

CATERING & PRIVATE EVENTS



Dignity Health.
Sports Park

Levy



WELCOME TO DIGNITY HEALTH SPORTS PARK

As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal, and one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy.

Matthew Lindblom's years of cooking and eating with his family served as the inspiration to pursue a career in the Culinary Arts. His hunger for creativity, love of good food and care for guest experiences has fueled his passion as a chef. He characterizes his cuisine as a melting pot of influences such as the environment, cultural heritage, freshest ingredients, and innovation.

Matthew graduated from the Western Culinary Institute in Portland, Oregon with degrees in both Culinary Arts as well as Baking and Patisserie. Matt has spent twenty-plus years mastering his craft in the kitchens of noted hotels, restaurants, venues on the mainland and Hawaii. A former collegiate athlete it was a naturally perfect fit for Matthew to bring his talent to the world of sports and entertainment.

He has previously worked at Dodger Stadium and Crypto.com Arena. In addition, he has provided support to stadiums and venues across the country for specialty events such as the Grammys, Emmys, NHL Hockey All Star Game, NBA All Star Game and NBA World Championships. In 2022 Matthew Lindblom was promoted to Executive Chef at Dignity Health Sports Park the Home of the Los Angeles Galaxy.

An explorer by nature he loves to travel and in doing so he always makes it a priority to sample the native cuisine wherever the destination. Those flavors are reflected in the creations that he creates on a daily basis.



MATTHEW LINDBLOM

Executive Chef

CATERING & PRIVATE EVENTS



BREAKFAST

BREAKFAST BASICS



Continental Classic V

Muffins, Donuts, Breakfast Breads, Seasonal Fresh Fruit, Coffee, Decaffeinated Coffee, Hot Herbal Teas, Orange Juice

28.99 per Guest

Continental Plus V

Muffins, Donuts, Breakfast Breads, Seasonal Fresh Fruit, Coffee, Decaffeinated Coffee, Hot Herbal Teas, Orange Juice

28.99 per Guest

EGGS

Choose 1

- Classic Scrambled Eggs V AVG
| 8.00 per Guest
- Spinach & Feta Egg White
Frittata Bites V AVG | 14.00 per Guest
- Tofu & Spring Veggie Scramble V AVG
| 11.50 per Guest

MORNING POWER-UPS

Choose 1

- Mini Hash Brown Frittatas V AVG
| 8.00 per Guest
- Herb-Roasted Red Potatoes V AVG
| 11.00 per Guest
- Stone Ground Grits V AVG
| 13.00 per Guest
- Vegan Oat Jars V^P | 13.50 per Guest
- French Toast V | 11.50 per Guest
- Belgian Style Waffles V
| 12.50 per Guest

MIGHTY MEATS

Choose 2

- Thick Cut Bacon AVG | 9.75 per Guest
- "Whole Hog" Pork Sausage AVG
| 9.50 per Guest
- Chicken Sausage AVG | 9.00 per Guest
- Plant-Based Sausage V
| 12.00 per Guest

V Vegetarian V^P Vegan AVG Avoiding Gluten

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.

Breakfast Sandwiches

Minimum of 25 Guests or Boost Your Continental Breakfast

Bacon, Egg, Gouda, Ciabatta | 13.00 per Guest

Turkey Sausage, Egg White, Cheddar Cheese, English Muffin | 12.50 per Guest

Chorizo, Egg, Potato, Flour Tortilla | 13.50 per Guest

Ham, Egg, Swiss, Croissant | 12.50 per Guest

Fried Chicken, Hot Honey, Biscuit | 13.00 per Guest



Breakfast Boards

Minimum of 25 Guests or Boost Your Continental Breakfast

Lox & Bagels Board

Scottish Smoked Salmon, Assorted Bagels, Plain & Chive Cream Cheese, Sliced Cucumbers, Sliced Tomatoes, Red Onions, Capers

