

LOS ANGELES, CA

Catering Menu



34.0522° N, 118.2437° W

Los Angeles, often referred to simply as LA, is a major city located in the southern part of California, United States. It's a global center for entertainment, culture, media, fashion, science, technology, and education.





Los Angeles, CA



OUR FOOD MATTERS

In 2020, we started on the **Our Food Matters** journey with a newfound appreciation of just how precious food is to our communities and climate. Food can be regenerative to our world by restoring & drawing down the carbon from greenhouse gasses into the soil. This practice creates a more prosperous, biodiverse, living soil that will deliver better flavored and nutrient-dense foods for our customers to enjoy.

As a company of Chefs, Levy and Compass Group USA is on the frontline of change in the food system. We have built relationships and continue to partner with organizations that provide us with the knowledge and tools that we need to make a difference for our clients, our people, and our planet.

For us, **fighting climate change is as easy as making delicious food** for our clients and guests. We are rebuilding recipes, literally from the ground up, with the most regenerative ingredients that are also readily available to our Chefs. With these reengineered recipes, we are able to utilize our scale to both expand our biodiversity and drive restorative change within the system.

"Planting for the mind, body and soul"



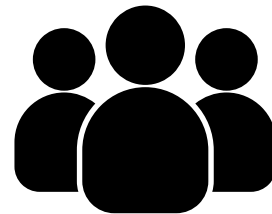
THE SCOOP

WE BELIEVE THAT EVERY OCCASION SHOULD BE.

Extraordinary

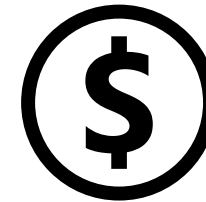
IT'S ALL ABOUT THE FOOD AND THE THOUSANDS OF DETAILS THAT SURROUND IT. YOUR DEDICATED CATERING SALES MANAGER WILL PARTNER WITH YOU TO SHAPE AN EXPERIENCE THAT STANDS OUT. TOGETHER WE LOOK FORWARD TO DELIVERING

GUARANTEES



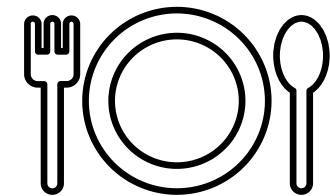
IN ORDER TO PROVIDE THE HIGHEST QUALITY AND SERVICE, A GUARANTEED NUMBER OF ATTENDEES AND QUANTITIES OF FOOD IS REQUIRED 7 DAYS PRIOR TO YOUR EVENT. PLEASE REFER TO YOUR CATERING AGREEMENT FOR MORE DETAILS.

TAXES & FEES



PLEASE NOTE THAT ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO A 19.5% SERVICE CHARGE AND A SEPARATE 7.5% ADMINISTRATIVE FEE, PLUS APPLICABLE SALES TAX. RATES ARE SUBJECT TO CHANGE. ONLY THE SERVICE CHARGE IS DISTRIBUTED TO SERVICE EMPLOYEES.

CHINA SERVICE



CHINA IS INCLUDED WITH SERVICES IN ALL MEETING ROOMS AND ANY PLATED FUNCTIONS. ADDITIONAL FEES WILL APPLY FOR CHINA SERVICE IN ALL OTHER SPACES.

FULL PAYMENT IS REQUIRED

Prior to the commencement of services.

BEVERAGES

INDIVIDUAL

ASSORTED SOFT DRINKS + CANNED SPARKLING WATER
4.50 each

PATH SPARKLING WATER
7 each



PATH ALUMINUM REUSABLE BOTTLED WATER
7 each



BOTTLED COLD BREW
8.50 each

ASSORTED CANNED JUICES
Orange, Cranberry, Apple
6 each

FRESH PRESSED JUICES
10

PACKAGES

SINGLE SERVE COFFEE BREWER PACKAGE
600 per package

Make-it-yourself single brew machine that contains four packages of 24 cups (96 cups total) of assorted coffee, decaf, and herbal teas, five gallons water, half and half, oat milk, assorted sugars.

