



Dignity Health[®] Sports Park



Online Ordering



Packages

All packages serve 6 people unless otherwise noted

Supporter 2023 Package

Enjoy stadium fare alongside local culinary classics! 325

Bottomless Freshly Popped Popcorn

V **AVG**
An Endless Serving of Salted & Buttered Popcorn

Salsa & Guacamole Duo

V
Guacamole, Salsa Roja, Tortilla Chips

Gamberro Salad

V
Charred Corn, Black Beans, Tomatoes, Romaine Lettuce, Avocado, Mexican Farmer’s Cheese, Roasted Poblano Peppers, Tortilla Strips, Chipotle Lime Dressing

Tacos & Tostadas

- **Pork Al Pastor**
Charred Pineapple, Pickled Red Onions
- **Chorizo Asada**
Chorizo, Cotija Cheese

Served with Charro Beans, Salsa Verde & Mexican Crema, Flour Tortillas, Corn Tostada

Chorizo Asada

Chorizo, Cotija Cheese, Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

Calabacitas

V
In-Season Squash, Garlic, Onion, Tomato, Jalapeño, Roasted Corn



Taste of Dignity

A variety of California favorites. 300



Bottomless Freshly Popped Popcorn

V **AVG**
An Endless Serving of Salted & Buttered Popcorn

Hummus Duo

V
Charred Preserved Lemon Hummus, Poached Beet Hummus, Grilled Pita Bread

The Southland Backyard Party

Pork Carnitas, Crispy Adobo Chicken, Pico de Gallo, Guacamole, Flour Tortillas

Potato Mac Salad

V
Shredded Onion, Shredded Carrot, Peas, Russet Potatoes, Elbow Macaroni, Scallions, Egg

Kimchi Fried Rice

V
Garlic, Butter, Scallions, Carrots, Onion, Celery, Egg

Calabactias

V
In-Season Squash, Garlic, Onion, Tomato, Jalapeño, Roasted Corn



Packages

All packages serve 6 people unless otherwise noted

All-American Package

Enjoy traditional stadium fare and American culinary classics! 390

Bottomless Freshly Popped Popcorn

An Endless Serving of Salted & Buttered Popcorn

The Snack Attack

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Farmers Market Dips & Veggies

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Spicy Wings

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Chopped Vegetable Salad

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

The Italian

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

All-Beef Hot Dogs

Traditional Condiments, Kettle-Style Potato Chips



MVP

Savor an all-star roster of our fan favorites. 410



Bottomless Freshly Popped Popcorn

An Endless Serving of Salted & Buttered Popcorn

Potato Chips & Gourmet Dips

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit

In-Season Fruits and Berries

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

All-Beef Hot Dogs

Traditional Condiments, Kettle-Style Potato Chips

Mini Buffalo Sandwiches

Pulled Chicken, Homemade Buffalo-Style Hot Sauce, Mini Soft Sub Rolls, Cool Celery Blue Cheese Slaw

V VEGETARIAN

Vp VEGAN

AVG AVOIDING GLUTEN



À La Carte

All à la carte serve 6 people unless otherwise noted

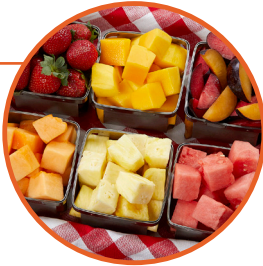
Cool Appetizers

So Cal Meat & Cheese Board 125
House-Smoked Local Sausage,
Thin-Sliced Cured Meats, Locally-Sourced
Assorted Cheese, Miso Mustard Giardiniera,
Mango Chutney

Farmers Market Dips & Veggies V 107
Farmstand Vegetables, Hummus,
Buttermilk Ranch

Chilled Shrimp Cocktail AVG
135, 30 Pieces
Poached Shrimp, Zesty Cocktail Sauce,
Horseradish, Lemons

**Seasonal
Fresh Fruit** V AVG
45
In-Season Fruits,
Berries



Hummus Duo V **56**
Lemon Hummus, Poached Beet Hummus,
Grilled Pita Bread

Warm Appetizers

Loaded Nacho Bar AVG **85**
Beef Chili, Nacho Cheese, Sour Cream,
Guacamole, Pico De Gallo, Tortilla Chips

