2021 CATERING MENU
WELCOMe
Y’ALL

Whether you’re touring the trendy pop-ups along Cesar Chavez, finding the perfect food truck, or cruising the tried and true flavors of the riverfront--food is at the heart of our city. Planning your meeting or event with us means getting a taste of the best flavors and experiences Austin has to offer.

Our menus feature carefully curated breakfasts, creative breaks, elegant dinners, and funky local fare sure to delight natives and visitors alike. So, let’s talk food!
A CHEF, Inspired

I have developed this menu specifically for the Austin Convention Center and Palmer Events Center to reflect my commitment to fresh, local and made-in-house cuisine. My New Mexico and Texas influence, along with bold indigenous flavors, are what drive my passion for “New Texican” cuisine and are evident in the creation of my customized menus and themed events.

Whether you are joining us for a five-course butler service gala or a quaint coffee service, I am confident you and your guests will be pleased. Our goal is to provide you with a memorable dining experience and outstanding service while introducing you to Austin, the Live Music Capital of the World.

Buen Provecho!
CHEF’S TABLE BREAKFASTS

Served with coffee, decaf, hot teas and fresh squeezed orange juice.
Served for a minimum of 25 guests

Signature Austin Breakfast Experience
signature spread of breakfast breads and muffins with seasonal fruits and berries

Longhorn Breakfast
salted caramel banana breakfast bread, "me and the bees" lemon mint pound cake, chocolate pumpkin marble breakfast bread, seasonal sliced fresh fruits and berries, country fresh scrambled eggs, aged cheddar cheese, scallion applewood-smoked bacon, homestyle sausage patties, oven roasted potatoes with sweet peppers and onions

Cocina Mediterranea Breakfast
house baked traditional fruit and cheese danish, fresh fruit salad, citrus honey mint essence, Italian sausage strata, tomato, basil and fresh mozzarella, herb roasted fingerling potatoes

Comal Street Breakfast
fresh fruit salad tossed with chile, honey and lime, chimayo chile braised pork, asadero cheese scrambled eggs, roasted green chile cheddar grits, local flour tortillas and house made salsa fresca

East Side Breakfast
jicama citrus salad with mint and lime, chorizo and egg chilaquiles with Texas white cheddar cheese, green chile glazed smoked bacon, chimayo chile roasted baby red potato wedges, local flour tortilla and roasted tomatillo chipotle salsa

PLATED BREAKFAST

Served with house baked pastries, sweet cream butter, raspberry chipotle preserves, coffee, decaf, hot teas and fresh squeezed orange juice.

Selection 1
fresh scrambled egg, applewood smoked bacon, roasted yukon gold potato with sweet peppers and onions

Selection 2
flat breakfast enchilada with scrambled egg, pulled braised pork, com tortilla, chimayo chile, aged cheddar and hatch grits

Selection 3
braised chorizo brisket and poached egg over sweet potato hash with green chile hollandaise

Gluten-Free  Vegan  Vegetarian
A LA CARTE BREAKFAST

Assorted Fresh Baked Muffins

Breakfast Breads

Flaky Danish Pastries

Buttery Croissants and Jam

Assorted Bagels and Cream Cheese

Local Round Rock Donuts

Assorted Bagels and Cream Cheese

Local Round Rock Donuts

Greek and Low Fat Fruit Yogurts

Steel Cut Oats with Honey and Brown Sugar

Fat Bat Doughnuts
delicious cake donuts!
red velvet with cream cheese
old fashioned & maple glaze
old fashioned & spiced sugar

Breakfast Sandwiches
smoked ham, egg and cheddar croissant
applewood bacon, egg and provolone on croissant
sausage, egg and cheddar on buttermilk biscuit

Breakfast Tacos
served with house salsa fresca
bacon, egg, cheese on flour tortilla
sausage, egg, cheese on flour tortilla
chorizo, potato, egg on flour tortilla
hatch chile, egg, asadero cheese on flour tortilla
potato, egg, cheese on flour tortilla