***REQUIRES POWER**

COFFEE POD REPLENISHMENT
85 per box of 24 pods

NESPRESSO BREWER PACKAGE
800 per package

Nespresso machine that contains four packages of 24 pods (96 pods total) of assorted espressos, five gallons water, half and half, oat milk, assorted sugars.

***REQUIRES POWER**

BY THE GALLON

FRESH BREWED GROUNDWORKS COFFEE
90 per gallon

Regular and decaffeinated coffee, includes half and half, oat milk, assorted sugars

+ ALMOND MILK, SOY MILK

10 per gallon of coffee

+ HOUSEMADE VANILLA OR CARAMEL SYRUP

10 per gallon of coffee

HERBAL TEAS

90 per gallon

Includes honey and lemon

Levy SIGNATURE

ICED HORCHATA COFFEE

99 per gallon

FRESH SQUEEZED LEMONADE

55 per gallon

FRESH SQUEEZED STRAWBERRY LEMONADE

55 per gallon

BREWED ICED TEA

55 per gallon

Served with lemon wedges

AGUAS FRESCAS

60 per gallon

Jamaica, Horchata, Melon

JUICE

55 per gallon

Orange, cranberry, or apple

SPA WATER

60 per gallon

Cucumber Lime, Watermelon Mint, Ginger Lemon

5 GALLON SPRING WATER

60 each

WATER COOLER

50 per day

THE BAR

BEER

Assorted Local Craft Beers - \$9 / \$12

Import - \$9

Domestic - \$8

Cider - \$9

Seltzer \$9

WINE

Canned - \$12

By the Glass – starting at \$12

please reach out to your Sales Manager for a full wine list

COCKTAILS

Canned Cocktails - \$14

Cocktails by the Glass – starting at \$14

Bartender required – 1 per 75

Bar selections rotate + are subject to change



THE FUTURE
IS IN OUR

HANDS

be **brave** enough to start a
conversation that **matters**.



WE STRIVE TO CREATE A CIRCULAR ECONOMY
WITH BETTER BOTTLED WATER

THE LA CONVENTION CENTER HAS COMMITTED TO
DISCONTINUING THE USE OF SINGLE USE PLASTIC BOTTLES.

In it's place - we have added more water filling stations and we now offer a refillable aluminum water solution that is not only better for the environment, but tastes better too!

BREAKFAST CHEFS TABLES

BROKEN SPANISH

Short Rib Machaca, Piquillo Chimichurri, Queso Fresco, Spanish Tortilla Bake with Manchengo, Churro French Toast Casserole, Sonoran Flour Tortillas
48

MORNING STROLL

Freshly Baked Signature Pastries, Seasonal Fresh Sliced Fruit Jars, Egg Frittata, Cinnamon Toast Casserole, Applewood Smoked Bacon, Chicken Apple Sausage, Breakfast Potatoes
45

BREAKFAST BITES

Freshly Baked Mini Signature Pastries, Taste of LA Fruit Salad Jars, Low Fat Greek Yogurt Parfait Jars with Crunchy Granola, Seasonal Berries Drizzled with Honey, Sous Vide Egg Bites (meat + Veg option)
48

HEALTHY AND FIT

Almond Butter Toast with sliced bananas and honey, Turkey Bacon, Spinach frittata, Whole Grain Oatmeal Flan, Fresh Watermelon and Seasonal Berries
46

CONTINENTAL

Freshly Baked Signature Pastries, LA Fruit Salad Jars, Regular Coffee + Hot Tea Service
30

***PLATED OPTIONS AVAILABLE UPON REQUEST.**

ALL MENUS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.
All menus can be boxed for an additional fee.

