



Levy Restaurants

You're Invited...

2011 Catering & Private Events Menu



You're Invited...

To take a seat at our family table, where over 30 years of culinary and hospitality experience come together with heart and commitment. We've built our reputation on offering world class best service in showcase locations. From clubhouse seats to once-in-a-lifetime home plate ceremonies, your occasion is our passion. You're invited to cherish this moment.

Contact

Ford Field
2000 Brush Street
Detroit, MI 48226

Laura Kacir
313-262-2257
lkacir@levyrestaurants.com



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Made-to-Order Mornings

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

Traditional Continental Breakfast

- Orange and grapefruit juices
- A selection of seasonal fruits and berries
- Breakfast breads and miniature bagels
- Sweet butter, fresh fruit preserves
- Low-fat and plain cream cheese
- Coffee and an assortment of hot teas

Customize By Adding The Following Enhancements »

Chef's Favorites — *A Selection of Freshly Made Breakfast Sandwiches*

- choose 1
- Bacon with Cheddar cheese and scrambled eggs on a buttery croissant
 - Hickory-smoked ham, Swiss cheese and egg on a mini pretzel roll
 - Chicken sausage with aged Cheddar cheese and farm fresh eggs on a warm buttermilk biscuit
 - Our breakfast burrito filled with farm fresh scrambled eggs, pico de gallo and chihuahua cheese

Egg Selections

- choose 1
- Classic Eggs Benedict with poached eggs, Canadian bacon and hollandaise
 - Morning egg scramble with Cheddar cheese and chives
 - Baked egg casserole with bacon, spinach and Jack cheese

Assorted Individual Selections Of Dry Cereals

Accompanied by low-fat and whole milk, bananas and fresh seasonal berries.

Smoked Salmon Display

Smoked salmon served with cream cheese, capers, tomatoes, red onion and sliced pumpernickel triangles.

Breakfast Meats

- choose 2
- Breakfast bacon
 - Country sausage links
 - Turkey bacon
 - Chicken sausage links
 - Sliced sugar cured ham

Selections of Individual Fruit Flavored Low-Fat Yogurts

The Ultimate Oatmeal Bar

A hearty and healthy start to the day. Rolled oats served hot with a selection of fresh and dried fruits, slivered almonds, brown sugar and low-fat and whole milk.



Breakfast Action Stations

The following tables may be added to any of our breakfast menus.
Served for a minimum of 30 people.

Omelet Station

Accompanied by an array of fresh vegetables including red and green bell peppers, onions, mushrooms and spinach with assorted meats and cheeses including smoked bacon, ham, jack and Cheddar cheeses. Served with spicy pico de gallo, salsa, farm fresh cage-free eggs and egg whites.

Hot Iron Belgian Waffles

Made to order by our Chefs and served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and dusted with powdered sugar.

Stacks Of Griddled Pancakes

Chefs prepare-to-order a freshly griddled selection of: blueberry, banana and chocolate chip buttermilk pancakes served with fresh sliced seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and dusted with powdered sugar.

Plated Breakfast Selections

Includes mini croissants and breakfast breads basket, sweet butter and fresh fruit preserves, orange and grapefruit juices, coffee and an assortment of hot teas.

Entrées

- Farm fresh scrambled eggs with bacon and Yukon Gold potatoes
- Eggs frittata with feta cheese, spinach and oven-dried tomatoes
- choose 1 · Brioche French toast with seasonal berry compote, bacon and maple syrup
- Smoked ham and spinach quiche with Gruyere cheese, mushrooms and breakfast potatoes



Morning and All Day Beverage Selection

Beverage service is based on one hour unless otherwise noted.

Agua Fresca Bar

Orange, honeydew and watermelon agua fresca served with fresh fruit and low-fat yogurt smoothies.

Mexican Hot Chocolate

Accompanied by warm churros with cinnamon sugar, whipped cream and chocolate sauce.

Soft Drinks, Bottled Water and Juices

Assorted soft drinks, organic apple and natural juices, and bottled water.

Signature Coffee Table

Gourmet coffee, herbal teas with flavored syrups, wildflower honey, orange and lemon zest whipped cream, chocolate curls, sugar swirl sticks and selected sweeteners.

Fresh Lemonade Bar

Fresh lemonade blended with your favorite flavors of strawberry, watermelon, and lemon with basil.

Fresh Brewed Iced Tea Bar

Assorted green and fruit-flavored herbal teas served with fresh cut lemons and simple syrup.

Continuous Beverage Service

Coffee, Selection Of Hot Teas, Soft Drinks And Bottled Water

Four Hours

Eight Hours



More than just a **Snack**

Classic Breaks

Menus for the meals between meals.