19.00 per Guest



Whipped Ricotta Board V

Honey, Lemon, Lavender, Artisan Breads, Assorted Crackers

14.50 per Guest

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ALL DAY BREAKS

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Minimum 25 Guests

Warm Soft Pretzels V

Assorted Mustards, Beer Cheese,
Sweet Cream Cheese

13.50 per Guest

Cinnamon Roll Shop V

House-Made Cinnamon Rolls,
Assorted Compotes, Nutella Spread,
Whipped Cream, Dark Chocolate
Shavings, Candied Pecans,
Seasonal Fresh Fruits & Berries

13.00 per Guest



The Candy Jar V

M&M's, Gummy Bears,
Malted Milk Balls, Jellybeans

5.00 per Guest

Cookies & Milk V

- Triple Chocolate Chunk Cookies
- Peanut Butter Cup Cookies
- Assorted Milks & Non-Dairy Milks

12.00 per Guest

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LUNCH

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Classic Lunch Tabled or Boxed

Choose 2 | 30.00 per Guest

Choose 3 | 38.00 per Guest

Minimum 25 Guests

SANDWICHES & WRAPS

Oven-Roasted Turkey

Cheddar Cheese, Lettuce, Tomatoes, Herb Aioli, Artisan Roll

Smoked Ham

Swiss, Lettuce, Tomatoes, Whole Grain Mustard, Artisan Roll

Tuscan Style Roast Beef

Red Onion Jam, Roasted Tomatoes, Arugula, Baguette

Buffalo Cauliflower

Quinoa, Kale, Blue Cheese, Shaved Carrot, Celery,
Buttermilk Ranch Dressing, Pita Pocket

SALADS

Greek Salad V AVG

Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives,
Feta Cheese, Red Onions, Oregano Vinaigrette

Grilled Chicken BLT Salad AVG

Romaine, Applewood Smoked Bacon, Cherry Tomatoes,
Cheddar Cheese, Buttermilk Ranch Dressing

SIDES & SNACKS

Choose 2

Creamy Coleslaw V AVG

Grilled Vegetable Pasta V

Mozzarella & Bulgur Wheat V

Fruit Cup V²

Potato Salad V

Kettle Chips V²

Snack Mix V

Garden Fresh Crudités &
Buttermilk Ranch Dressing V

Pita Chips & Hummus V

SWEETS

Choose 1

Chocolate Chip Cookies V

Brownies V

Blondies V

Rice Crispy Treats V AVG



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LUNCH EXPERIENCES



Game Day Favorites

91.00 per Guest
Minimum 25 Guests

Classic Caesar Salad V

Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

BLT Salad

Romaine, Bacon, Cheddar Cheese,
Tomatoes, Buttermilk Ranch Dressing,
House-Made Croutons

Italian Submarine Sandwich

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

All Beef Hot Dogs

Traditional Condiments, Hot Dog Buns

Vegetable Wrap V²

Quinoa, Roasted Zucchini,
Red Onions, Red Pepper, Tapenade,
Spinach Wrap

Freshly Popped Popcorn V² AVG

Potato Chips & Gourmet Dips V

Kettle-Style Potato Chips,
Roasted Garlic Parmesan,
French Onion

Gourmet Cookies, Brownies & Blondies V

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LUNCH



Lunch Enhancements

Minimum 25 Guests

Spicy Tofu Protein Bowl V V2 AVG

Red Quinoa, Basmati Rice, Basil, Mango, Edamame, Soy Ginger Dressing

13.00 per Guest

Ancient Grain Salad V2

Five Grain Blend, Roasted Butternut Squash, Baby Kale, Peppadew Peppers, Roasted Chickpeas, Pomegranate Vinaigrette

12.50 per Guest

Fire-Roasted Vegetable Salad V AVG

Zucchini, Asparagus, Cherry Tomatoes, Cremini Mushrooms, Red Onions, Carrots, Cauliflower, Fresh Mint, Honey Mustard Dressing

13.00 per Guest

Chinois Chicken Salad

Grilled Chicken, Romaine, Napa Cabbage, Baby Spinach, Radicchio, Wonton Strips, Chinois Dressing

