

CATERING & PRIVATE EVENTS




CREW
KITCHEN

CATERING & PRIVATE EVENTS



BREAKFAST

BREAKFAST BASICS



Continental Classic V

Muffins, Bagels, Breakfast Breads, Seasonal Fresh Fruit, Coffee,
Decaffeinated Coffee, Hot Herbal Teas, Assorted Juices

15 per Guest

Continental Plus V

Muffins, Bagels, Breakfast Breads, Seasonal Fresh Fruit, Coffee,
Decaffeinated Coffee, Hot Herbal Teas, Assorted Juices

30 per Guest

EGGS

Choose 1

- Classic Scrambled Eggs V AVG
- Spinach & Feta Egg White
Frittata Bites V AVG
- Tofu & Spring Veggie Scramble V AVG

MORNING POWER-UPS

Choose 1

- Mini Hash Brown Frittatas V AVG
- Herb-Roasted Red Potatoes V AVG
- Stone Ground Grits V AVG
- Vegan Oat Jars V⁺
- French Toast Bake V
- Belgian Style Waffles V

MIGHTY MEATS

Choose 2

- Thick Cut Bacon AVG
- "Whole Hog" Pork Sausage AVG
- Chicken Sausage AVG
- Plant-Based Sausage V

V Vegetarian V⁺ Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 20% 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 | 8 per Guest

Chorizo, Egg, Potato, Flour Tortilla | 8 per Guest

Turkey Sausage, Egg White, Cheddar Cheese, English Muffin | 9 per Guest

Fried Chicken, Hot Honey, Biscuit | 9 per Guest

Ham, Egg, Swiss, Croissant | 10 per Guest



Breakfast Boards

Boost Your Continental Breakfast

Whipped Ricotta Board V

Honey, Lemon, Lavender, Artesian Breads, Assorted Crackers

*250 per Board
Serves 25 Guests*

Whipped Feta Board V

Tapenade, Pita Chips

*300 per Board
Serves 25 Guests*

Lox & Bagels Board

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

*450 per Board
Serves 25 Guests*

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BREAKFAST EXPERIENCES

Action Stations

Minimum 25 Guests
Chef Attendant Fee 150

Hot Oatmeal Bar V

Dried Fruits, Nuts,
Brown Sugar, Berries

10 per Guest

Omelet Action Station AVG

Cheeses, Peppers, Mushrooms,
Tomatoes, Green Onions, Bacon,
Sausage, Ham

12 per Guest

Chilaquiles Action Table AVG

Crispy Fried Corn Tortillas, Spicy Salsa
Verde, Roasted Tomato Salsa, Charro
Beans, Avocado, Cilantro, Roasted
Fresh Chiles, Fried or Scrambled Eggs,
Assorted Hot Sauces

15 per Guest

Mini Protein Packed & Regular Pancakes V

Chocolate Chips, Blueberries, Pecans,
Maple Syrup, Fruit Marmalades,
Dried Nuts, Fresh Bananas,
Strawberries, Greek Yogurt, Butter

12 per Guest

Brunch Toasts V

- Avocado & Chia Seeds
- Almond Butter & Banana
- Fried Egg & Mozzarella
- Ricotta Salata & Honey
- Mozzarella & Pesto
- Nutella & Fresh Berries

15 per Guest

Build Your Own Açai Bowls V

Bananas, Blueberries, Strawberries,
Coconut, Almonds, Granola, Honey,
Peanut Butter, Almond Butter,
Chia Seeds, Flax Seeds

10 per Guest

Loaded Breakfast Potato Skins AVG

- Smoked Bacon, Scallions, Sunny Side
Eggs, Honey Mustard Jalapeño Jam
- Virginia Ham, Roasted Peppers,
Swiss Cheese, Bloody Mary Ketchup
- Crispy Mushrooms, Mozzarella,
Oven-Roasted Tomatoes, Arugula,
Basil Pesto