Jalapeño Artichoke Dip V AVG **41**
Cream Cheese, Artichokes, Jalapeños,
Parmesan Cheese, Tortilla Chips

Spicy Wings 115
Traditional Spicy Buffalo Sauce,
Blue Cheese Dressing

Mole Wings 115
Chicken Wings, House-Made Mole,
Queso Fresco, Pickled Red Onions, Cilantro,
Crema, Sesame Seeds

Barbecue Shrimp Mini Burger 130
Marinated Shrimp Croquettes, Old Bay Aioli,
Carolina Gold Slaw, Pickled Red Onions

Quesadilla Duo 125

- **Ancho-Marinated Chicken**
Cilantro, Monterey Jack Cheese
- **Carne Asada**
Skirt Steak, Onions, Oaxaca Cheese,
Poblano Peppers

Served with Avocado Crema & Salsa Roja

Pot Stickers & Spring Rolls 96
Chicken Lemongrass Potstickers, Coconut
Shrimp Spring Rolls, Sweet Chili Glaze,
Ginger Soy Sauce, Hot Chinese Mustards

Greens

Potato Mac Salad V **73**
Shredded Onion, Shredded Carrot,
Peas, Russet Potatoes, Elbow Macaroni,
Scallions, Egg

Chopped Vegetable Salad V AVG **75**
Romaine, Spinach, Seasonal Vegetables,
Olives, Artichokes, Gorgonzola Cheese,
Red Wine Vinaigrette

Classic Caesar Salad V **74**
Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad by Adding:
Grilled Chicken **8 per person**
Shrimp **8 per person**

Chicken Teppanaki Noodle Salad 90
Char-Grilled Chicken Thighs, Soba Noodles,
Snow Peas, Cilantro, Red Pepper, Napa
Cabbage, Carrots, Green Onions, Fried Rice
Noodles, Soy Ginger Dressing

BLT Salad 75
Romaine, Bacon, Cheddar Cheese,
Tomatoes, Buttermilk Ranch,
House-Made Croutons

Classics

Char-Grilled Chicken Board AVG **108**
All-Natural Brinded, Marinated & Grilled
Chicken, Seasonal Grilled Vegetables

Meatball Sliders 110
Traditional Beef, Marinara Sauce,
Grated Parmesan Cheese, Parsley,
Mini Soft Sub Rolls

**Steakhouse
Beef Tenderloin**
235
Black Pepper
Seared & Chilled
Tenderloin, Red
Onions, Tomatoes,
Blue Cheese
Crumbles, Giardiniera,
Horseradish Sauce, Dijon
Mustard, Arugula, Mini Soft Sub Rolls



Tacos & Tostadas 155

- **Pork Al Pastor**
Charred Pineapple, Pickled Red Onions
- **Chorizo Asada**
Chorizo, Cotija Cheese

Served with Charro Beans, Salsa Verde
& Mexican Crema, Flour Tortillas,
Corn Tostada

V **VEGETARIAN**
V **VEGAN**
AVG **AVOIDING GLUTEN**



À La Carte

All à la carte serve 6 people unless otherwise noted

Handcrafted Sandwiches

The Authentic 70

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

The Italian 80

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

Mini Buffalo Chicken Sandwiches 85

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Soft Sub Rolls, Cool Celery Blue Cheese Slaw

Smoked Pork Sandwiches

92

Smoked Barbecue Pork, Our House-Made Barbecue Sauce, Coleslaw, Mini Soft Sub Rolls



K-Town Torta 90

Korean Fried Chicken, Tajin Aioli, Tomatoes, Crushed Avocado, Sweet Chili Slaw, Black Bean Puree, Telera Bread

Classic Sides

Three Cheese Mac V 58

Cavatappi Pasta, Three Cheese Sauce

Elote V AVG 69

Fire-Roasted Street Corn, Aioli, Parmesan Cheese, Cilantro

Kimchi Fried Rice V 65

Garlic, Butter, Scallions, Carrots, Onion, Celery, Egg

Hearty Grains

& Wild Mushrooms V 77

Khorasan Wheat, Wild Rice, Brown Rice, Shiitake Mushrooms, Cremini Mushrooms, Green Onions, Roasted Garlic