Breakfast Pretzels
maximum 500
sausage, scrambled egg and mozzarella cheese
scrambled egg, jalapeno, cheddar cheese and tomato

Individual Frittatas
spicy Italian sausage, roasted tomato, basil and mozzarella
spinach, texas goat cheese and caramelized onion

Gluten-Free  Vegan  Vegetarian
BEVERAGES

HOT

Fresh Brewed Local Coffee
regular or decaffeinated

Fresh Brewed Hot Tea

Signature Coffee Table
must be ordered in 3 gallon increments
locally roasted single origin regular or decaff coffee
fresh brewed with flavored syrups, cinnamon sticks,
ground cinnamon, vanilla whip, chocolate curls,
sugar swirl sticks and a variety of sweeteners.

Mexican Hot Chocolate
with warm crisps, cinnamon sugar and vanilla whip

COLD

Bottled Water
Perrier 11.15oz glass bottle
Topo Chico 20oz plastic bottle

Soft Drinks
Bottled Juice
Ice Water

Ice Water Garnished with Citrus Fruit
orange, lemon or lime

Infused Spa Water
lemon, orange, cucumber, ginger-lime

Lemonade
Fruit Punch
Fresh Brewed Iced Tea
ANYTIME BREAKS

Assorted Jumbo Cookies
- chocolate chunk, peanut butter, white chocolate macadamia nut and oatmeal raisin
- Thick Fudge Brownies
- Lemon Bars

Individual Bags of Kettle-Style Potato Chips
- Granola Bars
- Kind Bars
- Individual Trail Mix
- Lara Bars
- String Cheese Sticks

Snack Mix, Pretzel Twists or Peanuts
- Fresh Popped Popcorn
- Deluxe Mixed Nuts

Individual Garden Goddess Seasonal Crudités
- Vegetable Crudité & Dip Platter
- Market Whole Fruit
- Individual Fruit Salad

Seasonal Sliced Fresh Fruit Platter
- Seasonal Mixed Berry Yogurt Parfaits
  - fresh berries layered with vanilla yogurt, crunchy granola and austen honey

Chips And Salsa
- Chips And Guacamole
- Jumbo Soft Pretzels
  - with brown mustard

*1 pound/1 quart serves 15-20 people

Gluten-Free  Vegan  Vegetarian
ANYTIME BREAKS

Hummus Dip Trio
anchovy, cumin roasted carrot and mediterranean olive hummus with toasted sea salt pita points and flat bread crackers

SNACK MIX COMBO
choose 3
California Trail Mix
pears, peaches, nectarines, apricots, raisins, cranberries, almonds, banana chips
Asian Snack Mix
rice cracker, sesame stick wasabi peas, soy nuts
Tavern Spicy and Salty Mix
corn nuts, almonds, soy nuts, sesame stick, chickpea
Almond Trail Mix
sunflower seeds, cashews, almonds, raisins, apples, dates
Classic Trail Mix
chocolate, raisin, cashew, cranberries, cherries
Artisanal Pretzel
choose 3, maximum 500
served with brown mustard and cheese sauce, salted bavarian style, bacon, jalapeno, asadero cheese, pearl snap beer and texas cheddar, cinnamon sugar

Farmer’s Market Table
chef’s selection of local cheeses with fruit chutneys, local honey, crackers, farmer’s market crudité, seasonal fresh cut fruit and berries. accompanied by fresh baked artisan breads green goddess and ranch dips

Create Your Own Energy Mix
dried cranberries, yogurt raisins, chocolate chunks, roasted almonds, sesame sticks

Salsa and Queso Bar
new mexico green chile queso blanco, local tortilla chips with chipotle tomatillo and salsa fresca, house-made fresh guacamole

Willie’s Munchie-Mix
choose 2
bourbon bacon chex mix, frito snack mix, candy corn party mix, sweet tooth snack mix