Balanced Selections For Grab & Go

- Assorted Pop Chips
- Dried wild berries and mango
- Dry-roasted edamame
- Assorted energy bars
- Dark chocolate
- Granny Smith apples and bananas

7th Inning Stretch — *Just like the famous break in baseball action – these treats get the crowd cheering and ready for more action!*

- Flavored gourmet popcorns including rosemary and Parmesan, truffle and sea salt, non-buttered and caramel corn
- Warm ballpark peanuts
- Giant soft pretzels hand-carved to order with hand-crafted toppings accompanied by beer cheese, chipotle and yellow mustards
- Fresh seasonal fruits and berries



Create Your Own Energy Mix — *An assortment of gourmet favorites allow guests to customize a sweet, savory or spicy combination. Served with assorted seasonal whole fruits*

- Dried papaya and pineapple
- Banana chips
- Dates
- Yogurt raisins
- Yogurt-covered peanuts
- Unsalted roasted almonds
- Pretzel treats
- Sesame sticks
- Salted roasted peanuts
- Rice crackers
- Green wasabi peas



Seasonal Sliced Fresh Fruit Platter

Served with strawberry yogurt sauce.

Garden Fresh Seasonal Crudités

Individually packaged with buttermilk ranch dipping sauce—great on the go!

Jumbo Soft Pretzels

Served warm with beer cheese, chipotle and yellow mustards.

Assorted Organic Energy Bars

Luna and Clif bars.



Market Whole Fruit

The best of the season! Apples, bananas and local seasonal picks.

Assorted Individual Low-Fat Fruit Yogurts

Fruta Cups

Individually packaged slices of select fruits with chili salt and fresh lime – a refreshing snack with a kick!

Sweet Breaks

The Cupcake Bar

Oh, you will need to have these cupcakes! A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean served with ice-cold low-fat and whole milk.



Warm Cookies and Milk

You can smell them now...warm, fresh baked jumbo cookies! Giant peanut butter, chocolate chip and oatmeal cookies served warm on griddles with seasonal fruits and berries. Accompanied by ice-cold low-fat and whole milk.

Fruits in Bloom

- Caramel apple bloom - Flaky golden pie petals filled with peeled apples topped with caramel and served with vanilla ice cream.
- choose 1 · Berry tart bloom - Flaky golden pie petals filled with apples, blackberries, blueberries and raspberries served with vanilla ice cream.

Cookie and Brownie Sampler

Our signature giant chocolate chunk and oatmeal cookies with fudge brownies.





Lunch with **Personality**

Design-Your-Own Plated Luncheons

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course.

Salads — Served with warm artisan rolls and sweet butter.

First course
choose 1

- 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 classic Caesar dressing
- Field greens, grape tomatoes, red onion and cucumbers with an aged balsamic vinaigrette
- Southern salad, baby field greens, assorted berries, spiced pecans, blue cheese and a white balsamic vinaigrette
- Spinach and apple salad, toasted walnuts, chèvre cheese and red onions with a cider vinaigrette
- Cherry tomato and Bocconcini mozzarella salad with wild baby arugula and pesto
- Bibb lettuce with poached pears, candied pecans and crumbled blue cheese

Entrées — Served with local and seasonal vegetables.

Second course
choose 1

- Roasted chicken breast with herb-roasted fingerling potatoes and rosemary au jus
- Lemon chicken breast with Vesuvio-style potato, roasted tomato and lemon garlic sauce
- Miso glazed salmon with coconut jasmine rice and baby bok choy
- Braised beef short ribs with garlic Parmesan polenta and cabernet reduction
- Grilled tilapia with roasted tomato and fennel ragout, and Parmesan roasted potatoes
- Grilled petite filet mignon with potato purée and three-peppercorn sauce
- Grilled flat iron steak with truffle white Cheddar macaroni & cheese and Dijon sauce
- Niman Ranch pork tenderloin with sweet potato purée and mustard sauce

Dessert — Served with coffee and a selection of hot teas.

Third course
choose 1

- New York style cheesecake with a butter cookie crust and berry compote
- Lemon pound cake finished with seasonal berries and whipped cream
- Southern peach cobbler with whipped cream
- Chocolate mousse garnished with fresh raspberries
- Warm chocolate chip cookie with vanilla ice cream

Your custom three course menu



Lunch Chef's Tables

All Chef's Tables include coffee and tea.

Smokehouse Sampler

- Smoked beef brisket with Texas toast and our signature barbecue sauce
- Barbecued pulled chicken with mini onion rolls
- Pulled pork, jack cheese and poblano quesadilla with spicy salsa and avocado cream
- Smoked turkey Cobb salad with buttermilk dressing
- Loaded macaroni salad with smoked Cheddar, bacon, scallions and hard cooked egg
- Creamy coleslaw
- Blueberry peach cobbler with cinnamon whipped cream