14.00 per Guest

Goopy Mac & Cheese V

Fontina, Gruyère, Cheddar Cheeses

10.00 per Guest

Italian Sausages & Bratwurst

Grilled Peppers, Onions, Assorted Mustards, Hoagie Rolls

17.00 per Guest

Home-Style Breaded Chicken Tenders

Buttermilk Ranch Dressing, BBQ Sauce

19.50 per Guest

Smoked Pulled Pork

Signature BBQ Sauce, Creamy Coleslaw, Onion Rolls

20.50 per Guest

All Beef Hot Dogs

Traditional Condiments, Hot Dog Buns

15.00 per Guest

V Vegetarian V2 Vegan AVG Avoiding Gluten

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CATERING & PRIVATE EVENTS



RECEPTION DINING

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Classic Cold Passed Appetizers

Minimum 25 Guests

Deviled Eggs V AVG

Hungarian Paprika

9.00 each

Asparagus & Prosciutto Crostini

Shallot Lemon Drizzle

9.00 each

Nut Crunch Crostini V

Pistachios, Herb Goat Cheese

9.00 each

Boursin & Peppadew Crostini V

9.00 each

Garlic Flatbread V

Parmesan, Whipped Artichoke Spread

9.00 each

Antipasto Kabobs

Salami, Artichokes, Mozzarella, Red & Yellow Pepper, Green Olives, Tortellini

9.75 each

Spinach & Artichoke Tart V

Creamy Spinach, Roasted Artichoke

9.75 each

Everything Pretzel & Beer Cheese Dip V

10.00 each

Tuna Tartar

Sushi Grade Tuna, Wonton Crisp, Wasabi Cream

11.50 each

Smoked Salmon Lollipops

Cold Smoked Salmon, Chive Cream Cheese, Grissini Stick

11.50 each

Shrimp Cocktail Shooters AVG

Spicy Cocktail Sauce

10.50 each

Gazpacho Shooters V

9.00 each

Garden Crudités Shooters V AVG

Buttermilk Ranch Dressing

9.00 each

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Classic Warm Passed Appetizers

Minimum 25 Guests

Philly Cheesesteak Tart

12.00 each

Blackened Chicken Phyllo Cup

Mango Pepper Relish

11.50 each

Shrimp Quesadillas

Oaxaca Cheese, Roasted Chilies,
Salsa Verde

10.50 each

Vegetarian Quesadilla V

Bulgogi Beyond Meat, Pepper Jack
Cheese, Shredded Mozzarella,
Cilantro, Scallions

8.75 each

Mini Goopy Mac & Cheese V

Fontina, Gruyère, Cheddar

10.00 each

Mini Chicken & Waffles Cones

Cinnamon Cayenne Syrup

11.00 each

Lobster Corn Dogs

Smoked Tomato Cocktail Sauce

18.00 each

Cheeseburger Slider

Secret Sauce, Pickles, Lettuce,
Tomatoes, Brioche Bun

10.00 each

Filet Mignon Sliders

Garlic Butter, Brioche Bun

18.00 each

Chicken Potstickers

Sweet Chili Soy Glaze

9.00 each

Vegetable Spring Rolls V

Sweet Chili Sauce

9.00 each

Tomato Soup & Grilled Cheese V

11.00 each

Mini BBQ Bowl

Pulled Pork, Mashed Potatoes,
Cheesy Corn, Fried Onions

13.50 each

Mini Beef Empanadas

Salsa Verde

11.50 each

Thai Chicken Skewers AVG

Peanut Sauce

12.50 each

Tequila Lime Shrimp Skewers AVG

Grilled Tequila-Marinated
Tiger Prawns, Cilantro, Garlic,
Charred Lime

10.50 each

Spicy Pork Belly Lollipop AVG

Brown Sugar Glaze

13.50 each

Crab Cake

Lemon Aioli

18.00 each

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RECEPTION EXPERIENCES



Pasta Action Station

Choose 2 | 40.00 per Guest

Choose 3 | 49.00 per Guest

Minimum 25 Guests

Chef Attendant Fee 300.00

Orecchiette Pasta

Italian Sausage, Rapini

Cacio e Pepe V

Spaghetti, Black Pepper, Pecorino

Bucatini Amatriciana

San Marzano Tomato Sauce, Pancetta

Sun-Dried Tomato

Pesto Mafaldine V

Parmigiano Reggiano

Farm Table Charcuterie

17.50 per Guest

Minimum 25 Guests

Assortment of Artisan Breads, Local Selection of Sliced Meats, Spreads, Cheeses, Assorted Mustards & Condiments