House Charcuterie Board
imported prosciutto, capicola, assorted salami and cured pepperoni. served with house pickled giardiniera and sliced rustic breads

Local Domestic Cheese Display
locally produced & hand crafted texas cheddars, goat and specialty cheeses with austin honey, jalapeno jam, sliced artisan breads and flat crisps

Gluten-Free Vegan Vegetarian
MAKE YOUR OWN MARKET SALAD

Build your salad from the fresh market served with old world sliced breads, crackers and croutons. Includes regular & decaf coffee, iced tea & ice water. Served for a maximum of 100 guests.

Greens choose 2
- mixed baby greens
- romaine lettuce
- iceberg
- baby spinach
- kale and field greens blend

Proteins choose 3
- marinated grilled chicken
- roast sirloin of beef
- smoked turkey
- smoked pork loin
- applewood smoked bacon
- hot smoked salmon

Cheese choose 2
- goat cheese
- texas cheddar
- feta cheese
- asadero cheese
- blue cheese

Toppings choose 5
- broccoli slaw
- shredded cabbage
- julienne carrots
- kalamata olives
- julienne carrots
- sweet peppers
- house giardiniera
- sweet hot pickled jalapenos
- chopped egg
- sweet red onion
- toasted sunflower seeds

House Made Dressings choose 2
- buttermilk ranch
- cracked black pepper balsamic vinaigrette
- champagne and fine herb vinaigrette
- yuzu vinaigrette
- creamy avocado serrano
green chile caesar

Gluten-Free, Vegan, Vegetarian
Lunch & Dinner
**BOXED LUNCH SANDWICHES**

Maximum of 3 entrée selections. Includes 8oz bottle of water.

**SANDWICH ENTREES**
- Smoked turkey, provolone cheese, leaf lettuce, tomato on locally baked hippie hoagie.
- Smoked chicken salad on brioche bun.
- Sliced honey ham, cheddar cheese, leaf lettuce, tomato, marble rye bread.
- Southwest torta with mesquite smoked turkey, hatch green chile-pimento cheese, green leaf lettuce on gluten free bread.
- Sliced pastrami, horseradish sauerkraut slaw, shredded gruyere cheese, spicy mustard, on a paleo wrap.
- Stone ground white polenta, grilled seasonal vegetables, crisp lettuce and ripe tomato with ancho chile hummus on locally baked hippie bun.
- Quinoa croquette wrap with crisp lettuce, roasted portabella mushroom, broccoli slaw, julienne squash and sweet peppers on spinach tortilla.

**Farmer Salads** choose 1
- southern style mustard potato salad
- classic macaroni salad
- fruit salad

**Snacks** choose 2
- seasonal apple
- bag of kettle style potato chips
- granola bar
- trail mix

**Desserts** choose 1
- chocolate brownie
- assorted chocolate drizzled cookies

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**BOXED LUNCH SALADS**

Maximum of 2 entrée selections. Includes 8oz bottle of water.

**SALAD ENTREES**

**Vegetable Cobb Salad**
- diced tomato, smoked corn kernels, seasoned black beans, roasted carrots, ancho maple roasted tofu, yellow squash, zucchini, and mixed garden greens.

**Roasted Chicken Salad**
- romaine lettuce, diced tomatoes, parsley, chives, chopped egg, crumbled goat cheese & bacon

**Snacks** choose 2
- seasonal apple
- bag of kettle style potato chips
- granola bar
- trail mix

**Desserts** choose 2
- chocolate brownie
- assorted chocolate drizzled cookies
AUSTIN FAJITA CHEF’S TABLE

Served with flour tortillas, salsa fresca, cheese and sour cream. Includes regular & decaf coffee, iced tea and iced water.

Entrées choose 2

Beef Fajita chargrilled marinated skirt steak with sweet peppers, onions.