Burgers, Sausages & Dogs

The Champions Slider

130, 2 Burgers per Person

Beef Burger, Oven-Roasted Tomato, Braised Short Rib, Lemon Aioli, Tillamook Cheddar Cheese, Fried Onion Strings, Mini Pretzel Hawaiian Bun

Traditional Slider

120, 2 Burgers per Person

Beef Burger, American Cheese, Secret Sauce, Sliced Dill Pickles, Tomatoes, Mini Soft Sub Rolls

IMPOSSIBLE® Mini Burger V

100, 2 Burgers per Person

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Soft Sub Rolls

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein & heme.

All-Beef Hot Dogs 77

Traditional Condiments, Kettle-Style Potato Chips

Loaded Downtown Hot Link 100

Bacon-Wrapped Local Hot Link, Grilled Jalapeños, Peppers & Onions, Miso Mustard, Lemon Aioli, Red Cabbage Slaw

Snacks

Mini Soft Pretzel V 60, Serves 10

House-Made Beer Cheese, Caramelized Apple Mustard

Salsa & Guacamole Sampler V AVG 40

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

The Snack Attack V 30

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Bottomless Freshly Popped Popcorn V AVG 23.50

Dry-Roasted Peanuts V 9.50

Snack Mix V 9.50

Pretzel Twists V 8.95

Potato Chips & Gourmet Dips V

40

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip



V **VEGETARIAN**

Vp **VEGAN**

AVG **AVOIDING GLUTEN**



Sweet Spot

Sweet Spot serving size noted per item

Let Them Eat Cake!

Chicago-Style Cheesecake V

105, Serves 10
Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake V **140, Serves 12**
Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake V **105, Serves 12**
Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six Layer Carrot Cake V

140, Serves 14
Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans



Chocolate Paradis’ Cake V

105, Serves 12
Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Peanut Butter & Chocolate Brownie Stack Cake V **105, Serves 14**
Chocolate Cake, Layered Peanut Butter French Crème, Chocolate Brownies, Gourmet Peanut Butter Chips

All of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

Suite Sweets

Gourmet Cookies & Brownies V

80, Serves 6
Gourmet Cookies, Decadent Brownies



Levy Restaurants is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

- V **VEGETARIAN**
- VP **VEGAN**
- AVG **AVOIDING GLUTEN**



Beverages

Ready-to-Drink Cocktails & Seltzers

*Sold by the six-pack unless
otherwise noted*

- Cutwater Lime Margarita 78
- Cutwater Tequila Paloma 78
- Cutwater Mango Margarita 78
- Cutwater Tiki Rum 78
- Bud Light Seltzer Black Cherry 48

Beer, Ales & Alternatives

*Sold by the six-pack unless
otherwise noted*

- Budweiser 45
- Bud Light 45
- Coors Light 45
- Michelob ULTRA 47
- Miller Lite 45
- Corona Extra 48
- Modelo Especial 48
- Heineken 48
- Stella Artois (4-pack) 45
- Lagunitas IPA 48
- Blue Moon 47
- New Belgium Fat Tire 48
- Sierra Nevada Hazy Little Thing 48
- Firestone 805 47
- Founder’s All Day IPA 47
- Golden Road Mango Cart 48
- Golden Road Mango Cart
(non-alcoholic) 45
- Angry Orchard Crisp Apple
(4-pack) 38

