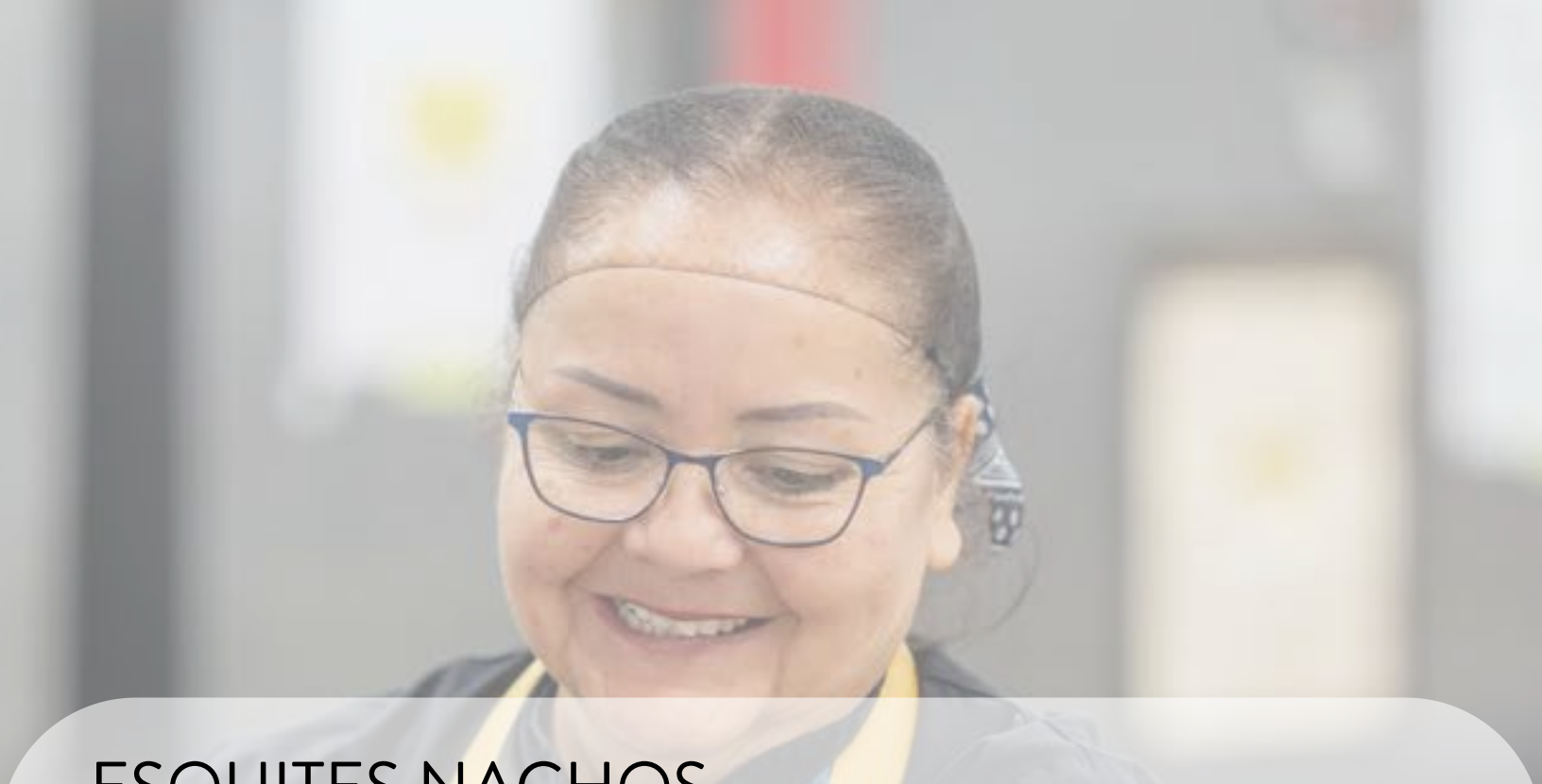
EXHIBITOR MENU

LOS ANGELES CONVENTION CENTER

CATERING MENU

TASTE LOS ANGELES | Levy



ESQUITES NACHOS
KIMCHI FRIES
AHI TUNA
POKE BOWL
TASTE
LOS ANGELES
BREAKFAST
EMPANADAS
LOCAL
CRAFT BEER

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 Angles, 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.**

LACC TONE:
ELEVATED | VIBRANT | AMBITIOUS

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.