12 per Guest

Farmers Market Ranchers Steak & Eggs AVG

Grilled Strip Steak, Scrambled Eggs,
Breakfast Potato Cheese Casserole,
Avocado Chimichurri

25 per Guest

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ALL DAY BREAKS

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Warm Soft Pretzels V

Assorted Mustards, Beer Cheese,
Sweet Cream Cheese

8 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

10 per Guest

Build Your Own Trail Mix V

Pretzels, Puffed Oats, Granola,
M&M's, Dried Fruit, Toasted Coconut,
Yogurt Covered Pretzels, Assorted
Nuts & Seeds

12 per Guest,
Minimum 50 Guests

The Candy Jar V

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

10 per Guest,
Minimum 25 Guests

Endurance Shakes & Smoothies V

- Wild Berry Smoothie
- Super Greens Smoothie
- Mocha Espresso Shake

12 per Guest
Minimum 25 Guests
Chef Attendant Fee 150

Cookies & Milk V

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

10 per Guest

Grab & Go

Assorted Bagels with Cream Cheese V | 38 per Dozen

Breakfast Pastries V | 36 per Dozen

Whole Fruit V AVG | 22 per Dozen

Fruit Cup V AVG | 70 per Dozen

Assorted Greek Yogurts V AVG | 70 per Dozen

Yogurt, Granola & Berry Parfaits V | 96 per Dozen

Assorted Jumbo Cookies V | 42 per Dozen

Double Fudge Brownies V | 50 per Dozen

Granola Bars V | 28 per Dozen

Protein & Energy Bars V | 72 per Dozen

Individual Trail Mix V | 72 per Dozen

Freshly Popped Popcorn V AVG | 3.50 per Guest

Tortilla Chips, Guacamole & Salsa V AVG | 165 per Order, Serves 25 Guests

Kettle Chips & French Onion Dip V | 135 per Order, Serves 25 Guests

Garden Fresh Crudités & Buttermilk Ranch Dressing V AVG
| 120 per Order, Serves 25 Guests

Assorted Ice Cream Novelties V | 60 per Dozen



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CATERING & PRIVATE EVENTS



LUNCH

LUNCH

Classic Lunch Tabled or Boxed

Choose 2 | 27 per Guest

Choose 3 | 30 per Guest

Make any Lunch Boxed for an Additional 3 per Guest

Each Boxed Lunch Includes (1) Sandwich or Salad Entrée, (2) Sides and (1) Dessert.

Maximum Selection of (3) Sandwiches or Wraps

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 V

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

Buckeyes V AVG

Rice Crispy Treats V AVG



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LUNCH EXPERIENCES

Sandwich Action Stations

TURKEY BLT CARVING STATION

*25 per Guest
Minimum 25 Guests
Chef Attendant Fee 150*

Slow-Smoked Turkey Breast, Honey Glazed Nueske's Bacon, Heirloom Tomatoes, Avocado, Assorted Cheeses, Lettuce, Arugula, Herb Aioli, Assorted Mustards, Wheat Bread, Sourdough Rolls, Rye Bread, Classic Potato Salad, Roasted Vegetable Salad, Kettle Chips

HOT OFF THE PRESS

*30 per Guest
Minimum 25 Guests
Chef Attendant Fee 150*

Barbecue Smoked Pork Cuban Sandwich

Pit Ham, Swiss Cheese, Slow-Smoked Pork Shoulder, Ciabatta

Serious Jerk Chicken

Marinated Chargrilled Chicken Thighs, Pickled Vegetables, Scotch Bonnet Aioli, Vietnamese Roll

Vegetable Banh Mi

Chili Mayo, Grilled Portobello, Tofu, Pickled Carrot, Cucumber, Jalapeño, Vietnamese Roll

Includes:

