus
- Creamed Spinach in a fennel bechamel sauce
- Colossal Double Stuffed Baked Potato hollowed out and stuffed with buttery green onion mashed potatoes and topped with Cheddar Cheese
- Red Wine-braised Wild Mushrooms with shallots
- Traditional Bread Pudding served warm caramel sauce accompanied by a seasonal fruit crisp and vanilla bean ice cream

52.95 PER PERSON PLUS ATTENDANT FEE

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DISTINGUISHED DINNERS

continued



THE SOUTHERN SMOKEHOUSE

- 12 Hour-smoked Barbecued Beef Brisket
- Slow-smoked Barbecued Chicken
- Barbecued Baked Beans
- Honey Cheddar Corn Bread with honey butter
- Horseradish Cole Slaw
- Mustard Potato Salad
- Fresh Watermelon
- Blueberry Peach Cobbler with whipped cream

38.95 PER PERSON

Upgrade your Southern Smokehouse with a BBQ Long, bone-in short rib served with sweet vinegar barbecue sauce as a carving item! 10.95 per person

SOUTH OF THE BORDER

- Salsa Bar with Crispy Tortilla Chips with guacamole, salsa fresca and salsa verde
- Posole Salad with cabbage, radishes hominy, tomatoes, red onion chipotle honey vinaigrette
- Carne Asada Chef-carved flank steak served with chimichurri sauce and mango salsa
- Flame Broiled Chicken with a citrus brine and chili rub
- Chili Rellenos with chili Colorado sauce and pico de gallo
- Cilantro Lime Rice with chicken jus, peas and carrots
- Calabacitas Roasted squash, seasonal vegetables with queso fresco and scallions
- Fresh Churros with caramel and raspberry dipping sauce

39.95 PER PERSON PLUS ATTENDANT FEE

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PACIFIC RIM

- Chilled Edamame with sea salt
- Dim Sum Vegetable spring rolls and pork pot stickers served with soy and sweet chili sauce
- Chinois Salad with napa cabbage, radicchio baby spinach, crispy won ton strips ginger soy vinaigrette
- Beef Short Ribs
Traditional Korean barbecue marinate with charred grilled green onions and sesame seeds
- Orange Chicken with citrus zest and chives
- Kung Pao Sweet Potatoes with blue lake beans, carrots, celery and toasted peanuts
- Tiger Shrimp fried Rice with eggs, pea carrots and scallions

41.95 PER PERSON PLUS ATTENDANT FEE

LA GAME DAY CREW FEED MENU

Choice of Pick Two

- Carne Asada
- Chicken Tinga
- Lemon Roasted Chicken
- Oregano Chicken
- Orange Chicken
- Fajita Vegetables
- Impossible Meat *add 5.00*

Choice of Pick two

- Cilantro Lime Rice
- Macaroni and Cheese
- Red Roasted Potatoes
- Refried beans
- Roasted Cauliflower
- Bistro Style Vegetables
- Steamed Broccoli

Choice of Pick One

- Caesar Salad
- Mixed Greens Salad
- BLT Salad

Includes: Assorted Cookies

27.95 PER PERSON

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DISTINGUISHED DINNERS

continued



DESIGN-YOUR-OWN CHEF'S TABLE

Individualize your menu to suit your event. The ultimate in customization!

SALADS

Please select 2 options

- Italian chopped salad with grilled chicken bacon, blue cheese, tomato and pasta with honey Dijon vinaigrette
- Smoked barbecue chicken salad with mixed greens, cornbread croutons and baked-bean vinaigrette
- Barbecue shrimp and andouille salad with grilled corn, kidney beans, tomatoes and greens tossed with a Cajun vinaigrette
- Chopped vegetable salad with mixed greens, olives, artichokes and Gorgonzola cheese with red wine vinaigrette
- Caesar salad with crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing
- Southern salad with baby field greens assorted berries, spiced pecans and blue cheese with white balsamic vinaigrette