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"

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

A 7.5% Administrative Fee is applied to all sales and services. This fee is not a gratuity and is retained entirely by Levy, with no portion going to service staff. However, the fee is discounted to 4% if the full bill is paid on time via cash, check, or wire transfer, in accordance with the Catering Agreement terms.

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.

NON-ALCOHOLIC BEVERAGES

INDIVIDUAL

ASSORTED SOFT DRINKS + CANNED SPARKLING WATER
5 each

PATH SPARKLING WATER
10 each

PATH ALUMINUM REUSABLE BOTTLED WATER
10 each

BOTTLED COLD BREW
10 each

ASSORTED CANNED JUICES
Orange, Cranberry, Apple
7 each

PACKAGES

SINGLE SERVE COFFEE BREWER PACKAGE
600 per package
Make-it-yourself single brew machine that contains four packages of 24 pods (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

BY THE GALLON

FRESH BREWED GROUNDWORKS COFFEE
100 per gallon
Regular and decaffeinated coffee, includes half and half, oat milk, assorted sugars
+ ALMOND MILK, SOY MILK
12 per gallon of coffee
+ HOUSEMADE VANILLA OR CARAMEL SYRUP
12 per gallon of coffee

HERBAL TEAS
100 per gallon
Includes honey and lemon

SIGNATURE ICED HORCHATA COFFEE
115 per gallon

FRESH SQUEEZED LEMONADE
60 per gallon

FRESH SQUEEZED STRAWBERRY LEMONADE
60 per gallon

BREWED ICED TEA
60 per gallon
Served with lemon

AGUAS FRESCAS
65 per gallon
Jamaica, Horchata, Melon

JUICE
60 per gallon
Orange, cranberry, or apple

20lb BAG OF ICE
30 per bag

5 GALLON SPRING WATER
65 each

WATER COOLER
65 per day

THE FUTURE IS IN OUR HANDS

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

CIRCULARITY

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!

All Menus are priced per person unless otherwise noted.
Avoiding gluten and vegan/vegetarian options available.

BREAKFAST BASICS

BOARDS

Lox and Bagels Board
Scottish Smoked Salmon, Assorted Bagels, Plan and Veggie Cream Cheese, Sliced Cucumbers, Sliced Tomatoes, Red Onions, Capers - Vegan Option – Cured Tomato Lox
46

Whipped Ricotta Board
Honey, Lemon, Lavender, Artisan Breads, Assorted Crackers
40

Brunch Toasts
Avocado, Almond Butter and Banana, Ricotta Salata and Honey, Mozzarella and Pesto, Nutella and Fresh Berries
*Chef attendant required
46

PLATED OPTIONS AVAILABLE ON REQUEST

CHEFS TABLES

Broken Spanish
Short Rib Machaca, Piquillo Chimichurri, Queso Fresco, Spanish Tortilla Bake with Manchengo, Churro French Toast Casserole, Sonoran Flour Tortillas
53

Morning Stroll
Freshly Baked Signature Pastries, Seasonal Fresh Sliced Fruit, Egg Frittata, Cinnamon Toast Casserole, Applewood Smoked Bacon, Chicken Apple Sausage, Breakfast Potatoes 50

Breakfast Bites
Freshly Baked Mini Signature Pastries, Taste of LA Fruit Salad, Low Fat Greek Yogurt Parfait Jars with Crunchy Granola, Seasonal Berries Drizzled with Honey, Sous Vide Egg Bites (meat + Veg option)
53

Healthy and Fit
Almond Butter Toast with sliced bananas and honey, Turkey Bacon, Spinach frittata, Whole Grain Oatmeal Flan, Fresh Watermelon and Seasonal Berries
51

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
57

Breakfast Pinsas
min 25 guests
Bacon, Egg, Cheddar Cheese
Tomato, Spinach, Mozzarella
18

Breakfast Sandwiches
Min 25 guests
Double bacon, egg, provolone on pretzel bun
Turkey sausage, egg, provolone on herbs focaccia
Ham, egg & cheddar on pretzel croissant
Egg & cheddar on multigrain ciabatta
18

Taste of LA Breakfast Burrito
Fresh Scrambled Eggs, Cheddar Cheese, Potatoes, Cilantro Crema.
18
Available as vegetarian or with Chicken Chorizo or Bacon.