Fire-Roasted Vegetable Salad

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

Elote Corn Salad

Sweet Corn, Chili Lime Salt, Cotija Cheese, Lime Juice, Cilantro

Chip Dip

Kettle-Style Potato Chips, Dill Pickle Dip

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LUNCH EXPERIENCES

Mediterranean Bowls Station

26 per Guest
Minimum 25 Guests
Chef Attendant Fee 150

Meats

- Harissa Chicken
- Gyro Steak
- Falafel

Greens

- Mixed Greens
- Romaine
- Spinach

Grains

- Basmati Rice
- Brown Rice

Cheese

- Feta
- Ricotta Salata

Vegetables

- Cucumbers
- Grape Tomatoes
- Olives
- Grilled Vegetables
- Chickpeas

Dressings

- Tzatziki
- Yogurt Tahini
- Red Wine Vinaigrette

MVP Table

32 per Guest
Minimum 25 Guests

Classic Caesar Salad

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

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

Freshly Popped Popcorn

Potato Chips & Gourmet Dips

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

Gourmet Cookies, Brownies & Blondies

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LUNCH



Stadium Table

30 per Guest
Minimum 25 Guests

House Garden Salad V AVG

Mixed Field Greens, Tomatoes,
Cucumbers, Carrots, Red Onion,
Balsamic Vinaigrette, Ranch Dressing

Grilled Options

Choose 3

- Grilled Beef Burgers AVG
- Grilled Chicken Breast AVG
- Grilled Turkey Burgers
- Stadium Brats
- Black Bean Burger V

Sliced Cheddar, Swiss & Provolone,
Green Leaf Lettuce, Sliced Tomatoes,
Red Onions, Pickles, Traditional
Condiments, Hamburger Buns,
Hot Dogs Buns

Gluten Free buns available
upon request.

BBQ Baked Beans

Traditional Potato Salad

House Baked Peach & Apple Pies V

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LUNCH



Lunch Enhancements

Spicy Tofu Protein Bowl V AVG

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

10 per Guest

Ancient Grain Salad V

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

8 per Guest

Fire-Roasted Vegetable Salad V AVG

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

8 per Guest

Chinois Chicken Salad

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

10 per Guest

Goopy Mac & Cheese V

Fontina, Gruyère, Cheddar Cheeses

10 per Guest

Italian Sausages & Bratwurst

Grilled Peppers, Onions, Assorted Mustards, Hoagie Rolls

11 per Guest

Home-Style Breaded Chicken Tenders

Buttermilk Ranch Dressing, BBQ Sauce

12 per Guest

Smoked Pulled Pork

Signature BBQ Sauce, Creamy Coleslaw, Onion Rolls

10 per Guest

All Beef Hot Dogs

Traditional Condiments, Hot Dog Buns

7 per Guest

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RECEPTION DINING

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Classic Cold Passed Appetizers

Each Order Includes 25 Pieces
Tray Pass Fees Apply

Deviled Eggs V AVG

Hungarian Paprika

125 per Order

Asparagus & Prosciutto Crostini

Shallot Lemon Drizzle

150 per Order

Nut Crunch Crostini V

Pistachios, Herb Goat Cheese

150 per Order

Boursin & Peppadew Crostini V

165 per Order

Garlic Flatbread V

Parmesan, Whipped Artichoke Spread

145 per Order

Antipasto Kabobs

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

175 per Order

Spinach & Artichoke Tart V

Creamy Spinach, Roasted Artichoke

125 per Order

Everything Pretzel & Beer Cheese Dip V

150 per Order

Tuna Tartar

Sushi Grade Tuna, Wonton Crisp, Wasabi Cream

225 per Order

Smoked Salmon Lollipops

Cold Smoked Salmon, Chive Cream Cheese, Grissini Stick

175 per Order

Shrimp Cocktail Shooters AVG

Spicy Cocktail Sauce

200 per Order

Gazpacho Shooters V

125 per Order

Garden Crudités Shooters V AVG

Buttermilk Ranch Dressing

125 per Order

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Classic Hot Passed Appetizers