BREAKFAST EXPERIENCES

CHILAQUILES ACTION TABLE

Crispy Fried Corn Tortillas, Spicy Salsa Verde, Roasted Tomato Salsa, Charro Beans, Avocado, Cilantro, Roasted Fresh Chiles, Fried or Scrambled Eggs, Assorted Hot Sauces
Chef Attendant required
52

BREAKFAST BOARDS

min 12 guests

LOX AND BAGELS BOARD

Scottish Smoked Salmon, Assorted Bagels, Plain and Chive Cream Cheese, Sliced Cucumbers, Sliced Tomatoes, Red Onions, Capers - Vegan Option – Cured Tomato Lox
44

WHIPPED RICOTTA BOARD

Honey, Lemon, Lavender, Artisan Breads, Assorted Crackers
36

BRUNCH TOASTS

Avocado and Chia Seeds, Almond Butter and Banana, Fried Egg and Mozzarella, Ricotta Salata and Honey, Mozzarella and Pesto, Nutella and Fresh Berries
42

BREAKFAST PINSAS

min 25 guests
Bacon, Egg, Cheddar Cheese
Tomato, Spinach, Mozzarella

ALL MENUS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.
Avoiding Gluten and Vegan/Vegetarian Options available.

BREAKFAST ENHANCEMENTS

FRESH BAKED BREAKFAST PASTRIES

70 per dozen

AVOIDING GLUTEN + VEGAN PASTRIES

150 per 2 dozen

ASSORTED DONUTS

60 per dozen

ASSORTED BAGELS

with cream cheeses

75 per dozen

ASSORTED INDIVIDUAL YOGURTS

5 each

YOGURT PARFAIT JARS

11 each

OVERNIGHT OAT JARS

*flavors must be ordered by the dozen

Options include:

Wild Berry, Granny Smith, Cinnamon Roll

12

COCONUT CHIA PARFAITS

with tropical fruit

12

TASTE OF LA FRUIT SALAD JARS

10

ALL MENUS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.

BREAKFAST ENHANCEMENTS

HOT OATMEAL BAR

Brown Sugar, Dried Fruits, Fresh Berries

12

TASTE OF LA BREAKFAST BURRITO

Fresh Scrambled Eggs, Cheddar Cheese, Tater Tots, Cilantro Crema.

16

Available as vegetarian or with Breakfast Sausage or Bacon.

Avoiding Gluten + Vegan

TASTE OF LA BREAKFAST BURRITO

Minimum of 12 per order.

includes soyrizo for additional

19

BREAKFAST EMPANADAS

with House made Chimichurri

150 per dozen

BREAKFAST SANDWICHES

MIN 25 GUESTS

BACON, EGG, GOUDA, BRIOCHE

TURKEY SAUSAGE, EGG WHITE, PROVOLONE CHEESE, ENGLISH

MUFFIN

HAM, EGG, CHEDDAR, PRETZEL CROISSANT

FRIED CHICKEN, HOT HONEY, WAFFLE

16

ALL MENUS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.

ALL DAY BREAKS

BUILD YOUR OWN TRAIL MIX

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

18

MOVIE THEATER

M&Ms, Gummy Bears, Malted Milk Balls, Jellybeans, Popcorn

20

SWEET + SALTY

House made potato chips with parmesan dip, housemade poptarts, dried fruits, chocolate bark and salted caramel bar, cookies + brownies

18

EMPANADA BAR

Assorted Local Empanadas with House Chimichurri

150 per dozen

CINNAMON ROLL SHOP

Chef attendant required

House-Made Cinnamon Rolls, Whipped Cream, Dark Chocolate Shavings, Candied Pecans, Seasonal Berries

25

COOKIES & CHAI

Triple Chocolate Chunk Cookie, Snickerdoodle Cookie, House Made Chai + Dirty Chai

20

ENERGIZE

Crudite cups with housemade hummus, housemade trail mix bags, yogurt parfaits, protein bars

30

LOCAL FARMER'S MARKET

Crudite cups with buttermilk ranch, whole fruit, pita chips with assorted housemade hummus

23

THE FUTURE
IS IN OUR

HANDS

*be **brave** enough to start a conversation that **matters**.*



WE KEEP IT LOCAL



We prioritize ingredients from local and diverse artisans

At **TASTE** Los Angeles, powered by Levy - we like to give back to our local community, and what better way to do that than giving our guests a **TASTE** of Los Angeles! Ask your Sales Manager about our local options!

