

Welcome



2016

Exhibitor Hospitality Menu

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

Levy Restaurants

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.

19 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.

21 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.

31.50 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.

8 per person (minimum order of 12 persons)

Breakfast Enhancements

Fresh Baked Breakfast Pastries

Assorted breakfast pastries, scones

Sweet butter and fruit preserves

45 per dozen

Assorted Bagels & Cream Cheese

Cream cheese, sweet butter and

Fruit preserves

46.50 per dozen

Cold Cereals & Milk

Served with 2% Milk

7 per person

(minimum order of 12 per item)

Individual Fruit Flavored Yogurt

Assorted Flavors

4.50 each

(minimum order of 12 per item)

Whole Fresh Fruit

3.50 each

Levy Restaurants

Beverage Service

Hot

Gourmet Regular or Decaf Coffee	65/gallon
Gourmet Hot Tea (includes tea bags)	65/gallon

Cold

Fresh Orange Juice	45 /gallon
Lemonade or Fruit Punch	45 /gallon
Assorted Bottled Juices	4.50 each
Milk (½ pint, whole, nonfat & chocolate)	3.50 each
Assorted Soft Drinks	4.50 each
Fuse Iced Tea	4.50 each
Bottled Water (16 oz.)	4.50 each
Sparkling Water	5.50 each
5-Gallon Water Jug	48 each
Electric Water Cooler	36 /day

(Requires 110 volt, 20 amp electrical. Exhibitor to provide)

Sweet and Savory

Fresh baked cookies	40 /dz	Homemade kettle chips	66 /lb.
Chocolate fudge brownies	45 /dz	Roasted garlic parmesan dip	
Gourmet dessert bars	46 /dz	Tortilla chips & salsa Fresca	66 /lb.
Novelty Ice Cream Bars	54 /dz	Deluxe mixed nuts	34 /lb.
Jolly Rancher Candies	20 /bag	Levy snack mix	22.50 /lb.
Hershey's Kisses	20 /bag	* Savory Items (serve 12)	
Mini Hershey's Chocolate Bars	20 /bag		

Levy Restaurants

Lunch with Personality

Mini Sandwich Platter

An assortment of freshly made sandwiches including roasted turkey roast beef and grilled vegetables served with wholegrain mustard and savory aioli.

162 (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.

197 (serves 12)

Wrap Platter

Turkey, roast beef, and grilled vegetables with cheddar on spinach and herb tortilla wraps.

156 (serves 12)

Whole Pizza

Choice of Cheese, Pepperoni, or Margherita Pizza

40 (10 slices)

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 110 to price of platter (serves 12)

Levy Restaurants

Boxed Lunches

(Minimum order of 12 boxed lunches)

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, her 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
- Caprese on focaccia, fresh mozzarella, ripe tomatoes, fresh basil, Kalamata olives and basil aioli
- Chicken Caesar on brioche, garlic grilled chicken with romaine and parmesan cheese
- Pesto chicken on ciabatta, topped with spinach, tomatoes, and provolone cheese
- "The Italian Job" ham, salami, pepperoni, capricola on an Italian sub roll with provolone cheese, lettuce, tomatoes and pepperoncini peppers
- Oven-roasted turkey on a potato bun with smoked Gouda cheese, leaf lettuce and tomato
- Roast Beef on pretzel bread with Swiss cheese, tomato, leaf lettuce, pickles and horseradish aioli

28 each

Levy Restaurants

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.

88 (serves 12)

Fresh Fruit

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

88 (serves 12)

California Artisan Cheeseboard

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

120 (serves 12)

Antipasti

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

125 (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

12 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

12 per person (minimum order of 25 guests)

Levy Restaurants

Receptions Reinvented

Small bites

Hot Hors D' Oeuvres

pricing is per piece. Minimum order of 50 pieces

Crab Cakes with Homemade Rémooulade 5.75

House Quesadilla 5.25

Mini Pretzel Bites with Gourmet Mustards 4

Brie Cheese and Raspberry in Filo Triangle 4.75

Spanakopita 4

Assortment of Mini Quiches 4

Mini Beef Wellington 5.25

Mini Chicken Wellington 5.25

Vegetable Samosas with Potatoes, Peas in Curry Triangle 4.75

Coconut Shrimp with Spicy Mango Chutney 6.25

Crab stuffed Mushrooms 6.25

Chicken Breast Brochettes 5.75

Texas White Wings Brochettes – Pickled Jalapeno Wrapped in Dry Cured Bacon 5.75

Bacon Wrapped Scallops 7.75

Chicken Pot Stickers 4

Chicken Chao-Chicken, Water Chestnuts Breaded with Panko on Sugar Cane Stick 5.75

Shrimp Chao-Shrimp Water Chestnuts Breaded with Panko on Sugar Cane Stick 5.75

Chicken Thai Spring Rolls 5.25

Peking Duck Spring Rolls 5.25

Levy Restaurants

Receptions Reinvented

Small bites

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

Beef Tenderloin Cumin, Rubbed and Seared with Seasonal Cream Cheese and Red Pepper. Diamond on Focaccia Round 6.75

Beef Tenderloin, Peppered with Horseradish Cream Cheese and Red Pimento on Mini Potato Pancake 6.75

Clilingini Mozzarella with Sundried Tomato on Focaccia Round 5.75

Hummus with Kalamata Olive and Red Pepper Diamond in Mini Bouche 5.75

Smoked Duck with Cranberry Mousse, Mandarin Orange, Pistachio and Dried Cranberry on Rye Bread Round 6.75

Smoked Salmon Rose with Cream Cheese, Dill and Caper on Pumpernickel Round 6.75

Tall Shrimp with Pesto Cheese on Multi-Grain Baguette 6.75

Antipasto Brochette with Cilingini Mozzarella, Roasted Tomato, Kalamata Olive and Basil Marinade 6.75

Levy Restaurants

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

Levy Restaurants

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!

85 rental per day

65 per Box of 25 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

325 Full Sheet (serves 90)

190 Half Sheet (serves 45)

225 Logo Artwork Set-up Fee, two-color artwork

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Prices are subject to change without notice

Bar Selections

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

PRICE LIST – Cash and Hosted Bars

Includes disposable cups, napkins and mixers

Deluxe Cocktails	12
Platinum Cocktails	14
House Wine – by the glass	9
Angel City Craft Beer	9.50
Imported Beer	9.50
Domestic Beer	8.50
Bottled Water – still	4.50
Bottled Water – sparkling	5.50
Assorted soft drinks	4.50

ADDITIONAL ITEMS

Imported beer by the keg	700
Domestic beer by the keg	500
Sangria (3 gal container, 30-35 servings)	350
Glassware upgrade – Rocks, martini, goblets, wine glasses	3.50 per person

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	4.50 each
2-3 pallets	3360-5040 bottles	4 each
4+ pallets	6720 +	3.50 each

Please allow 6 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 \$225.00 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.

Levy Restaurants

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 3.50 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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Levy Restaurants**

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Los Angeles, CA 90015
213-765-4480
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tcarr@levyrestaurants.com

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
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____

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 35.00 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.