Gourmet Market Sandwich and Salad Table

- "ZLT" sandwich grilled zucchini, vine ripe tomatoes, jalapeno jack cheese and romaine served on chargrilled flatbread brushed with sundried tomato pesto
- Smoked pork belly "BLT" sandwich with vine-ripe tomatoes, wheat toast and mayonnaise
- Country chicken salad sandwich with basil, scallions and almonds with lemon aioli and Italian rolls
- Field greens, grape tomatoes, red onion, cucumber and aged balsamic vinaigrette
- Wild rice salad with dried fruits, pecans and honey-cider dressing
- Vegetable chips and BBQ potato chips
- Chef's selection of gourmet dessert bars

Signature Sandwich and Salad Table — *Hot-pressed sandwich sampler including some of our guest favorites*

- Our famous "hot dog panini" with Jack cheese, grain mustard and caramelized onions
- Cuban pressed sandwich with ham, roasted pork, Swiss cheese and spicy pickles
- Four-cheese tomato melt on traditional sourdough bread
- Nicoise tuna salad
- Chinese chicken salad with crispy wontons and Asian vinaigrette
- Harvest grain salad with grilled vegetables and maple-herb dressing
- Sweet potato and kettle chips

May we suggest adding a dessert? DS1

Picnic Package

- Kosher style hot dogs served with traditional condiments
- Italian sausage, sweet red and green peppers, onions and giardinera on Italian rolls
- Gourmet nacho bar with beef chili and house-made salsas
- Buffalo chicken sandwiches with blue cheese slaw and mini rolls
- Mustard potato salad
- Coleslaw with sweet and sour dressing
- Cookies and caramel corn



Create-A-Sandwich

- A selection of fresh breads and rolls
- Selected cold sliced meats including shaved roast beef, smoked ham, roasted turkey and All-American egg salad
- A selection of sliced cheeses including Swiss, provolone and Cheddar
- Traditional condiments including mayonnaise, mustard, lettuce, tomato, red onion and pickles
- Kettle chips

May we suggest adding a dessert? DS1

Lunch Table Enhancements

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

Chef-Made Soups

- Roasted tomato basil
- Corn and crab chowder
- Hearty chicken noodle
- Wild mushroom

Cold Salads

- Loaded macaroni salad
- Mustard potato salad
- Creamy coleslaw
- BLT salad with Cheddar cheese and buttermilk dressing
- Caesar salad with garlic croutons and shaved Parmesan
- "Clubhouse" salad with ham, turkey, Swiss cheese, avocado and toast point croutons
- Grilled chicken Cobb salad with a honey Dijon vinaigrette

Box Lunch

Choose 1 sandwich

- Roast sirloin of beef, tomatoes, sweet onion jam and Boursin cheese on focaccia
- Grilled chicken, spinach, herb aioli and provolone cheese on focaccia
- Smoked turkey, bacon, tomato, lettuce and herb aioli on wheat bread
- Ham and Swiss on pretzel bread
- "ZLT" flatbread sandwich, grilled zucchini, tomatoes, jalapeño jack cheese and sundried tomato pesto
- Whole fruit
- Bag of kettle-style chips
- Pasta salad with grilled zucchini, red onions and red peppers in a parsley vinaigrette
- Fresh baked cookie
- Bottled water

A great option for the grab and go lunch!



Delectable & Flexible

Anytime Anywhere Menus

These specialty items make an extraordinary addition to any menu!

Extreme Loaded Mini Dogs — *A smaller version of our specialty that's perfect for sampling our culinary twist on a sport fan favorite.*

- Deli Dog - Sauerkraut and Thousand Island dressing
- Picnic Dog - Beans, BBQ sauce and all the fixin's
- Thai Dog - Daikon radish, cucumber, cilantro sprigs, red onion and sweet Thai chili sauce
- Frito Pie Dog - Chili, cheese and Fritos
- Kimchi Dog - Served up with savory vegetable kim chi
- Mac-N-Cheese Dog - Goopy macaroni and cheese topped with Fritos
- Taco Dog - All your favorite taco toppings on a dog
- Buffalo Style Dog - Buffalo wing sauce and blue cheese slaw

Choose four
Choose five
Get them all!

Worldwide Wing Table — *Choose from a variety of classic and exotic flavors, served with a variety of dipping sauces and crisp vegetables.*

- Classic spicy buffalo
- Hawaiian pineapple soy glazed
- Crispy, firecracker grilled chili and lime
- Tabasco orange glazed
- Grilled Tex mex
- Smokey BBQ and glazed-bourbon molasses

Choose four
Choose five
Get them all!