Avoiding Gluten + Vegan
Taste of LA Breakfast Burrito
Minimum of 12 per order.
plant-based egg, soyrizo, vegan cheese
22

CONTINENTAL BREAKFAST

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

33

All Menus are priced per person unless otherwise noted.
Avoiding gluten and vegan/vegetarian options available.

BREAKFAST EXTRAS

Overnight Oat Jars
*flavors must be ordered by the dozen
Options include:
Wild Berry, Granny Smith, Cinnamon Roll
13

Coconut Chia Parfaits
with tropical fruit
13

Taste of LA Fruit Salad Jars
11

Hot Oatmeal Bar
Brown Sugar, Dried Fruits, Fresh Berries
14

Fresh Baked Breakfast Pastries
78 per dozen

Avoiding Gluten + Vegan Pastries
84 per dozen

Assorted Donuts
65 per dozen

Assorted Bagels
with cream cheeses
84 per dozen

Assorted Individual Yogurts
6 each

Yogurt Parfait Jars
12 each

THE FUTURE IS IN OUR HANDS

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

COMMUNITY

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!

All Menus are priced per person unless otherwise noted.
Avoiding gluten and vegan/vegetarian options available.

ALL DAY BREAKS

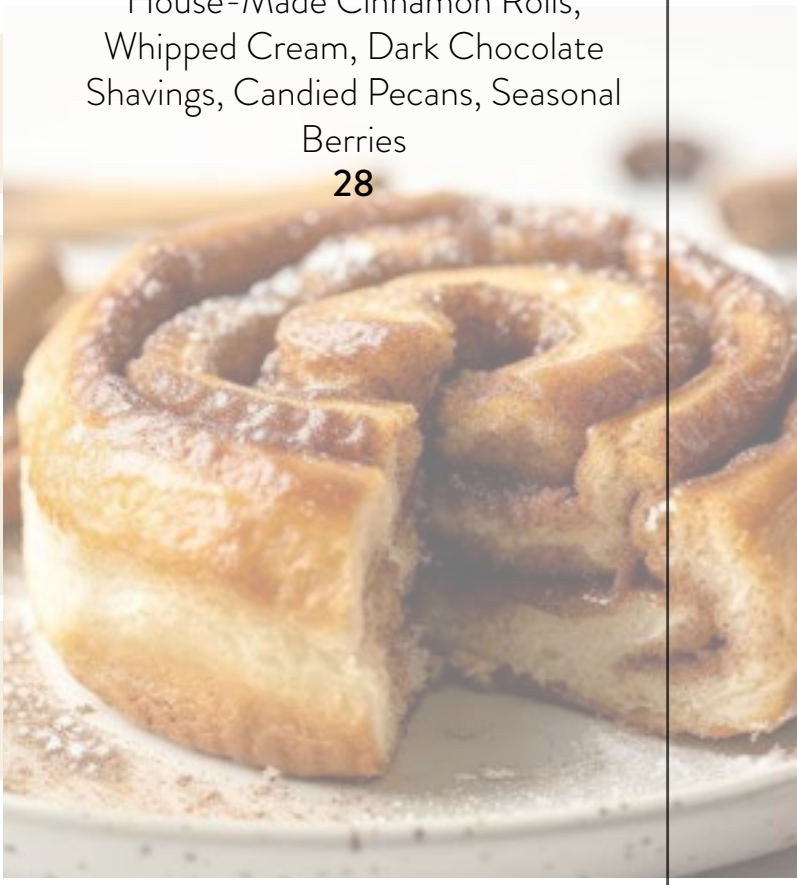
Build your Own Trail Mix	Pretzels, Puffed Oats, Granola, M&Ms, Dried Fruit, Toasted Coconut, Yogurt Covered Pretzels, Assorted Nuts and Seeds	**20**
Movie Theater	M&Ms, Gummy Bears, Malted Milk Balls, Jellybeans, Popcorn	**22**
Sweet + Salty	House made potato chips with parmesan dip, savory pastries, dried fruits, chocolate bark and salted caramel bar, cookies + brownies	**20**
Empanada Bar	Assorted Local Empanadas with House Chimichurri	**165** Per Dozen
Cookies & Chai	Triple Chocolate Chunk Cookie, Snickerdoodle Cookie, House Made Chai + Dirty Chai	**22**
Energize	Crudite cups with housemade hummus, housemade trail mix bags, yogurt parfaits, protein bars	**34**
Local Farmer's Market	Crudite cups with buttermilk ranch, whole fruit, pita chips with assorted housemade hummus	**25**