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Street Sopas Action Cart

Build Your Own House-Made Crispy Deep-Fried Pastries!

22.75 per Guest

Minimum 25 Guests

Chef Attendant Fee 300.00

Stuffings

Lime Steak
Tinga Chicken
Salsa Verde Carnitas
Roasted & Grilled Vegetables

Toppings

Roasted Tomato Chipotle Salsa
Green Tomatillo Avocado Salsa
Shredded Lettuce
Cotija Cheese
Diced White Onions
Fresh Chopped Cilantro
Lime Wedges
Mexican Style Sour Cream

Street Taco Cart

21.00 per Guest

Minimum 25 Guests

Tequila Lime Shrimp Taco

Pickled Cabbage Slaw, Spicy Escabeche,
House-Made Roasted Poblano Sauce, Flour Tortilla

Chicken Tinga Taco AVG

Tangy Tomatillo-Avocado, Corn Tortilla

Cantina Nachos

15.00 per Guest

Minimum 25 Guests

House-Fried Tortilla Chips, Adobo Chicken,
Corona Beef, Green Chile Queso,
Pico de Gallo, Salsa Verde, Jalapeños,
Sour Cream, Guacamole, Cilantro



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RECEPTION EXPERIENCES

Sliders & Minis

Choose 2 | 26.00 per Guest

Choose 3 | 39.00 per Guest

Minimum 25 Guests

Ahi Tuna Sliders

Wasabi Aioli

Meatball

Parmigiano Reggiano, Mini Hero Rolls

Cheeseburger

Secret Sauce, Pickles, Lettuce,
Tomatoes, Brioche Bun

Filet Mignon Sliders

Garlic Butter, Brioche Bun

Chicken Banh Mi Sliders

Vietnamese Chicken, Daikon,
Jalapeño Slaw, Chili Aioli

Nashville Hot Chicken

Spicy Butter Pickles, Brioche Bun

Dim Sum

16.50 per Guest

Minimum 25 Guests

Assorted Steamed & Fried Dumplings,
Shao Mai, Spring Rolls, Soy Ginger Dipping Sauce,
Sweet & Sour Sauce, Hot Chinese Mustard

Signature Butchers Block

Mini Rolls & Butter

Minimum 25 Guests

Carver Fee of 300.00 will be applied to all Butcher Blocks

Roasted Strip Loin AVG

Red Wine Sauce

52.00 per Guest

Prime Rib Carvery AVG

Natural Jus, Horseradish Cream

53.00 per Guest

Smoked Brisket AVG

BBQ Sauce, Red Onion Marmalade

51.00 per Guest

Herb-Crusted Rib-Eye AVG

Garlic Butter Sauce

53.50 per Guest

Herb-Roasted Turkey Breast AVG

Apricot Chutney

35.00 per Guest

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DINNER

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Classic Dinner – Tabled

130.00 per Guest
Minimum 25 Guests

ENTRÉES

Choose 2

Grilled Petite Filet AVG

Red Wine Braised Short Ribs AVG

Red Wine Demi

Lemon Herb Chicken Breast AVG

Bourbon Brined Pork Chop AVG

Roasted Apple Demi

Wild Salmon AVG

Chardonnay Butter Emulsion

Vegetable Ravioli V

Sweet Corn Cream

COLD SIDES

Choose 2

Classic Caesar Salad V

Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Field of Greens Salad V²

Mixed Greens, Heirloom Baby
Tomatoes, Cucumbers, Shaved
Carrots, Balsamic Vinaigrette