Each Order Includes 25 Pieces
Tray Pass Fees Apply

Philly Cheesesteak Tart

125 per Order

Blackened Chicken Phyllo Cup

Mango Pepper Relish

125 per Order

Shrimp Quesadillas

Oaxaca Cheese, Roasted Chilies,
Salsa Verde

175 per Order

Vegetarian Quesadilla V

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

145 per Order

Mini Gooey Mac & Cheese V

Fontina, Gruyère, Cheddar

125 per Order

Mini Chicken & Waffles Cones

Cinnamon Cayenne Syrup

175 per Order

Lobster Corn Dogs

Smoked Tomato Cocktail Sauce

250 per Order

Cheeseburger Slider

Secret Sauce, Pickles, Lettuce,
Tomatoes, Brioche Bun

175 per Order

Filet Mignon Sliders

Garlic Butter, Brioche Bun

250 per Order

Chicken Potstickers

Sweet Chili Soy Glaze

125 per Order

Vegetable Spring Rolls V

Sweet Chili Sauce

125 per Order

Tomato Soup & Grilled Cheese V

150 per Order

Mini BBQ Bowl

Pulled Pork, Mashed Potatoes,
Cheesy Corn, Fried Onions

150 per Order

Mini Beef Empanadas

Salsa Verde

175 per Order

Thai Chicken Skewers AVG

Peanut Sauce

150 per Order

Tequila Lime Shrimp Skewers AVG

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

225 per Order

Spicy Pork Belly Lollipop AVG

Brown Sugar Glaze

200 per Order

Crab Cake

Lemon Aioli

225 per Order

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RECEPTION EXPERIENCES



Pasta Action Station

Choose 2 | 30 per Guest

Choose 3 | 38 per Guest

Minimum 25 Guests

Chef Attendant Fee 150

Served with garlic knots.

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

350 per Order
Serves 25 Guests

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

Southwest Nacho Bar

12 per Guest
Minimum 25 Guests

Chili, Queso Blanco Cheese Sauce, Salsa,
Sour Cream, Jalapeño Peppers, Tortilla Chips

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Street Sopas Action Cart

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

38 per Guest
Minimum 25 Guests
Chef Attendant Fee 150

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

28 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

25 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



Dim Sum

18 per Guest
Minimum 25 Guests

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

Sushi Table AVG

Market Price
Minimum 50 Guests

Assorted Nigiri, Sashimi & Rolls, Pickled Ginger,
Seaweed Salad, Wasabi, Soy Sauce

Ramen Noodle Bar

26 per Guest
Minimum 25 Guests
Maximum 200 Guests
Chef Attendant Fee 150

Broths

- Asian Mole
- Shanghai
- Thai Vegan

Proteins

- Ramen Chicken
- Cilantro Shrimp
- Asian Pork

Sauces

- Sweet Soy
- Low Sodium Soy
- Chili Garlic
- Sweet Chili
- Sriracha

Vegetables & Herbs

- Carrots
- Snap Peas
- Celery
- Jalapeños
- Shiitake Mushrooms
- Thai Basil

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RECEPTION EXPERIENCES

Sliders & Minis

Choose 2 | 18 per Guest

Choose 3 | 22 per Guest

Minimum 25 Guests

Ahi Tuna Sliders

Wasabi Aioli

+5 per Guest

Meatball

Parmigiano Reggiano, Mini Hero Rolls

Cheeseburger

Secret Sauce, Pickles, Lettuce,
Tomatoes, Brioche Bun

Filet Mignon Sliders

Garlic Butter, Brioche Bun

+5 per Guest

Chicken Banh Mi Sliders

Vietnamese Chicken, Daikon,
Jalapeño Slaw, Chili Aioli

Nashville Hot Chicken

Spicy Butter Pickles, Brioche Bun

Impossible Slider

Cheddar Cheese, Lettuce, Tomato,
Chipotle Aioli

Raw Bar

Market Price

Minimum 75 Guests

King Crab Legs, Jumbo Shrimp, Tuna Poke, Remoulade,
Spicy Cocktail Sauce, Oyster Crackers