CHEF CARVED GIANT CINNAMON ROLL

Chef attendant required

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

28



All Menus are priced per person unless otherwise noted.
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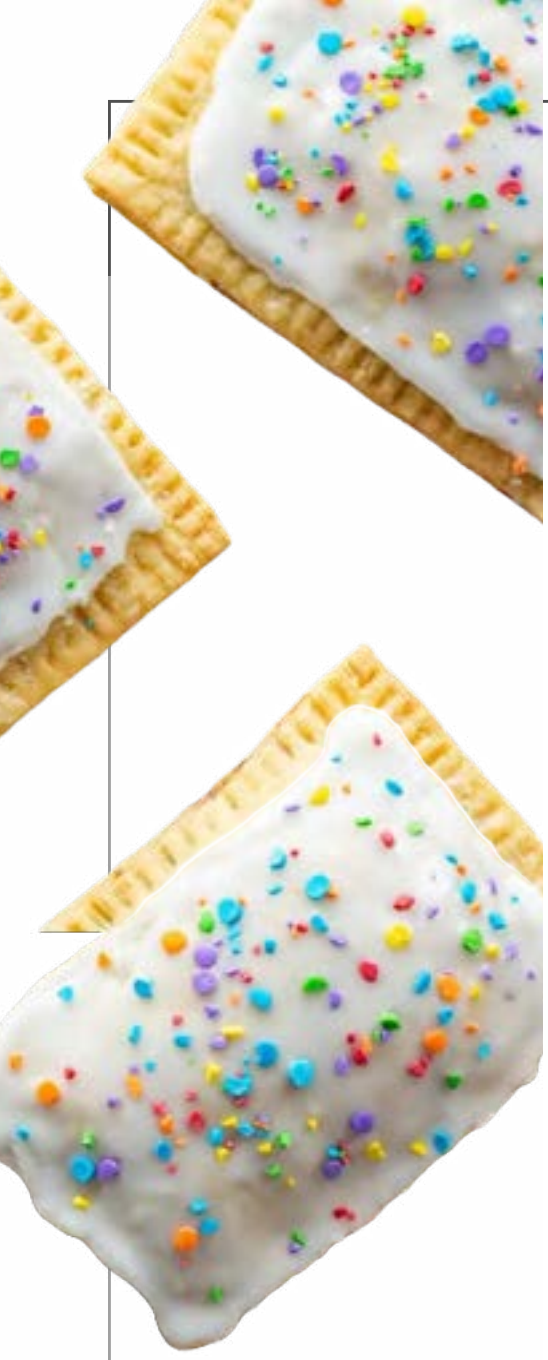

GRAB&GO BREAKS

Fresh Baked Breakfast Pastries
78 per dozen

Avoiding Gluten + Vegan Pastries
84 per dozen

Assorted Donuts
65 per dozen

Assorted Bagels
with cream cheeses
84 per dozen

Assorted Individual Yogurts
6 each

Yogurt Parfait Jars
12 each

Overnight Oat Jars
*flavors must be ordered by the dozen
Options include:
Wild Berry, Granny Smith
Cinnamon Roll
13

Coconut Chia Parfaits
with tropical fruit
13

Taste of LA
Fruit Salad Jars
11

Whole Fruit
6

Assorted Energy Bars + Granola Bars
6

Crudités Cups
10

Fresh Baked Cookies
60 / dozen

Chocolate Fudge Brownies & Blondies
72 / dozen

Gourmet Dessert Bars
78 / dozen

Individual Trail Mix
9

Individually Packaged Snacks
6

House Made Kettle Chips
with Garlic Parmesan Dip
13

Freshly Popped Popcorn Bags
11

House made Assorted Cereal Marshmallow Bars
9

Chips + Salsa
12 per person

Pita Chips
+ House Made Hummus
16 per person

HOUSE MADE POP TARTS

132 per dozen

All Menus are priced per person unless otherwise noted.
Avoiding gluten and vegan/vegetarian options available.

LUNCH

BOXED

Box Lunch menus are designed for 24 or more people.
Box lunch services are grab and go drop off service for up to two hours.

Classic
Includes whole fruit, bagged kettle chips, fresh baked cookie + Choice of Sandwich or Salad.
40
Signature
Includes whole fruit, bagged kettle chips, brownies & blondies + Choice of Sandwich or Salad.
42

Listed price includes standard box.
Branded boxes + canvas bags available for additional fee.