Grilled & Chilled

Asparagus V AVG

Lemon Aioli, Peruvian Peppers,
Shaved Parmesan

Kale & Apple Salad V² AVG

Red Quinoa, Cabbage, Cranberries,
Pickled Red Onion, Cider Vinaigrette

Chopped Wedge AVG

Baby Iceberg, Vine-Ripened Tomatoes,
Red Onions, Hard Boiled Eggs,
Crispy Lardons, Blue Cheese Dressing

Mediterranean Mezz V² AVG

Grilled Seasonal Vegetables,
Peppadews, Artichokes, Roasted
Tomatoes, Traditional Hummus

Tomatoes, Mozzarella & Basil V AVG

Cold-Pressed Olive Oil,
Balsamic Glaze, Maldon Flakes

HOT SIDES

Choose 2

Salt-Roasted Yukon Gold Potatoes V AVG

Garlic Butter, Scallion Sour Cream

Sautéed Haricots Verts V² AVG

Dill, Shallots, Tomatoes

Goopy Mac & Cheese V

Fontina, Gruyère, Cheddar Cheeses

Roasted Carrots V² AVG

Honey, Fresh Thyme

Garlic Mashed Potatoes V AVG

Yukon Gold Potatoes,
Roasted Garlic Butter

Wild & Brown Rice Sauté V² AVG

Shiitake Mushrooms, Spinach,
Roasted Apples

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DINNER

Classic Dinner - Plated

Dinner Rolls & Honey Herb Butter

Minimum 25 Guests

SALAD

Choose 1

Field of Greens Salad V VG AVG

Mixed Greens, Heirloom Baby Tomatoes, Cucumbers, Shaved Carrots, Balsamic Vinaigrette

Classic Caesar Salad V

Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

ENTRÉE

Choose 1

Grilled Petite Filet & Shrimp AVG

Roasted Fingerling Potatoes, Haricots Verts

54.00 per Guest

Red Wine Braised Short Ribs AVG

Polenta Cake, Honey Glazed Carrots, Red Wine Demi

50.00 per Guest

Truffle Chicken AVG

Truffle Jus, Yukon Gold Potatoes, Caramelized Cipollini Onions

41.00 per Guest

Oven-Roasted Salmon

Saffron Couscous, Haricots Verts, Chardonnay Butter Emulsion

49.00 per Guest

Spaghetti Squash V

Fried Portobello Ribs, Smoked Tomato Sauce

40.00 per Guest

DESSERT

Choose 1

Signature Carrot Cake V

Cream Cheese Frosting, Toasted Coconut

Cheesecake V

Strawberry Compote, Whipped Cream

Flourless Chocolate Torte V AVG

Fresh Berries, Chocolate Sauce

Strawberry Shortcake V

Lemon Curd, Pound Cake Crouton, Fresh Cream

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DESSERT

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Dessert Tables

Minimum 25 Guests

Fresh Fruit Cobblers V

- Blueberry, Peach or Apple
- Fresh Whipped Cream

Choose 2 | 11.00 per Guest

Choose 3 | 13.00 per Guest

Gourmet Cookies & Brownies

A Sweet Assortment of Gourmet Cookies and Brownies

15.00 per Guest

Dessert Action

Donut Bar V

Assorted Donuts & Donut Holes, Caramel Syrup, Chocolate Sauce, Raspberry Compote, Powdered Sugar, Sprinkles

13.50 per Guest

Minimum 25 Guests

Carved Campfire S'mores V

Jumbo Homemade Marshmallow, Graham Crackers, Chocolate Slabs, Pretzel Rods, Reese's Cups, Oreos, Brownie Bites, Strawberries, Chocolate Sauce, Nutella Spread

14.75 per Guest

Minimum 25 Guests

Ice Cream Sundae V AVG

Vanilla Bean Ice Cream, M&M's, Oreo Crumbles, Toffee Pieces, Rainbow Sprinkles, Raspberry Compote, Chocolate & Caramel Syrups, Whipped Cream