Chicken Fajita cilantro lime grilled chicken, roasted bell pepper, texas onion.

Chile Relleno roasted hatch chile stuffed with monterey jack cheese, hatch chile sour cream sauce and cheddar cheese.

Vegan Fajita roasted red chile lime tofu, yellow squash, zucchini, and sweet onions.

Carne Adovada braised pork in a rich red chile garlic sauce.

Sides choose 2

roasted corn, elote-style with queso fresco charro beans cilantro rice calabaza with roasted corn chilled marinated tomato & cucumber salad austin caesar salad with shaved manchego, chile croutons

Dessert choose 1

white chocolate dulce de seis leches abuelitas dark chocolate cream cake with crispas mexican bread pudding with piloncillo

Gluten-Free Vegan Vegetarian
LA COCINA
CHEF’SSTABLE

Served with roasted garlic and manchego cheese cuban toast.
Includes regular & decaf coffee, iced tea and ice water.

Entrées choose 2
house smoked chicken lasagna, cremini mushrooms and spinach
roasted tomato and green chile alfredo sauce
penne with beef bolognese
grilled chicken caprese
pesto roasted chicken
fresh herb and olive oil-tossed linguini with house arrabiatta sauce

Sides choose 2
caprese salad with grape tomato, ciliegine mozzarella, orecchiette pasta
balsamic basil vinaigrette
oven roasted seasonal vegetables
greek salad with greens, tomato, pepperoncini peppers, kalamata olive, cucumber and feta
lemon oregano vinaigrette
traditional caesar with crisp romaine, parmesan cheese, garlic croutons

Dessert choose 1
abuelitas cinnamon chocolate cream cake, cinnamon crispas
cappuccino cream cake
traditional tiramisu

SMOKE HOUSE
CHEF’SSTABLE

Served with griddled honey butter texas toast and chipotle bbq sauce.
Includes regular & decaf coffee, iced tea and ice water.

Entrées choose 2
beef brisket, house smoked
applewood smoked pulled pork shoulder
smoked breast of chicken
local hudson’s sausage
ancho rubbed smoked pork loin
sweet potato corn cake
green chile cilantro pesto

Warm Sides choose 1
molasses baked beans
green chile corn pudding
creamy kimchi collard greens

Dessert choose 1
blackberry cobbler, mexican vanilla whip chocolate bread pudding, bourbon glaze
hot fudge nut cake

Gluten-Free  Vegan  Vegetarian
# Handcrafted Wraps Table

Served with Miss Vickie’s Kettle Style Chips. Includes regular & decaf coffee, iced tea & ice water.

**Entrées** choose 3

**Roasted Chicken Salad**  
Roasted sweet onion dressing and lettuce on roasted spinach tortilla wrap.

**Club Wrap**  
Smoked turkey, honey ham, apple wood smoked bacon with lettuce, tomato and herb cream cheese spread on honey wheat tortilla wrap.

**Slow Roasted Beef**  
Caramelized onions, mushrooms, sharp cheddar and lettuce on a jumbo tortilla.

**Sliced Pastrami**  
Horseradish sauerkraut slaw, shredded gruyere cheese and spicy mustard on a paleo wrap.

**Sweet Chile Seared Tofu**  
Roasted vegetables, lettuce and ancho chile hummus on tomato tortilla wrap.

**Side Items** choose 2

- Seasonal cut fruit and berry salad with mint
- Baked potato salad
- Smoked sweet corn, roasted vegetable and red potato salad in a toasted coriander aioli
- Caprese salad with grape tomato, ciliegine mozzarella, orecchiette pasta in balsamic basil vinaigrette

**Dessert** choose 2

- Jumbo cookies
- Blondies
- Brownies
- Lemon bars

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Gluten-Free  
Vegan  
Vegetarian
BUILD YOUR OWN CHEF’S TABLE

Served with fresh baked rolls and sweet cream butter includes regular & decaf coffee, iced tea & ice water.