GRAB & GO BREAKS

FRESH BAKED BREAKFAST PASTRIES	70 PER DOZEN	CRUDITÉS CUPS	9
AVOIDING GLUTEN + VEGAN PASTRIES	150 PER 2 DOZEN	FRESH BAKED COOKIES	55 PER DOZEN
ASSORTED DONUTS	60 PER DOZEN	CHOCOLATE FUDGE BROWNIES & BLONDIES	70 PER DOZEN
ASSORTED BAGELS WITH CREAM CHEESES	75 PER DOZEN	GOURMET DESSERT BARS	60 PER DOZEN
ASSORTED INDIVIDUAL YOGURTS	5 EACH	INDIVIDUAL TRAIL MIX	8 EACH
YOGURT PARFAIT JARS	10 EACH	INDIVIDUALLY PACKAGED SNACKS	5 EACH
OVERNIGHT OAT JARS <i>*flavors must be ordered by the dozen</i> Wild Berry, Granny Smith, Cinnamon Roll	11 EACH	HOUSE MADE KETTLE CHIPS with garlic parmesan dip	12 EACH
COCONUT CHIA PARFAITS with tropical fruit	11 EACH	FRESHLY POPPED POPCORN BAGS	10 EACH
TASTE OF LA FRUIT SALAD JARS	10 EACH	ICE CREAM BARS	72 PER DOZEN
WHOLE FRUIT	5 EACH	HOUSE MADE ASSORTED CEREAL MARSHMALLOW BARS	8 EACH
ASSORTED ENERGY + GRANOLA BARS	5 EACH	CHIPS + SALSA	11 PER PERSON
		PITA CHIPS + HOUSE MADE HUMMUS	14 PER PERSON

ALL MENUS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.

TABLE OR BOXED LUNCH

TABLE LUNCH

Menu minimum 24. Minimum 12 of each sandwich option.
Tabled pricing includes 2 sides and 1 dessert.

BOXED LUNCH

Box Lunch menus are designed for 25 or more people.
Box lunch services is grab and go drop off service for up to two hours.

Classic Boxed

Includes whole fruit, Bagged Kettle Chips, fresh baked cookie

Signature Boxed

Includes whole fruit, Bagged Kettle Chips, Brownies & Blondies
2 additional per person

Listed price includes standard box.

Branded boxes + canvas bags available for additional fee.

SIDES + SNACKS

(CHOOSE 2)

- PASTA SALAD
- POTATO SALAD
- WHOLE FRUIT
- TASTE OF LA FRUIT CUP
- KETTLE CHIPS
- PITA CHIPS AND HUMMUS

SWEETS

(CHOOSE 1)

- COOKIES
- BROWNIES & BLONDIES
- RICE CRISPY TREATS
- AVG + VG OPTIONS
AVAILABLE 2 MORE PP

SANDWICHES

TUSCAN CHICKEN SANDWICH

Chicken Breast, Roasted Red Peppers, Pesto Aioli, Provolone
Cheese on Focaccia
34

TASTE OF LA SIGNATURE BANH MI CHICKEN BREAST

Jicama, Carrot, Jalapeno, Cucumber, Cilantro Aioli on Sourdough
36

CHIMICHURRI STEAK

Tender Marinated Steak, Pickled Mustard Seed, Onion Jam, Tomatoes,
Shallot, Grilled Green Onion, Arugula
37

FARMER'S MARKET TURKEY SANDWICH

Turkey Breast, Arugula, Local Bleu Cheese, Balsamic Vinaigrette on
Cranberry Walnut bread
36

CREOLE HAM SANDWICH

Jambon de Paris, Southern Pimiento Pate, House Dill Pickles
34



BUFFALO CAULIFLOWER WRAP
with Vegan Ranch and AVG tortilla
34



CAPRESE SANDWICH
Mozzarella, Tomato, House Pesto
on Focaccia
34



ROASTED VEGGIE SANDWICH
White Bean Hummus
Sliced Pepperoncini on Olive Batard
34