17.00 per Guest

Minimum 25 Guests

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BEVERAGE

Hosted Deluxe Bar

Spirits

Tito's Handmade Vodka
 Bombay Sapphire Gin
 Bacardí Superior Rum
 Hornitos Plata Tequila
 Jack Daniel's Whiskey
 Jameson Irish Whiskey
 Maker's Mark Bourbon
 Johnnie Walker Black Scotch

17.00 per Drink

Wine

La Marca Prosecco
 Kim Crawford Sauvignon Blanc
 Kendall-Jackson Chardonnay
 Meiomi Pinot Noir
 Josh Craftsman's Collection Cabernet Sauvignon

15.00 per Drink

Beer

Bud Light
 Coors Light
 Michelob ULTRA
 Modelo Especial
 Corona Extra
 Stone Delicious IPA

11.00 per Drink

Ready-to-Drink Cocktails Add On

Cazadores Cocktails
 Lone River Ranch Water
 Bacardí Rum Cocktails
 Absolut Vodka Cocktails
 The Finnish Long Drink

11.00 per Drink

Hosted Platinum Bar

Spirits

Grey Goose Vodka
 Hendrick's Gin
 Bacardí Superior Rum
 Patrón Tequila
 Jameson Irish Whiskey
 Woodford Reserve Bourbon
 Basil Hayden Bourbon
 Glenlivet 12 Year Scotch

19.00 per Drink

Wine

Ferrari Brut
 House of Brown Chardonnay
 Fleur de Mer Rosé
 La Crema Pinot Noir
 JUSTIN Cabernet Sauvignon

17.00 per Drink

Beer

Bud Light
 Coors Light
 Michelob ULTRA
 Modelo Especial
 Corona Extra
 Heineken
 Stella Artois
 Stone Delicious IPA
 Sierra Nevada Hazy Little Thing IPA
 Sierra Nevada Voodoo Ranger

13.00 per Drink

Ready-to-Drink Cocktails Add On

Cutwater Canned Cocktails
 Lone River Ranch Water
 Hornitos Cocktails
 Absolut Vodka Cocktails
 The Finnish Long Drink

13.00 per Drink

BEVERAGE

Hosted Bar Service

	2 Hours	3 Hours	4 Hours
Platinum Brands	35.95 pp	39.95 pp	44.95 pp
Deluxe Brands	29.95 pp	33.95 pp	37.95 pp
Deluxe Beer & Wine	22.95 pp	26.95 pp	30.95 pp
Ready-to-Drink Cocktails Add On Option	10.95 pp	14.95 pp	16.95 pp

Specialty Cocktail Packages

*Enhance your bar package with one of our signature cocktails!
All Specialty Cocktail Packages are Priced for 2 Hour Service.*

Martini

16.95 per Guest

Tito's Handmade Vodka or Bombay Sapphire Gin,
Bevy of Garnishes for Classic Martinis,
Cosmopolitans or Lemon Drops

Bloody Mary

17.95 per Guest

Our Signature Bloody Mary Mix, Tito's Handmade Vodka,
Chef Selected Garnishes

Mimosa

14.95 per Guest

Sparkling Wine, Orange, Grapefruit and
Pineapple Juices, Seasonal Fruits, Berries

Aperol Spritz

15.95 per Guest

Aperol, Sparkling Wine, Club Soda,
Sliced Orange, Olives, Grapefruit Garnishes

Margarita

16.95 per Guest

Casamigos Tequila, Lime, Orange Liqueur
Strawberry, Peach, Mango, Pineapple Flavor Options
Ask your sales associate for a list of available seasonal flavors

Sangria

13.95 per Guest

Red & Rosé White Sangria, Seasonal Fruits

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Specialty Wine Packages

All Specialty Wine Packages are Priced for 2 Hour Service.

