

# Los Angeles

THE CITY OF DREAMS

**Los Angeles** is a city of opportunity, but also a sanctuary for diversity. The city's unparalleled food scene has left an indelible mark on our approach to food, from using the freshest ingredients in hearty health-conscious dishes to melding vibrant ethnic flavors together to create trends that are distinctly L.A. Our creativity runs wild and our potential to build awe-inspiring, soul-satisfying dishes is limitless.

What makes Los Angeles so special is the melting pot of people that have made the city their home.

At **TASTE Los Angeles, Powered By Levy**, we celebrate the people of Los Angeles through our beautifully curated Chefs Table Menus - to truly give you and your guests, a

*Taste of Los Angeles*

## BEVERLY HILLS

ARUGULA SIMPLISSIME  
WITH SHEEP'S MILK MANCHENGO AND  
CITRONETTE

DITALINI ANTIPASTO SALAD  
WITH TORN BASIL AND PEPPERONCINIS

HERB ROASTED CHICKEN  
WITH LEMON THYME JUS

TIGER PRAWN  
WITH PEPPERONATA ROSSO

PASTA GEMELLI  
WITH BASIL PESTO

HONEYNUT SQUASH  
WITH SUNFLOWER SEEDS AND CALABRIAN  
HONEY

MINI CHEESECAKES

55 PER PERSON

## K-TOWN

CABBAGE AND APPLE SLAW  
WITH CHILI VINAIGRETTE

RICE NOODLE KIMCHI  
WITH BLACK SESAME DAN DAN

KOREAN CHILI CHICKEN  
YAKITORI STYLE

BULGOGI SPICED BARBACOA

CALROSE RICE  
WITH FURIKAKE SEASONING

ALL VEGETABLE STIR FRY

YUZU ICE BOX COOKIES

55 PER PERSON

## ABBOT KINNEY

CARIBBEAN SALAD  
LETTUCE, CHICORY, DRIED MANGO, HOUSE  
MADE CARROT CRISPS, GINGER DRESSING

JERK CHICKEN THIGHS

BEEF PASTALLITOS

FRIED SWEET PLANTAINS

CARIBBEAN RICE  
WITH TOASTED COCONUT

MARINATED BLACK BEANS

GUAVA CAYENNE EMPANADA

55 PER PERSON

## SANTA MONICA

FRENCH BISTRO SALAD  
BABY LETTUCES WITH CHAMPAGNE  
VINAIGRETTE

SLICED BAGUETTE

SHRIMP PROVENCAL

CRISPY CHICKEN  
WITH SHALLOTS AND GRUYERE MORNAY

BROWN BUTTER CAMPANELLI

ROASTED ASPARAGUS

LEMON PISTACHIO TART

55 PER PERSON

# GRIFFITH PARK

CUCUMBER, TOMATO, ONION SALAD  
WITH DILL AND MINT, FETA VINAIGRETTE  
QUINOA

TABOULEH ARUGULA, CILANTRO, ROASTED  
ONIONS, RADISH

SANTA MARIA STYLE TRI TIP WITH TOMATO  
CHIMICHURRI

HERB ROASTED CHICKEN BREAST WITH  
ROSEMARY PAN GRAVY

BROCCOLINI WITH LEMON BUTTER

FINGERLING POTATOES

SEASONAL COBBLER

55 PER PERSON

# OLVERA STREET

TIJUANA CAESAR SALAD

ELOTE CORN SALAD

BUILD YOUR OWN FAJITA BAR  
grilled skirt steak, grilled chicken, grilled  
vegetables with pepper and onions, flour and corn  
tortillas, pico de gallo, shredded cheese,  
guacamole, sour cream

SHREDDED BEEF STREET TAQUITO  
WITH GUACAMOLE SAUCE AND QUESO  
FRESCO

SPANISH STYLE RICE

RANCHERO STYLE BEANS

MINI CHURROS

55 PER PERSON

# RECEPTION BITES

*all bites \$10 per piece*

## COLD BITES

CHARCUTERIE BITES  
AVG

MELON CAPRESE SALAD  
with prosciutto, melon balls, burrata, white balsamic + honey,  
garnished with basil + mint  
AVG

BALSAMIC STRAWBERRY, MOZZARELLA, BASIL CROSTINI  
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GARDEN CRUDITES SHOOTERS  
VG/AVG