**Entrées** choose 2
- tender pot roast with roasted vegetable gravy
- herb roasted breast of chicken with pan glaze
- smoked bacon meatloaf with roasted tomato demi-glaze
- baked tilapia amandine with brown butter lemon cream
- roasted vegetable strudel with wild mushroom cream
- sweet potato corn cake with green chile cilantro pesto

**Cold Side** choose 1
- austin house salad
- austin caesar salad with shaved manchego, chile croutons
- baked potato salad
- macaroni salad
- chilled marinated tomato & cucumber salad
- ramen noodle slaw, ramen, almond in sweet and sour slaw

**Hot Side** choose 2
- roasted garlic parmesan grits
- rosemary sage cornbread dressing
- roasted corn, elote-style with queso fresco
- rosemary roasted fingerling potatoes
- texas blue cheese mashed red potato
- creamy kimchi collard greens
- tender green beans
- roasted vegetable medley

**Dessert** choose 1
- chocolate fudge nut cake
- blueberry cream cheese cobbler
- blackberry cobbler with mexican vanilla whip
- cinnamon chocolate cream cake with cinnamon crispas topping
- cappuccino cream cake
- traditional tiramisu
- white chocolate dulce de seis leches
- dark chocolate cream cake with crispas
- mexican bread pudding with piloncillo
- banana bread pudding with kahlua glaze
- chocolate bread pudding with bourbon glaze
- peanut butter chocolate cake
3-COURSE PLATED MEALS

Served with fresh baked rolls and sweet cream butter. Preset water & iced tea, coffee available on request.

**SALAD** choose 1

**House Salad**
baby lettuce and crisp greens with julienne vegetable, plum tomato

**Mesclun Greens Salad**
ciliegine mozzarella, grape tomato, basil, focaccia crouton

**Austin Caesar Salad**
shaved manchego, chile crouton

**Baby Spinach Salad**
texas goat cheese, toasted almonds, red grapes, orange segments

**Butter Lettuce Salad**
chicory, citrus segments, daikon, grape tomato

**Garden Salad Bowl**
tender greens, ripe tomato, cucumber, petal confetti

**Dressings** choose 2
black pepper balsamic vinaigrette
buttermilk ranch
white balsamic vinaigrette
hatch caesar
chili lime vinaigrette
yuzu serrano vinaigrette
southwest ranch
creamy avocado roasted tomato basil vinaigrette

**VEGETARIAN ENTREES**

**White Bean and Pimento Cheese Stuffed Sweet Pepper**
creamy cauliflower mashed potato and roasted tomato puree

**Spinach And Tofu Borek**
grilled vegetables and lemon cream

**Sweet Potato Cake**
green chile cilantro pesto

**Roasted Vegetable Strudel with Wild Mushroom Cream**
fiesta quinoa and roasted shaved brussel sprouts

**CHICKEN ENTREES**

**Pan Roasted Mediterranean Chicken**
lemon, ripe tomato, ripe olives, feta and garden herbs, roasted fingerling potatoes and summer squash

**Cilantro Lime Grilled Breast of Chicken**
chipotle cream fiesta rice, traditional calabacitas and kernel corn

**Riesling Seared Chicken Breast**
lemon-limoncello herb cream, apricot glazed sweet potato and baby green bean almondine

**Wild Mushroom Tarragon Marsala Pan Seared Chicken**
basil poached broccoli, roasted sweet peppers on white cheddar creamy polenta

**BEEF ENTREES**

**Smoked Roasted Sirloin**
cilantro chimichurri sweet potato yukon mash, roasted root vegetables

**Braised Short Rib**
caramelized onion glaze, manchego white grit, roasted brussel sprouts and carrot oblique

**PORK ENTREES**

**Ancho Smoked Pork Loin**
roasted pepper chutney sweet potato green chile mash, roasted calabasas, kernel corn and sweet onion

**Maple Bacon Grilled Boneless Pork Chop**
caramelized onion jus, roasted garlic mashed potato, creamy braised spinach and zucchini

**DESSERTS** choose 1
lemon blueberry buckle, fresh berries and vanilla whip
chocolate fudge nut cake, mexican vanilla whip
chocolate lava cake, bourbon whip and spicy pepitas brittle
white chocolate raspberry cheesecake, chambord cream and berries

Gluten-Free  Vegan  Vegetarian
HORS D’OEUVRES

Prepared for table display. Butler passing available with attendant fee.