Signature Butchers Block

Mini Rolls & Butter

Minimum 25 Guests

Carver Fee of 150 will be applied to all Butcher Blocks

Roasted Strip Loin

Red Wine Sauce

26 per Guest

Herb-Crusted Ribeye

Garlic Butter Sauce

30 per Guest

Prime Rib Carvery

Natural Jus, Horseradish Cream

35 per Guest

Herb-Roasted Turkey Breast

Apricot Chutney

25 per Guest

Smoked Brisket

BBQ Sauce, Red Onion Marmalade

25 per Guest

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RECEPTION EXPERIENCES

Stadium Happy Hour

28 per Guest
Minimum 25 Guests

All Beef Hot Dogs

Traditional Condiments

Classic Beef Chili AVG

Sour Cream, Shredded Cheddar Cheese,
Tortilla Chips

Housemade Pizza

Cheese, Pepperoni

Worldwide Wing Table

Ranch, Blue Cheese, Carrots & Celery

Choose 2 | 18 per Guest

Choose 3 | 20 per Guest

Minimum 25 Guests

Traditional Spicy Buffalo

Sweet & Smoky BBQ

Sweet Chili

Mesquite BBQ Dry Rub

Gourmet Mac & Cheese Table

Choose 2 | 15 per Guest

Choose 3 | 17 per Guest

Minimum 25 Guests

Buffalo Chicken Mac

Monterey Jack Cheese, Blue Cheese

Smoked Pork Mac

Cheddar Cheese

White Cheese Mac V

Spinach, Artichokes

Hickory Bacon Mac

Cheddar Cheese

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DINNER

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Classic Dinner – Plated

Dinner Rolls & Honey Herb Butter

55 per Guest Unless Noted Otherwise

Minimum 25 Guests

Maximum Selection of 3 Entrées

SALAD

Choose 1

Field of Greens Salad

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

Classic Caesar Salad

Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Kale & Apple Salad

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

Chopped Wedge

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

Southern Salad

Baby Greens, Mixed Berries, Spiced Pecans, Goat Cheese, White Balsamic Vinaigrette

ENTRÉE

Choose 1

Grilled Peppercorn Crust Filet Mignon

Rosemary Demi-Glace, Roasted Fingerling Potatoes, Haricot Verts

Market Price

Grilled New York Strip Steak

Herb Butter, Sweet Potato Mash, Haricot Verts

Market Price

Red Wine Braised Short Ribs

Polenta Cake, Honey Glazed Carrots, Red Wine Demi

Truffle Chicken

Truffle Jus, Yukon Gold Potatoes, Caramelized Cipollini Onions

Herb Marinated Airline Chicken

Boursin Whipped Potatoes, Roasted Bistro Vegetables

Oven-Roasted Salmon

Saffron Couscous, Haricot Verts, Chardonnay Butter Emulsion

Spaghetti Squash

Fried Portobello Ribs, Smoked Tomato Sauce

Butternut Squash Ravioli

Sage Brown Butter Cream Sauce, Kale-Cranberry Relish

Grilled Cauliflower Steak

Edamame Puree, Romesco Sauce

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DINNER

Classic Dinner – Plated, Continued

Dinner Rolls & Honey Herb Butter

55 per Guest Unless Noted Otherwise

Minimum 25 Guests, Maximum Selection of 3 Entrées

DUET ENTRÉE

Grilled Petite Filet & Pan Seared Lemon Chicken AVG

Tomato-Basil Relish, Boursin Whipped Potatoes, Red Wine Sauce, Honey Glazed Carrots