Meatball Bar — *A selection of our hand crafted meatballs served with a basket of fresh rolls to soak up the sauce!*

- Chicken with green chile verde sauce
- Thai pork meatball with ginger-soy barbecue sauce
- Italian beef with spiced tomato sauce



Mac-N-Cheese Madness Table — *Classic comfort food kicked up a notch!*

- Buffalo chicken with jack and blue cheese
- Smoked pork, green chile and Cheddar
- Cheetohs-cruste*d* **Great for kids of all ages!**
- Chorizo and jack cheese with tortilla crust
- White cheese mac with spinach and artichokes
- Smoked Cheddar with BBQ potato chip crust

Choose three

Choose four

Specialty Fare

- Mustard glazed corned beef with Louie dressing and marble rye
- Beef tacos with assorted salsas, avocado crema and flour and corn tortillas
- “Philly” cheese steaks with peppers and onions, cheese sauce, and hoagie rolls
- Stadium hot dogs and bratwurst with gourmet condiment bar



Carvery Bar — *All carvery served with gourmet pretzel bread, multi grain and hoagie rolls.*

- Chef-carved house smoked turkey with apricot chutney and herb aioli
- Chef-carved peppercorn crusted beef sirloin with horseradish cream





Gluten Free Plated Breakfast

Spinach and mushroom scramble with havarti, pesto and roasted red pepper Yukon potatoes and Niman Ranch Gouda sausage accompanied by fresh fruit yogurt, fresh squeezed orange juice, coffee and a selection of herbal teas.

Gluten Free Breakfast Chef's Table

- An array of fresh sliced fruits, berries and melons
- Smoked turkey and broccolini scramble with boursin cheese and grape tomatoes
- Twin potato hash with caramelized onions, sweet and russet potatoes, peppered bacon and oven dried tomatoes
- Served with fresh squeezed juice, coffee and tea



Gluten Free Plated Lunch

- Baby spinach salad with cranberries, candied walnuts, goat cheese and Champagne vinaigrette
- Niman Ranch smoked pork chop with apple compote and herb roasted fingerling potatoes
- Flourless chocolate torte with fresh whipped cream and berry garnish

Gluten Free Lunch Chef's Table

- Niman Ranch Sausages - Apple Gouda, spicy Italian and chipotle Cheddar with gluten free rolls and assorted condiments
- House Kettle Chips with roasted garlic parmesan dip
- Southern Cobb salad with hard cooked egg, smoke house bacon, tomatoes, Cheddar, olives and honey-mustard ranch



Gluten Free Plated Dinner

- Grilled hearts of romaine salad with blue cheese dressing, smoked bacon and grape tomatoes
- Rosemary grilled ribeye chop with soffrito and white truffle twice baked potato with spinach and boursin cheese
- Chicago style cheese cake with fresh whipped cream and berry garnish

Gluten Free Dinner Chef's Table

- "Chef carved" filet mignon with Bordeaux mushroom sauce, Dijon-truffle aioli and roasted garlic puree
- Grilled asparagus with hollandaise sauce
- Mesclun greens with Parmigiano Reggiano and red wine vinaigrette
- Roasted beets with Chevre and citrus vinaigrette



Gluten Free Reception

- Chicken wing sampler with garlic-parmesan, classic buffalo and honey mustard with an assortment of dipping sauces
- Philly cheese steak nacho with onions and bell peppers, Monterey Jack sauce and corn tortillas with giardinera
- BLT martini with crisp romaine, shredded Cheddar, smoked bacon and buttermilk dressing in a martini glass
- Fresh vegetable crudités with ranch and chili-lime crema dips

Gluten Free Snack Basket

There's something for everyone! Lärabar Cherry Pie Bars, Food Should Taste Good Olive Tortilla Chips, caramel and Cheddar popcorn, Eden Organic Wild Berry Mix and NuGo FREE Dark Chocolate bars.





Receptions **Re Invented**

Reception Menu

Build a perfect reception from a variety of gourmet to classic signature dishes.

Hot-Pressed Perfection

- Our Signature "hotdog" panini with Jack cheese, caramelized onion and ground mustard.
- Cuban press sandwich with roast pork, ham, Swiss cheese and spicy pickles.
- Four cheese tomato melt on traditional sourdough.
- **Hot pressed sandwich sampler**

Retro Minis —Classic favorites!

- Beef Wellington bites with horseradish cream.
- House-made corned beef Reuben with Gruyere cheese and Louie dressing.
- Chicken cordon blue with pit ham and blue cheese sauce.
- **Retro sampler**

Stuffed Mushrooms

- Fennel sausage and garlic bread crumbs.
- Spinach and Parmesan risotto.
- Dungeness crab with lemon aioli.
- **Stuffed mushroom sampler**

Sumptuous Satays

- Ginger chicken served with sweet chili sauce.
- Sizzling short rib with Thai peanut sauce.
- Coconut curry chicken with mango chutney.
- Basil-garlic shrimp with chili lime mint sauce.
- **Satay sampler**



Mini Chilled Shrimp Shooters

- Classic Fisherman's Wharf style with our lemon horseradish cocktail sauce.
- Bayou blackened with remoulade sauce.
- Pesto marinated with lemon aioli.
- ***Shrimp Shooter Sampler***

Mini All Beef Burgers

- Tavern style classic with American cheese and our secret sauce.
- Firehouse burger with applewood bacon and barbecue sauce.
- Gourmet burger with truffle aioli and Gruyere cheese.
- ***Mini Burger Sampler***