Celebratory Bubbles

40.95 per Guest

- La Marca Prosecco
- Ferrari Brut
- Marques de Caceres Brut Cava

Rosé All Day

35.95 per Guest

- Chapoutier Belleruche Rosé
- Mumm Napa Brut Rosé
- A to Z Wine Works Rosé

Signature Reds

37.95 per Guest

- Argyle Pinot Noir
- Decoy by Duckhorn Merlot
- Quilt Napa Valley Cabernet Sauvignon
- Conundrum Red Blend

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BEVERAGE

White Wine

By the Bottle

Riesling

Chateau Ste. Michelle | 85.00

Pinot Grigio

Benvolio | 85.00

Sauvignon Blanc

Kim Crawford | 95.00

Cakebread | 110.00

Chardonnay

Kendall-Jackson Vintner's Reserve
| 85.00

House of Brown | 90.00

Sonoma-Cutrer
Russian River Ranches | 95.00

Rosé & Sparkling

Mumm Napa Brut Rosé | 95.00

Marques de Caceres Brut Cava
| 85.00

Pierre Sparr, Cremant d'Alsace | 90.00

La Marca Prosecco | 95.00

Ferrari Brut | 100.00

Nicolas Feuillatte Brut | 170.00

Red Wine

By the Bottle

Pinot Noir

Meiomi | 90.00

La Crema | 110.00

Belle Glos Clark & Telephone | 170.00

Merlot

Decoy by Duckhorn | 85.00

Cabernet Sauvignon

Josh Craftsman's Collection | 90.00

Louis M. Martini | 95.00

Intercept | 110.00

JUSTIN | 160.00

Malbec

Andeluna | 85.00

Red Blends

Black Girl Magic | 100.00

Conundrum by Caymus | 115.00

Brancaia Tre Super Tuscan | 125.00

The Prisoner | 175.00

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BEVERAGE

Non-Alcoholic Packages

All Non-Alcoholic Packages are Priced for 2 Hour Service.

Coffee & Hot Tea

10.95 per Guest

Coffee, Decaffeinated Coffee, Herbal Teas, Milks, Creamers, Non-Dairy Creamers, Assorted Sweeteners

Lemonade & Iced Tea

7.95 per Guest

Sweet & Unsweetened Tea, Traditional Lemonade

Continuous Non-Alcoholic Beverage Service

4 Hours Continuous Beverage | 30.95 per Guest

8 Hours Continuous Beverage | 45.95 per Guest

Coca-Cola Soft Drinks & Bottled Water

Coffee, Decaf & Herbal Teas

Non-Alcoholic A La Carte

Assorted Soft Drinks | *7.95 each*

Bottled Water | *6.95 each*

5 Gallon Water Jugs | *60.95 each*

Coffee & Decaffeinated Coffee
| *75.95 per Gallon*

Hot Water & Herbal Teas
| *75.95 per Gallon*

Iced Tea & Lemonade
| *70.95 per Gallon*

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.

The Scoop

CONTACT US

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.

Emilee Hess
General Manager, Premium
Phone: 310.630.2101
Email: ehess@levyrestaurants.com

Kim Haas
Manager, Catering
Phone: 310.630.2101
Email: khaas@levyrestaurants.com

ORDERING FOOD AND BEVERAGE

In ensuring the highest level of presentation, service, and quality, we ask that you contact our event sales department (2) two weeks prior to the event.

All food and beverage selections, guest count guarantee and payment in full must be confirmed (7) seven days prior to the event date.

Because Levy exclusively furnishes all food and beverage products for Dignity Health Sports Park, guests are prohibited from bringing personal food or beverage without proper authorization.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including kosher and vegetarian meals whenever possible. We appreciate at least (7) seven business days' notice for this service.

SERVICE CHARGE AND SALES TAX

Please note that all food and beverage items are subject to a 19% service charge. The administrative charge is for administration of the special function, including but not limited to: staffing, equipment, etc. It is not purported to be a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. If you would like to reward your server for exemplary service, a gratuity is optional. Please feel free to speak to a manager for further clarification.

BANQUET EVENT ORDERS AND CATERING AGREEMENT

A Banquet Event Order (BEO) outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy. Both these documents must be signed and fully executed in order to confirm the event on a definite basis.



Dignity Health.
Sports Park