Market Price

Grilled Petite Filet & Shrimp AVG

Roasted Fingerling Potatoes, Haricot Vert

Market Price

Grilled Petite Filet & Seared Salmon AVG

Parmesan Risotto, Three-Peppercorn Sauce, Roasted Bistro Vegetables

Market Price

Char-Grilled Ribeye & Seared Maine Scallops AVG

Red Wine Sauce, Scalloped Yukon Gold Potatoes, Asparagus

Market Price

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

Tiramisu V

Mascarpone, Cocoa Powder

Vegan Lemon Raspberry Cheesecake V²

Raspberry Drizzle

Vegan Strawberry Gelato V² AVG

Sliced Strawberries

Vegan Vanilla Bean Gelato V² AVG

Mixed Berries

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DINNER

Classic Dinner – Tabled

60 per Guest
Minimum 25 Guests

ENTRÉES

Choose 2

Grilled Petite Filet AVG

+12 per Guest

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

+8 per Guest

Vegetable Ravioli V

Sweet Corn Cream

Grilled Cauliflower Steak V² AVG

Edamame Puree, Romesco Sauce

COLD SIDES

Choose 2

Classic Caesar Salad

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

Southern Salad V AVG

Baby Greens, Mixed Berries, Spiced
Pecans, Goat Cheese, White Balsamic
Vinaigrette

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

Goosey 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

V Vegetarian V² Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 20% 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.

DINNER

Smokehouse Table

50 per Guest
Minimum 25 Guests

Southern Cobb Salad

Chopped Romaine, Roasted Corn, Grape Tomatoes, Bacon, Shredded Cheddar, Green Onions, Hard-Boiled Eggs, Ranch Dressing

Southern Coleslaw

Smoked Pulled Chicken

Assorted BBQ Sauces, Slider Buns

BBQ Beef Brisket

18-Hour House Smoked & Sliced

Goosey Mac & Cheese

Fontina, Gruyere, Cheddar Cheeses

Sweet Potato Casserole

Collard Greens

Strawberry Rhubarb Pie

Whipped Cream

Dessert Bars

Assorted Gourmet Dessert Bars

Taste of Columbus Table

68 per Guest
Minimum 25 Guests

Cucumber Salad

Fresh Dill

German Marble Potato Salad

Chicken Fricassée

Mustard Cream Sauce, Lemon Wedges, Charred Heirloom Tomatoes

Pork Schnitzel

Braised Red Cabbage, Mushroom Burgundy Gravy

Spätzle

Herb Brown Butter

Mashed Red Skin Potatoes

Braised Green Beans & Bacon

Dill Buttered Baby Carrots

Bavarian Pretzel Bites

Smoked Cheddar Beer Cheese Dip

German Chocolate Cake

Warm Apple Dumplings

Cinnamon Glaze

 Vegetarian  Vegan  Avoiding Gluten

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CATERING & PRIVATE EVENTS



DESSERT

DESSERT

Dessert Tables

Dessert Cart Experience

Signature Carrot Cake, Red Velvet Cake, Cheesecake, Cookies, Brownies, Blondies, Candies, Vanilla Bean Ice Cream

18.50 per Guest
Minimum 50 Guests

Assorted Mini Signature Desserts

Assorted Mini Cheesecakes, Macaroons, Chocolate Truffles, Buckeyes, Gourmet Dessert Bars

16 per Guest
Minimum 50 Guests

Bread Pudding Soufflé

Bourbon Caramel Sauce, Vanilla Bean Ice Cream

9 per Guest
Minimum 25 Guests

Fresh Fruit Cobblers

· Blueberry, Peach or Apple
· Fresh Whipped Cream

Choose 2 | 8 per Guest
Choose 3 | 10 per Guest

Dessert Shooters

Strawberry Shortcake, Chocolate Brownie, Mixed Berry Cheesecake

10 per Guest
Minimum 25 Guests

Cupcake Bar

Jelly Roll, Red Velvet, Peanut Butter Cup, Vanilla Bean, Chocolate

15 per Guest
Minimum 25 Guests

Cheesecake

Strawberry & Blueberry Compote, Whipped Cream

10 per Guest
Minimum 25 Guests

Dessert Action

Donut Bar

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

15 per Guest
Minimum 25 Guests

Carved Campfire S'mores

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

20 per Guest
Minimum 25 Guests

Ice Cream Sundae

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

15 per Guest
Minimum 25 Guests

 Vegetarian  Vegan  Avoiding Gluten

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CATERING & PRIVATE EVENTS



BEVERAGE

BEVERAGE

Hosted Deluxe Bar

Spirits

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardí Superior Rum
Hornitos Plata Tequila
Jim Beam Bourbon Whiskey
Dewar's White Label Scotch