Coastal Favorites

- Signature crab cakes with lemon aioli.
- Seared sesame tuna wonton served with seaweed salad and wasabi cream.
- Smoked salmon cracker with crème fraiche, capers and red onion.
- ***Seafood Sampler***

Single Sip

- Gazpacho with tomato, cucumber and olive oil.
- Butternut squash.
- Tomato bisque.
- ***Single Sips Sampler***



Grilled Artisan Bread Crostini

- Tomato, basil with artisan olive oil.
- Whipped ricotta with olive salad.
- Beef carpaccio, garlic aioli and Parmesan.
- ***Crostini Sampler***



Quesadillas

- House smoked brisket and Cheddar cheese with avocado crema.
- Ancho chicken and jack cheese with salsa verde.
- Baby spinach and brown mushroom with pico de gallo.
- ***Quesadilla Sampler***

All Natural Niman Ranch Lamb Chops

- Charcoal charred and topped with granny smith and mint relish.
- Garlic grilled with kalamata aioli.
- Ancho chili crusted with jalapeño citrus salsa.
- ***Lamb Chop Sampler***

Spoons

- Ahi tuna tartare with lemon olive oil, capers and basil.
- Classic steak tartare with mustard, egg and shallots.
- Fresh crab salad with citrus aioli and fresh chives.
- ***Our Signature Tasting Spoon Sampler***



Miniature Tostadas

- Spicy seared ahi tuna with cilantro lime crema and jalapeño slaw.
- Duck breast seared with pasilla peppers and tropical mango salsa.
- Hand pulled chicken with black bean purée, queso fresco and pickled red onion.
- ***Tostada Sampler***

Hand Crafted Mini Sliders

- Slow roasted prime rib with smoked Cheddar, caramelized onions and barbecue sauce.
- Breaded chicken Parmesan with marinara and fresh mozzarella.
- Sirloin meatloaf with crispy onions and wild mushroom gravy.
- ***Slider Sampler***





Reception Stations

Pleasing to even the pickiest eaters.

Artisan Cheese Board

Artisan selection of local and imported farmstead cheeses. Accompanied by assorted house-made chutneys, local honeys, artisan breads and crackers.

Nacho and Salsa Bar

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo, salsa rojo and habenero. Served with sour cream, jalapeños and signature hot sauces.

Antipasti

A selection of hot and cold Italian specialties perfect for any party! Imported cured meats, cheeses, local seasonal vegetables, marinated olives with warm spinach and artichoke fondue. Served with a variety of flatbreads, crostinis and bread sticks.

Niman Ranch Mini Sausage Table

Naturally-raised Niman Ranch sausages created for Levy Restaurants. Flavors include apple Gouda, chipotle Cheddar and spicy Italian. Served with gourmet mustards, apple slaw and hoagie rolls.

Farmer's Market Table

Chef's selection of local cheeses with fruit chutneys, honey, crackers and Farmer's market crudités with a variety of dips. Accompanied by fresh-baked artisan breads with flavored butters and olive oil.

Sushi

A selection of fresh made maki, including California rolls, spicy tuna rolls and smoked salmon rolls, as well as market fresh sashimi. Served with ocean salad, wasabi, pickled ginger and a variety of dipping sauces. Based on 4 pieces per person

Raw Bar — *A selection of the freshest available chilled seafood. Served with artisan crackers, horseradish cocktail sauce, lemon aioli, remoulade sauce and specialty hot sauces.*

- Jumbo gulf shrimp 3 pieces per person
- Fresh oysters 2 pieces per person
- Alaskan king crab legs 1/2lb. per person

Add seasonal snow carb



Reception Stations

Gourmet Focaccia — *A fun assortment of artisan grilled focaccia bread with a selection of toppings served hot.*

- Fennel sausage, wild mushrooms and asiago cheese
- Shaved salami, arugula and provolone cheese
- Roma tomatoes, basil and fresh mozzarella
- Pulled chicken, basil pesto and four cheeses

Fresh and Exotic Fruit

An elaborate display of seasonal local and tropical fresh fruits and berries. Served with strawberry yogurt dip, mint-lime syrup and brown sugar crème fraiche.



Bruschetta d'Italia

- Tomato basil with Parmesan and extra virgin olive oil
- Kalamata olives tapenade with chèvre cheese
- Roasted wild mushroom with Gorgonzola cheese
- Caramelized onion with Taleggio cheese

Mashed Potato Bar

Old-fashioned, creamy mashed potatoes with specialty ingredients served in martini glasses. Flavors include lobster mashed potatoes, Yukon Gold mashed potatoes and braised short ribs with a Cabernet reduction and sweet mashed potatoes with cinnamon, brown sugar, butter and candied pecans.

Garden Fresh Vegetable Basket

Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, hummus, fresh basil pesto and assorted crackers and breadsticks.