ENTRÉES

Please selection 2 options

- Maple-glazed turkey with cranberry apricot chutney and sage gravy
- Peppercorn-crusted tri tip sirloin with rosemary demi and horseradish cream
- Mustard-glazed Niman ranch pork loin with spicy fruit chutney and bourbon jus
- Slow-roasted prime rib with natural jus and horseradish cream
- Grilled salmon with lemon beurre blanc
- Char-grilled tomahawk rib eye chops with smoked bacon demi and BBQ aioli

add 8.00 additional per person

- Herb-roasted beef tenderloin with merlot demi and truffle aioli

add 8.00 additional per person



PASTA

Please select 1 option

- Penne pasta with spicy marinara, asiago cream, fresh basil and shaved Parmesan
- Rigatoni pasta with tomato-basil sauce spinach and ricotta cheese
- Wild mushroom risotto with fresh herbs and Parmesan garlic broth

SIDES

Please select 2 options

- Au gratin potatoes with four cheeses and fresh thyme
- Loaded mashed potatoes with smoked bacon, sour cream, chives, Cheddar and scallions
- Roasted fingerling potatoes with herb butter and garlic sour cream
- Classic creamed spinach with crispy leeks and Parmesan
- Bistro roasted vegetables with the season's finest fresh herbs and olive oil
- Creamed sweet corn with slab bacon and scallions

Your Custom Chef's Table includes coffee and tea

42.95 PER PERSON

May we suggest adding a dessert? DS1

SPECIALTY BARS AND BEVERAGES



SPECIALTY BARS AND BEVERAGES

INFUSED FRUIT WATERS

All Natural infused fruit waters *50.00 gallon*

- Strawberry Jalapeno
- Cucumber Mint

PROSECCO BAR

The rising star of the cocktail world!

Get the party started with some bubbles – solo or with an assortment of fruit juices.

14.95 per person

MODERN MARGARITA

Jose Cuervo Tequila, Cointreau, Fresh Syrup and fresh lime juice give this a modern spin.

12.95 each

BAR SELECTIONS



BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted

HOSTED PLATINUM BAR

COCKTAILS

Featuring Grey Goose, Hendrick's Gin
Dewars 12, Woodford Reserve, Bacardi
Superior, Tulemore dew and 1800 Silver
15.00 per drink

WINE BY THE GLASS

LaCrema Chardonnay *11.00*
Kim Crawford Sauvignon Blanc *11.00*
Louis Martini Cabernet *11.00*
Mieomi Pinot Noir *12.00*
Chandon Sparkling *12.00 each*
Modelo *8.00 each*
Shock Top *7.00 each*
Bud Light *7.00 each*
Bottled Water *5.00 each*
Soft Drinks *3.00 each*
Juices *3.00 each*

HOSTED DELUXE BAR

COCKTAILS

Featuring Titos, Bombay Sapphire
Jack Daniels, Maker's Mark, Bacardi
Jose Cuervo
13.00 per drink

WINES BY THE GLASS

Kendall Jackson *10.00*
Columbia Crest Cabernet *10.00*
14 Hands Merlot *10.00*
New Age White Blend *10.00*
La Marca Prosecco *10.00*
Blue Moon *8.00 each*
Modelo *8.00 each*
Shock Top *7.00 each*
Bud Light *7.00 each*
Bottled Water *5.00 each*
Soft Drinks *3.00 each*
Juices *3.00 each*

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PACKAGE BAR SERVICE

All package bar service includes domestic and imported beer, wines by the glass, soft drinks and bottled water.

	2 HOURS	3 HOURS	4 HOURS
PLATINUM BRANDS	<i>32.00</i>	<i>36.00</i>	<i>41.00</i>
DELUXE BRANDS	<i>26.00</i>	<i>30.00</i>	<i>34.00</i>
BEER AND WINE	<i>18.00</i>	<i>20.00</i>	<i>22.00</i>

CASH BAR OPTIONS AVAILABLE - minimum sales applies to all cash bars.

Cashier and bartender fee required.

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