12 per Drink

Wine

Kendall Jackson Chardonnay
Kim Crawford Sauvignon Blanc
Columbia Crest Cabernet
19 Crimes Red Blend

12 per Drink

Domestic Beer

9 per Drink

Premium Beer & Seltzers

10 per Drink

Hosted Platinum Bar

Spirits

Grey Goose Vodka
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Patron Silver
Jameson Irish Whiskey
Woodford Reserve Bourbon
Jack Daniel's Whiskey

14 per Drink

Wine

Santa Margherita Pinot Grigio
Sonoma-Cutrer Russian River Ranches Chardonnay
Louis Martini Cabernet Sauvignon
Conundrum by Caymus Red Blend

14 per Drink

Domestic Beer

9 per Drink

Premium Beer & Seltzers

10 per Drink

Hosted Bar Service

	2 Hours	3 Hours	4 Hours
Platinum Brands	38 pp	50 pp	62 pp
Deluxe Brands	32 pp	42 pp	52 pp
Deluxe Beer & Wine	28 pp	36 pp	44 pp

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BEVERAGE

Specialty Cocktail Packages

*Enhance your bar package with one of our signature cocktails!
All Specialty Cocktail Packages Serve 10 Guests Unless Otherwise Noted.*

Bloody Mary

150 per Order

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

Mimosa

125 per Order

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

Aperol Spritz

140 per Order

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

Sangria

150 per Order

Red & Rosé White Sangria, Seasonal Fruits

Whiskey Aficionado

Manhattan & Old-Fashioned

*500 per Order, Serves 20
Choose 4*

Basil Hayden Bourbon

Jim Beam White Label Bourbon

Knob Creek Bourbon

Maker's Mark Bourbon

Woodford Reserve Bourbon

Johnnie Walker Black Scotch

The Balvenie Caribbean Cask 14 Scotch

Glenlivet 12 Year Scotch

Bartesian Cocktail Mixer Package

*16 per Drink
125 Set Up Fee
Pick 1 Package
Minimum 25 Guests*

Classic Pacakge

Manhattan
Long Island Iced Tea
Blackberry Margarita
Lemon Drop

Specialty Pacakge

Whiskey Sour
Hurricane
Spicy Margarita
Ginger Peach Iced Tea

Cashless/Credit Card Bar Options are also available. Please review with your sales manager or coordinator for details. A minimum of 300 per bar is required as well as a Bartender fee.

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BEVERAGE

Non-Alcoholic Refreshments

All-Natural Flavored Waters

45 per Gallon

Choose 1

Strawberry

Cucumber Lemon

Minted Watermelon

Hot Chocolate

55 per Gallon

Warm Chocolate, Fresh Whipped Cream,
Chocolate Sprinkles, Mini Marshmallows

Lemonade & Iced Tea

40 per Gallon

Traditional Lemonade, Sweet & Unsweetened Tea

Continuous Non-Alcoholic Beverage Service

4 Hours Continuous Beverage | 14 per Guest

6 Hours Continuous Beverage | 17 per Guest

8 Hours Continuous Beverage | 20 per Guest

*Includes Soft Drinks, Bottled Water, Coffee,
Decaf and Herbal Teas*

Non-Alcoholic A La Carte

Assorted Soft Drinks | 4 each

Bottled Water | 4 each

Coffee & Decaffeinated Coffee

| 40 per Gallon

**Keurig K-Cup Service with
Machine Rental, 20 Assorted
K-Cups** | 78 per 4 Hours of Service
Maximum 15 Guests

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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.