Gourmet Flatbread Squares

Two open-faced grilled flatbread selections with gourmet toppings including Caprese with fresh mozzarella, tomatoes, kalamata olives and fresh basil Antipasti with genoa salami, mortadella, prosciutto, roasted peppers and Parmesan.

Smoked Salmon

A great addition to the raw bar! Pastrami-smoked salmon served with classic garnishes, sliced pumpernickel and crème fraiche.



Carving Stations

Chef attendant fee applies.

Chef-Carved Side of Smoked Salmon

Pastrami smoked salmon served with classic garnishes, sliced pumpernickel and crème fraîche.

Chef-Carved Whole Roast Tenderloin of Beef

Served with peppercorn sauce, horseradish cream and artisan rolls.

Sugar-Cured Spiral Ham

With bourbon aioli, grain mustard, country biscuit and artisan rolls.

Ultimate “BLT” Mini Sandwiches

Hickory-smoked pork belly, lettuce, vine-ripe tomatoes, wheat toast and mayonnaise.

Spit-Roasted Breast of Turkey

Served with cranberry and apricot chutneys, herb aioli and artisan rolls.

Texas Style Smoked Brisket

Served with our Levy signature barbecue sauce, crispy onion straws and mini onion rolls.

Garlic Roasted Beef Strip Loin

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





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.

Salads — Served with warm artisan rolls and sweet butter

First course
choose 1

- 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
- Southern salad, baby field greens, assorted berries, spiced pecans, blue cheese and a white balsamic vinaigrette
- Spinach and apple salad, toasted walnuts, chèvre cheese and red onions with a cider vinaigrette
- Cherry tomato and Bocconcini mozzarella salad with wild baby arugula and pesto
- Bibb lettuce, poached pears, candied pecans and crumbled blue cheese



Entrées — Served with local and seasonal vegetables

Second course
choose 1

- Roasted chicken breast with herb-roasted fingerling potatoes and rosemary au jus
- Lemon chicken breast with Vesuvio-style potato, roasted tomato and lemon garlic sauce
- Miso glazed salmon with coconut jasmine rice and baby bok choy
- Braised beef short ribs with garlic Parmesan polenta and cabernet reduction
- Grilled tilapia with roasted tomato and fennel ragout and Parmesan roasted potato
- Grilled petite filet mignon with potato purée and three-peppercorn sauce
- Grilled flat iron steak with truffle white Cheddar macaroni & cheese and Dijon sauce
- Niman Ranch pork tenderloin with sweet potato purée and mustard sauce

Duet Entrée Selections

- Double Colorado lamb chop and gulf shrimp with butternut squash polenta and honey-glazed baby carrots
- Herb-crust tenderloin of beef and Maine sea scallops with scalloped Yukon potatoes and red wine sauce
- Grilled petite filet mignon and seared salmon with risotto cake, braised spinach and three-peppercorn sauce



Dessert — Served with coffee and a selection of herbal teas

Third course
choose 1

- Vanilla bean crème brûlée with orange almond tuile
- New York style cheesecake with butter cookie crust and berry compote
- Lemon angel food cake finished with seasonal berries and whipped cream
- Southern peach cobbler with whipped cream
- Chocolate paradis' cake with toffee and caramel sauce
- Signature six layer carrot cake
- Warm chocolate chip cookie with vanilla ice cream

Your custom three course menu



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!*

- Niman Ranch roast rack of pork with balsamic Dijon glaze
- Roasted Amish chicken with toasted couscous, dried fruit and natural jus
- Chorizo cassoulet with organic vegetables and fresh thyme
- Smashed yams with wildflower honey, yam fries and cinnamon butter
- Organic field greens salad with white balsamic vinaigrette
- Roasted golden beet salad and ricotta salata
- Cracked wheat salad with mint, tomatoes and cucumbers
- Black beluga, lentil and carrot salad with vanilla molasses dressing
- Barley citrus corn salad and tarragon pesto
- Local fruit pies and miniature tarts served with vanilla bean ice cream

The Steakhouse

- Chef-carved New York strip loin with horseradish cream and mushroom jus
- Roasted lemon-garlic chicken with natural jus
- Grilled salmon with braised spinach and leek confit
- Sautéed green beans with tomatoes
- Loaded mashed potato with bacon, Cheddar and green onions
- Red wine-braised wild mushrooms with shallots
- Iceberg wedge with grape tomatoes, red onions, crisp bacon and creamy blue cheese dressing
- Caesar salad, crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing
- Traditional bread pudding served warm caramel sauce accompanied by vanilla bean ice cream

Classic Picnic Package

- Kosher-style hot dogs with mustard, pickles, onions and, relish
- Italian sausage with sweet red and green peppers, onions and giardinera on Italian rolls
- Grilled herb chicken breast with sautéed spinach and natural au jus
- Caesar salad, crisp romaine, Parmesan and garlic croutons with classic Caesar dressing and cole slaw with sweet and sour dressing
- Italian chopped salad with grilled chicken, bacon, blue cheese, tomato, pasta and a honey Dijon vinaigrette
- Cookies, brownies and caramel corn