TABLED

Menu minimum 24.

Sandwiches + Salads will be served plattered or large bowl.
Minimum 12 of each sandwich option.
Includes 2 sides and 1 dessert.
45

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

SALADS

BLT Salad
Baby Iceberg, Applewood Bacon, Campari Tomato, Buttermilk Dressing
20

Taste Of Los Angeles Signature - "Som Tum" I Like Mangoes
Baby Lettuces, Fresh Green Papaya, Mango Sapurana, Heirloom Tomato, Crispy Forbidden Rice, Tamarind Vinaigrette
20

Power Salad
Kale, Spinach, Red Quinoa, Sunflower Seeds, Seasonal Fruit, Garbanzo Beans, Poppy Seed Vinaigrette
18

Autumn Salad
Shredded Chicken, Sunflower Seeds, Pomegranate Seeds, Sweet Potato Squash, Maple Vinaigrette
20

Kale Caesar
Baby Kale, Grana Padano, Crispy Parmesan Crumb, Cesar Vert
18

Taco Cobb
Little Gem Lettuce, Grilled Shrimp, Grilled Corn, Pumpkin Seeds, Heirloom Tomatoes, Queso Fresco, Ancho Chile Vinaigrette
20

SANDWICHES

Tuscan Chicken Sandwich
Chicken Breast, Roasted Red Peppers, Pesto Aioli, Provolone Cheese
18

Taste of LA Signature Chicken Breast BANH MI
Lemongrass Chicken, Jicama Banh Mi Slaw
20

Chimichurri Steak
Peppered Beef, Djioonaise, Pickled Red Onion, Arugula
20

Farmer's Market Turkey Sandwich
Turkey Breast, Local Greens, Pont Reyes Bleu, Stonefruit Aioli
20
Creole Ham Sandwich
Jambon de Paris, Southern Pimiento Pate, House Dill Pickles
18

Buffalo Cauliflower Wrap
with Vegan Ranch and AVG tortilla
18

Caprese Sandwich
Mozzarella, Tomato, House Pesto
18

All Menus are priced per person unless otherwise noted.
Avoiding gluten and vegan/vegetarian options available.

RECEPTION BITES

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
V

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 Tostadas
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

Sliders & Minis

Bulgogi Beef Sliders
Red Cabbage Kimchi, Lime, Sweet Chili

Ahi Tuna Tostadas
Wasabi Aioli, Salsa Negra

Mini Meatball Subs
Parmigiana Reggiano On Mini Dinner Rolls

Cheeseburger Sliders
Lettuce, Tomato, Pickles, Secret Sauce

Impossible Burger Slider
Vg

Chicken Banh Mi Sliders
Daikon, Jalapeno Slaw, Chili Aioli

Nashville Hot Chicken
Spicy Butter Pickles, Hawaiian Roll

all bites
12 per piece

GOT BARS?

CASH BARS + HOSTED BARS AVAILABLE ON REQUEST!
BARTENDER FEES APPLY.

RECEPTION DESSERTS

Lemon Pistachio Tartlets
Goat Cheese Sopapillas
Dessert Waffle Sticks
Rainbow Sprinkles, Breakfast Cereal, Dark Chocolate
Dessert Shooters
Strawberry Shortcake, Tres Leches, Triple Chocolate
Housemade Poptarts
Churro Cups
With Chocolate + Dulce De Leche

LA Fruit Stand Cup
Seasonal Fruit + Melon Tossed
With Lime And Chili Pepper
Guava Cayenne Empanada
Mini Buttermilk Pie
Brie En Croute With Raspberry
Cinnamon Apple Empanada

All Menus are priced per person unless otherwise noted.
Avoiding gluten and vegan/vegetarian options available.

RECEPTION

STATIONS

Downtown Dojo
Chicken Shanghai Dumpling
Sesame Chicken Meatball
Vegetable Egg Roll
Korean BBQ Beef Tacos - queso fresco, pickled onions, cilantro
34

Taste of the Mediterranean
Build Your Own Mini Chicken Schwarma Bowls – with basmati rice, tomato, red onion, cucumber salad
Falafel bowls available as vegetarian add-on
Dolmas – Stuffed Grape Leaves with Tzatziki Sauce
Hummus Display with Fresh Pita + Pita Chips – Traditional and HouseMade Beet Hummus, Olive Tapenade, Spicy Feta Dip, assorted fresh vegetables
38