Danielle Smith
Sr. Catering Sales Manager
Phone: 614-688-4660
Email: danielle.smith@levyrestaurants.com

HOURS OF OPERATION

Our sales team is available from 8am to 4pm EST Monday through Friday to assist you in planning your event.

OUTSIDE FOOD AND BEVERAGE

No food or beverage of any kind may be brought into or removed from the location by either client or client's guests without prior written approval.

SALES TAX AND SERVICE CHARGE

Please note that all food, beverage and related items are subject to a 20% 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 gratuities for service, if any, is voluntary and at your discretion.

MENU

Menu selections and other details pertinent to your function must be submitted to the Catering Sales Department at least (30) days prior to the function date. Your Catering Sales Manager or Coordinator will assist you in selecting the menu items and making arrangements to ensure a successful event.

PRICING

Prices are subject to change without notice. Guaranteed pricing will be confirmed 60 days prior to the event. Orders placed or counts increased within three (3) business days of service will be charged 10% higher pricing than published menu prices. Events over 500 guests may require specialized menus and our culinary team is happy to customize the perfect menu for your event.

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.

PAYMENT

We will not commence service without a receipt of one hundred percent (100%) NON-REFUNDABLE deposit of the estimated Event Price at least seven (7) business days prior to the Event. Notwithstanding the foregoing, we will not commence service without receipt of one hundred percent (100%) NON-REFUNDABLE deposit of the estimated Event Price at least fourteen (14) business days prior to the Event, for functions with more than 500 guests.

The Scoop, Continued

GUARANTEES

A guaranteed number of attendees/quantities of food is required seven (7) business days prior to the event date for functions of 500 guests or less (a business day is defined as Monday through Friday and Holidays and Weekends are excluded from receiving guarantees). This guarantee must be submitted by noon. If the guarantee is not received, Levy reserves the right to charge the payment on file for the number of person/quantities specified on the contracted event order. Guarantees increased less than 72 business hours prior to an event will be subject to a 10% increase on the price for each additional guest or increase. All functions over 500 guests require an initial guarantee fourteen (14) days prior to the event and final guarantees must be received seven (7) business days prior to the event. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed attend the event.

CANCELLATIONS

Any event cancelled within 30 days prior to the event will incur 100% of the estimated charges. Please note, for specialty menu items, a longer window of cancellation may be necessary.

RESPONSIBLE ALCOHOL SERVICE

We shall only serve alcoholic beverages to individuals who are at least (21) years of age and will check identification of Client and any of Client's guests that appear to be under (30) years of age. If we believe, in our sole discretion, that Client or any of Client's guests are intoxicated, we shall be permitted, in our sole discretion, to discontinue or limit alcohol service at the event.

ADDITIONAL FEES AND SERVICE

Levy will endeavor to fulfill special menu requests including gluten free and vegetarian meals, whenever possible. In addition to our food and beverage selections, your Catering Sales Manager or Coordinator can assist you with many other arrangements such as linens, floral centerpieces, special occasion cakes. Additional fees apply and are subject to change without notice.

China Services:

All food and beverage events are accompanied by high-grade disposable ware. If China/Glassware is preferred, additional rental fees apply. Please ask your Catering Sales Manager or Coordinator for more details.

Linens:

Please discuss pricing for house linens and specialty linens with your Catering Sales Manager or Coordinator as prices will vary for each event.

Service Staff:

Guest to server ratio is one (1) server per twenty (20) guests for plated meal functions and one (1) server per fifty (50) guests at chef table functions. This ratio is based on rounds of eight (8) or ten (10) guests. A Supervisor Fee will be added for functions with fifty (50) or more. Chef Attendant Fees will vary based on service style, menu selections and guarantee. Service staffing levels are subject to change without notice based on specific event requirements. Additional labor fees may apply for holiday events.