The Southern Smokehouse

- 12-hour smoked beef brisket with barbecue bourbon glaze, mustard barbecue and sweet vinegar barbecue sauces
- Smoked pulled pork with creamy coleslaw and onion rolls
- Macaroni and cheese, Cheddar au gratin potatoes and baked beans
- Roasted corn and poblano salad
- Green salad, grape tomatoes, red onion and cucumbers with buttermilk ranch and red wine vinaigrette
- Parker house rolls and corn bread with butter and honey
- Southern peach cobbler and baked apple crisp with vanilla bean ice cream



Design-Your-Own Chef's Table

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

Salads

- Italian chopped salad with grilled chicken, bacon, blue cheese, tomato and pasta with a honey Dijon vinaigrette
- Smoked barbecue chicken salad with mixed greens, cornbread croutons and a baked-bean vinaigrette
- Barbecue shrimp and andouille salad with grilled corn, kidney beans, tomatoes and greens tossed with a Cajun vinaigrette
- Choose 2 · Chopped vegetable salad with mixed greens, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette
- Caesar salad — crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing
- Southern salad — baby field greens, assorted berries, spiced pecans and blue cheese with white balsamic vinaigrette

Entrées

- Roasted lemon-garlic chicken with natural jus
- 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
- Choose 2 · 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 barbecue aioli
- Herb-roasted beef tenderloin with merlot demi and truffle aioli

Pasta

- Penne pasta with spicy marinara, asiago cream, fresh basil and shaved Parmesan
- Rigatoni pasta with tomato-basil sauce, spinach and ricotta cheese
- Choose 1 · Wild mushroom risotto with fresh herbs and Parmesan garlic broth
- Linguini with shrimp, tomato-basil sauce, garlic and chiles

Sides

- 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
- Choose 2 · 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

May we suggest adding a dessert? DS1



Dessert **Redefined**

Dessert Menus

Signature Desserts — *Minimum of 50 people.*

A selection of our Signature desserts! Carrot cake, chocolate Paradis cake, Coconut Lopez cake, Chicago cheesecake, cupcakes, mini taffy apples, mini low-fat yogurt parfaits, sweet dessert shots, cookies, brownies and gourmet dessert bars.

Vanilla bean ice cream

The Cupcake Bar

Oh, you will need to have these cupcakes! A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean served with ice-cold low-fat and whole milk.

Banana's Foster

Sweet caramelized bananas with butter, brown sugar and flamed with dark rum. Served with vanilla bean ice cream.

Fresh And Exotic Fruit Table

An elaborate display of seasonal local and tropical fresh fruits and berries. Served with strawberry yogurt dip, mint-lime syrup and brown sugar crème fraîche.

Brownie Sundae Bar

Our signature triple chocolate chunk brownie and blondie bars served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream and assorted toppings.

Country Style Fruit Cobblers

Fresh-baked fruit blueberry with oatmeal crust and peach with cinnamon almond topping. Served warm with vanilla bean ice cream. Ask our chef about their seasonal selections!

Warm Cookies And Milk

Our chocolate chunk, oatmeal raisin, and peanut butter cookies served fresh out of the oven on griddles. Accompanied by ice-cold milk in shooters.

Fondue Station

Chocolate and caramel fondue served with a colorful display of mini cookies, seasonal fresh fruit, flavored cake bites and marshmallows.

Donut Sundae Bar

Glazed donuts toasted on our flat grill served with vanilla bean ice cream and sweet fruit compote.



Beverages

Specialty Bars and Beverages

Martini Bar — *The new spin on a classic!*

Icy cold Ketel One Vodka or Bombay Sapphire, served with a bevy of garnish. Also available are the ultimate Cosmopolitan, Apple Martini and the Lemon Drop.

Bloody Mary Bar — *A fabulous starting point!*

Classic Smirnoff or Ketel One Vodka, zesty bloody mary mix, and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces.

Mojito Bar — *The rising star of the cocktail world!*

Aromatic Bacardi Rum, fresh mint, zesty lime and cane sugar blended to Caribbean delight!

Jalapeño Margarita

The kick of a margarita with the zip of jalapeño. Go way south of the border.

French Heaven

Blissful blends of Grey Goose Pear Vodka, St. Germain Liqueur and a hint of lemon sour. *Oui!*

Vodka Lemonade With A Twist — *A blast of summer.*

Crisp Smirnoff Vodka, refreshing lemonade and Chambord.

Coffee and Donuts

Kalúha, Cointreau and Bailey's Original Irish Cream with espresso and cream. Served with a mini-donut!

Bubbles and Berries — *A salute to a great glass.*

Riesling-marinated raspberries, blueberries and blackberries with a special lift of Champagne.