OYSTER MUSHROOM CEVICHE  
AVG/VG

WATERMELON POKE  
VG/AVG

## HOT BITES

SHRIMP + GRITS  
AVG

MINI MUSHROOM BITES

MINI DITALINI MAC & CHEESE  
Fontina, Gruyere, Cheddar

BUFFALO CAULIFLOWER TACOS  
with avocado + vegan cilantro crema on corn tortillas  
AVG, VG

FISH TACOS

MINI CHICKEN AND WAFFLE CONES  
with Cinnamon Cayenne Syrup

GRILLED CHEESE  
with Tomato Soup Shooters – V

SESAME CHICKEN MEATBALLS  
AVG

MINI EMPANADAS

CHICKEN POTSTICKERS

EVERYTHING PRETZEL + BEER CHEESE DIP

ALL MENUS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.

# RECEPTION

## Stations

### DOWNTOWN DOJO - \$30 PER PERSON

Chicken Shanghai Dumpling  
Sesame Chicken Meatball  
Vegetable Egg Roll

Korean BBQ Beef Tacos with queso fresco, pickled onions, and cilantro

### TASTE OF THE MEDITERRANEAN - \$34 PER PERSON

Mini Chicken Shawarma Bowls – with crispy falafel, basmati rice, tomato, red onion, cucumber salad

Dolmas – Stuffed Grape Leaves with Tzatziki Sauce

Hummus Display with Fresh Pita + Pita Chips – Traditional and HouseMade Beet Hummus, Olive Tamponade, Spicy Feta Dip, assorted fresh vegetables

Spanakopita with onions and herbs

### LATE NIGHT LA - \$34 PER PERSON

Chicken Asada and Cauliflower Street Tacos

Elote Cup – Corn nibblets with crema, queso fresca, tajin, chopped cilantro

Build Your Own Guacamole Station – smashed avocado, pomegranate seeds, jalapenos, cilantro, roasted corn, diced red onions, diced tomatoes

Fresh Tortilla Chips

## Platters

### GARDEN FRESH VEGETABLES

chef's colorful selection of the freshest market vegetables served with buttermilk ranch dip, traditional hummus

**\$18 PER PERSON**

### CALIFORNIA ARTISAN CHEESEBOARD

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

**\$24 PER PERSON**

### ANTIPASTI

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

**\$26 PER PERSON**

### FRESH FRUIT SEASONAL LOCAL FRESH FRUITS AND BERRIES

**\$18 PER PERSON**

### MEDITERRANEAN TABLE

roasted garlic hummus, house made beet hummus, spicy feta dip, tabbouleh, dolmas, feta cheese stuffed peppers, marinated olives and sun dried tomatoes crisp pita chips, soft naan bread

**\$30 PER PERSON**

## SHOW STOPPERS

### Smoothie Service

6 hours of service

Attendant included

400 – 7oz servings – Strawberry or Mango

\$5 per serving after 400

(must be purchased in increments of 100)

\$3,250 per day

Specifications: 50 LB

Requirements: Exhibitor required to provide electrical (One dedicated 110 volt, 20 amp circuit) and 5' x 6' operating space

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## ESPRESSO SERVICES

### DELUXE PACKAGE

Includes service for 4 hours and 350 servings as well as:

Espresso Machine, Grinder

A trained / professional barista

100% Arabica Regular and decaf Espresso Beans

Deluxe Menu of Gourmet Espresso Drinks

4 flavored syrups

Hot teas, hot chocolate, and chai lattes

Custom Logo on branded sleeves (Graphics due minimum 4 weeks prior)

Custom Foam Printing on Lattes + Cappuccinos

\$3,850

\*Options for iced latte, iced mocha, iced caramel macchiato, iced chai tea latte available for an additional \$750

\*8 hour Deluxe service available - unlimited servings - \$5,000

### ESSENTIAL PACKAGE

Includes 4 hours of service and 350 servings as well as:

Espresso Machine, Grinder

A trained / professional barista

100% Arabica Regular and decaf Espresso Beans

Essential Menu: Espresso, Espresso Macchiato, Latte, and Cappuccino

2 flavored syrups

\$3,400

Additional servings - \$4.75 per serving

(must be ordered in quantities of 50)

Additional service hours priced based on availability.