Late Night LA
Build Your Own Chicken Asada and Cauliflower Street Tacos + Tostadas
Elote Cup – Corn nibblets with crema, queso fresca, tajin, chopped cilantro
Build Your Own Guacamole Station – smashed avocado, pomegranate seeds, jalapenos, cilantro, roasted corn, piico de gallo
Fresh Tortilla Chips
38

Carved Campfire S'MORES
Jumbo housemade marshmallow, graham crackers, chocolate slabs, pretzel rods, reeses cups, oreos, brownie bites, strawberries, chocolate sauce, nutella
*Chef attendant required
30

Bread Pudding Bar
Bourbon vanilla bread pudding, s'mores bread pudding, wild berry bread pudding
26

Nostalgic Soda Float Bar
root beer, orange soda, blackberry soda
vanilla bean ice cream
*Chef attendant required
16

Cinnamon Roll Shop
Housemade cinnamon rolls, whipped cream, dark chocolate shavings, candied pecans, fresh berries
*Chef attendant required
28

PLATTERS

Garden Fresh Vegetables
Chef's Colorful Selection Of The Freshest Market Vegetables Served With Buttermilk Ranch Dip, Traditional Hummus
20

California Artisan Cheeseboard
Artisan Selection Of Hand Crafted Cheeses Accompanied By House Made Chutneys, Honey, Artisan Breads And Crackers
27

Antipasti
Imported Cured Meats, Cheeses, Local Seasonal Vegetables, Marinated Olives Served With A Variety Of Flat Breads Crostini's And Breadsticks
29

Charcuterie
Cured Meats, Cheeses, Local Jams, Fresh + Dried Fruit Served With Baguettes And Crackers
32

Fresh Fruit
Seasonal Local Fresh Fruits And Berries
20

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
33

DID YOU KNOW?

LOS ANGELES IS THE MELTING POT OF DREAMS & FLAVORS

Picture this: starting your day with a breakfast burrito, then diving into sushi for lunch, sipping on boba tea in the afternoon, and savoring Armenian roast chicken for dinner - just a regular day in the City of Angels!

From the sizzle of Koreatown to the spice of Boyle Heights, the aroma of Thai Town, and the culinary treasures of San Gabriel Valley, LA is a foodie's paradise. Let's not forget the historic Fairfax district, the timeless charm of Little Tokyo, and the vibrant energy of Little Saigon. And who can resist the temptation of Korean tacos, bacon-wrapped hot dogs, and elote at every corner, making every event a feast for the taste buds!

WITH SUCH A MIX OF FLAVORS AND TRADITIONS, LA HAS BECOME A PLAYGROUND FOR CHEFS, TURNING THE CITY INTO A FUSION FOOD CAPITAL.

All Menus are priced per person unless otherwise noted.
Avoiding gluten and vegan/vegetarian options available.

HAPPY HOUR

WINE

Premium	**16**
Well	**13**

CRAFT BEER

16oz	**15**
12oz	**10**

SELTZER

12oz	**13**

IMPORT BEER

12oz	**10**

DOMESTIC BEER

12oz	**10**

COCKTAIL

Canned	**15**
Mixed	**15**

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SHOW STOPPERS

CARTS

Popcorn Cart

Includes Popcorn Machine and
Kernels for popping
Popcorn Bags, and
Service Attendant
For up to 6 hours of service.

Price satisfies quantities for up to 400 portions.

$6 per additional serving
must be purchased in increments of 100

$1,650 per day

Smoothie Service

6 hours of service
2 Attendants included
7oz servings
Strawberry or Mango

Service for 400 - $5200

Service for 500 - $6200

Specifications: 50 LB
Requirements: Exhibitor required to provide electrical (2 blenders, 120V, 50/60 Hz, 11.5 Amps each) and 5' x 6' operating space

ESPRESSO

Deluxe Package

Includes service for 8 hours and unlimited 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
Ripple Machine to print Logo + Branding on Foam

$5,500

Essential Package

Includes 4 hours of service, unlimited 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

$3,750

Additional servings - $5 per serving (must be ordered in quantities of 100)
Additional service hours priced based on availability.

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Avoiding gluten and vegan/vegetarian options available.

S NACHOS ESQUITES NA
HI FRIES KIMCHI F
TUNA AHI TU
BOWL POKE BO
STE TAST
NGELES LOS ANG
KFAST
NADAS BREAKF
CAL EMPANA
T BEER