White Wine

Sold by the bottle

SPARKLING & ROSÉ

- La Marca Prosecco 75
- Nicolas Feuillatte Brut 170
- Fleur de Mer Rosé 95

REISLING

- Chateau Ste. Michelle 65

PINOT GRIGIO

- Da Vinci 70
- Santa Margherita 100

SAUVIGNON BLANC

- Kim Crawford 75

CHARDONNAY

- Kendall-Jackson Vintner’s Reserve 65
- Sonoma-Cutrer Russian
River Ranches 88

Red Wine

Sold by the bottle

PINOT NOIR

- Meiomi 88
- La Crema 105

MERLOT

- 14 Hands 71
- Murphy Goode 80

MALBEC

- Alamos 80

CABERNET SAUVIGNON

- Josh Craftsman’s Collection 83
- Louis Martini 85

RED BLENDS

- 19 Crimes 80
- Conundrum by Caymus 105
- The Prisoner 170



Beverages

Liquor

Sold by the 1L bottle unless otherwise noted

VODKA

- Absolut 85
- Platinum 7X 85
- Tito’s Handmade 115
- Wheatley 115
- Grey Goose 130

GIN

- Bombay Sapphire 85
- Bombay 90
- Miles’ 108
- Hendrick’s 120

TEQUILA & MEZCAL

- Hornitos Plata 125
- Corazon Blanco 140
- Corazon Reposado 150
- Corazon Anejo 153
- Del Maguey VIDA (750mL) 150
- Patron Silver (750mL) 165
- Casamigos Blanco 210
- Casamigos Reposado 230
- Casamigos Anejo 250

RUM

- Bacardi Superior 72
- Myers White 80
- Myers Dark 85
- Malibu 85
- Sailor Jerry 85

WHISKEY & BOURBON

- Jack Daniel’s 100
- Jim Beam White Label 100
- Maker’s Mark 120
- Jameson Irish 135
- Knob Creek 135
- Buffalo Trace 145
- Woodford Reserve 145
- Basil Hayden’s 160

SCOTCH

- Dewar’s White Label 100
- Dewar’s 12 105
- The Glenlivet 12 175
- The Macallan 12 290

COGNAC / BRANDY

- Hennessy 160

CORDIALS

- Baileys Original Irish Cream 135
- Cointreau 115
- Disaronno Amaretto 130
- Fireball 80
- Grand Marnier 150
- Kahlúa 125
- Martini & Rossi
Dry Vermouth (375mL) 20
- Martini & Rossi
Sweet Vermouth (375mL) 20



Beverages

Coca-Cola
Diet Coke
Coca-Cola Zero Sugar
Sprite
Sprite Zero Sugar
Seagrams Ginger Ale

Cranberry Juice (32oz) **17**

Grapefruit Juice (32oz) **17**

Tomato Juice (32oz) **17**

Minute Maid Orange
Juice (12oz) **21, 4-PACK**

Minute Maid Cran-Apple Raspberry
(12oz) **21, 4-PACK**

Dasani Bottled Water (20oz) **35**

Perrier **43**
AHA Raspberry + Acai **30**
AHA Lime + Watermelon **30**

Bottomless Fresh-Roasted Decaffeinated Coffee 30

Warm Beverages

Bottomless Fresh-Roasted Regular Coffee **30**

Bottomless Fresh-Roasted Decaffeinated Coffee **30**

Hot Chocolate **30**



Finest Call Sour Mix **21**

Finest Call Margarita Mix **21**

Finest Call Lime Juice Mix **21**

Finest Call Bloody Mary Mix **21**

Finest Call Michelada Mix **21**

Tonic Water **21**

Club Soda **21**

Lemons & Limes **10**
Stuffed Olives **9**
Tabasco Sauce **8**
Worcestershire **9**

The Scoop

HOURS OF OPERATION

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at SuiteEats.com/DignityHealthSportsPark

To reach a Representative, dial: 310-630-2165 or e-mail: SuiteEats@LevyRestaurants.com

QUICK REFERENCE LIST

Levy Restaurants Premium Specialist Representatives 310-630-2165

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, two business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at: www.e-levy.com/dignityhealthsportspark Orders can be arranged with the assistance of a Premium Specialist Representatives at 310-630-2165 during normal business hours.

If for any reason an event is canceled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the event is canceled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of California, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Dignity Health Sports Park.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 19% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at Dignity Health Sports Park, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT DIGNITY SPORTS HEALTH PARK

The rich tradition at Dignity Health Sports Park is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Numerous great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the Dignity Health Sports Park Event Staff at 310-630-2000.