Craft and Micro Brew Beers

- Blue Moon White Belgium Ale
- Fat Tire
- Leinenkugel Summer Shandy (Available seasonally)



Non-Alcoholic Beverages

Ultimate Specialty Soft Drink Station

- Handcrafted bubbles from
- A&W
- Barqs
- Faygo Pop
- Grape, Orange and Strawberry Crush

Signature Coffee & Tea Bar

Coffee and tea the way you want it. Fresh brewed specialty coffee and organic teas served with rock-candy stirrers, orange and lemon peels, multiple sugars and sweet heavy cream.

Specialty Coffee

Fresh ground beans brew up the best and brightest. Espresso and cappuccino highlight the neighborhood café feeling!

Smoothies

Hand-blended gems with sweet yogurt, fresh fruits and granola.

Hot Chocolate

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixin's!

Soft Drink Station

- Featuring the delightful flavors of the company!
- Pepsi
- Diet Pepsi
- Sierra Mist
- Sierra Mist Natural
- Mountain Dew





Bar Selections

Beverages are billed on consumption unless otherwise noted

Hosted Platinum Bar

Cocktails

Featuring Grey Goose, Hendrick's Gin, Macallan 12 Year Old, Woodford Reserve, Bacardi Limited, Crown Royal Black and Patrón Silver.

Wines by the Glass

- Seaglass Sauvignon Blanc
- La Crema Chardonnay
- Sterling Napa Merlot
- Simi Cabernet Sauvignon
- Sparkling-Zonin Prosecco

Imported Beer

Corona, Heineken

Domestic Beer

Bottled Water

Aquafina

Soft Drinks

Juices

Hosted Deluxe Bar

Cocktails

Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Rémy Martin VS, Martini & Rossi Dry and Sweet Vermouth.

Wine by the Glass

- Folie à Deux Chardonnay
- Avalon Cabernet Sauvignon
- Red Rock Merlot
- Beringer White Zinfandel

Sparkling

Woodbridge Brut

Imported Beer

Corona, Heineken

Domestic Beer

Bottled Water

Aquafina

Soft Drinks

Juices



Hosted Premium Bar

Cocktails

Featuring Smirnoff, Beefeater, Dewar's, Jim Beam, Bacardi Silver, Canadian Club, José Cuervo Gold, Korbel Brandy, Martini & Rossi Dry and Sweet Vermouth.

Wines by the Glass

Featuring, Woodbridge by Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel.

Sparkling

Woodbridge Brut

Imported Beer

Corona, Heineken

Domestic Beer

Bottled Water

Aquafina

Soft Drinks

Juices

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

	2-Hr. Package	3-Hr. Package	4-Hr. Package
Platinum Brands			
Deluxe Brands			
Premium Brands			
Beer and Wine			

Cash bar options available — minimum sales applies to all cash bars. Cashier and bartender fee required.



Wine by the Bottle

White Wine

Bubbly

Perrier-Joüet Fleur de Champagne, Epernay, France
Schramsberg Blanc de Noirs, North Coast
Korbel Brut, California
Zonin Prosecco, Italy

Light and Crisp

Brancott 'Reserve' Sauvignon Blanc, New Zealand
Provenance Sauvignon Blanc, Napa
Duckhorn Vineyards 'Decoy' Sauvignon Blanc, Napa
Seaglass Sauvignon Blanc, Santa Barbara
Little Black Dress Pinot Grigio, California
Santa Cristina by Antinori Pinot Grigio, Italy
Banfi 'Le Rime' Pinot Grigio, Italy

Creamy and Elegant

Kendall-Jackson 'Vintner's Reserve' Chardonnay, California
La Crema Chardonnay, Sonoma
Irony Chardonnay, Napa
Edna Valley Vineyard Chardonnay, San Luis Obispo
Cakebread Cellars Chardonnay, Napa
Folie à Deux Chardonnay, Napa
Sanford Chardonnay, Santa Barbara

Sweet and Smooth

Hogue 'Genesis' Riesling, Washington
Beringer White Zinfandel, California





Wine by the Bottle

Red Wine

Ripe and Rich

Red Rock Merlot, California
Sterling Vineyards 'Napa Valley' Merlot, Napa
Mark West Pinot Noir, California
Estancia Pinot Noir, Monterey
Acacia Pinot Noir, Carneros

Spicy and Sassy

Gascón Malbec, Argentina
Bodega Norton Malbec, Argentina
7 Deadly Zins Zinfandel, Lodi
Two Angels Petite Sirah, High Valley

Big and Bold

Louis Martini 'Sonoma' Cabernet Sauvignon, Sonoma
Mount Veeder Cabernet Sauvignon, Napa
Simi Cabernet Sauvignon, Alexander Valley
Chimney Rock 'Stag Leap District' Cabernet Sauvignon, Napa
Hewitt Cabernet Sauvignon, Napa
Avalon Cabernet Sauvignon, Napa
Paso Creek Cabernet Sauvignon, Paso Robles