**Chicken**
- spicy chicken lumpia with white soy, cilantro and orange
- bourbon bbq chicken satay
- coriander seared chicken and cilantro mini tarts
- ancho chili rosemary chicken satay with roasted jalapeño jam
- fried smoked chicken slider on hawaiian bun with chipotle honey mustard

**Beef**
- smoked onion tart with oak roasted tenderloin and scallion
- smoked brisket and jalapeno jack flauta with sweet chili dipping sauce
- greek roasted beef kabob with tzatziki
- angus beef slider, hatch green chile, asadero cheese with chimayo mayo on potato roll
- beef slider with aged cheddar, applewood smoked bacon and chipotle bbq sauce
- smoked brisket tostada with asadero queso, yuzu slaw and house red jalapeno pickle

**Pork**
- sweet curried pork and masa empanadas with smoked salsa crème fraiche
- korean bbq pork stuffed baby red potato
- smoked pulled pork shoulder with jalapeno slaw and chipotle bbq on hawaiian roll
- jalapeno cheddar sausage in pastry with ancho cream cheese and jalapeno jam

**Seafood**
- jumbo lump crab tostadas with jalapeño relish, avocado cream and micro cilantro
- sweet basil and white wine shrimp shooter with roasted garlic aioli
- shrimp ceviche shooter with roasted tomato, jalapeño, cilantro, avocado and lime
- tuna ceviche, yuzu, sesame and wasabi

**Vegetarian and Vegan**
- roasted vegetable and goat cheese empanadas with roasted poblano pepper cream
- green chile mac and cheese bites with cilantro ranch dipping sauce
- roasted vegetable antipasti skewers with balsamic drizzle
- plantain tostada with roasted quinoa vegetable compote
- baked texas goat cheese cup with lemon fig glaze and red pepper
- crispy red potato smasher with green chile sweet potato whip

RECEPTION CHEF’S TABLES

**Shiner Braised Short Ribs**
caramelized onion sauce with creamy green chile grits and mini sweet yeast rolls

**Korean BBQ Pork Street Taco**
gochuchang braised pork with kogi barbecue sauce and asian ramen slaw on fresh flour tortilla

**Smoked Beef Tenderloin**
carved and chilled with pub style horseradish cream, smoked corn and yukon potato salad with creamy aioli

**Red Chile Braised Chicken Nachos**
local tortilla chips, green chile queso blanco and pico de gallo

**Carved Texas Sausage Board**
carved skillets of local jalapeno, cheddar and smoked sausage, roasted sweet peppers and onions served with chipotle barbecue sauce, spicy brown mustard, pickles and texas sliced bread.

**Quesadillas**
asadero cheese and cilantro lime chicken quesadillas, salsa fresca, guacamole

Gluten-Free  Vegan  Vegetarian
DESSERT

Donut Sundae Bar
local donut holes
vanilla icecream
chocolate and salted carmel sauce
seasonal berries
sprinkles, cookie crumbs, candied pecans, red cherries, vanilla whip

Signature Desserts
made fresh in-house
assorted jumbo cookies
brownies
lemon bars

Cakes and Cobbler Table
choose 2, made fresh in-house
chocolate fudge nut cake
blueberry cream cheese cobbler
blackberry cobbler with mexican vanilla whip
cinnamon chocolate cream cake with cinnamon crispas topping
cappuccino cream cake
traditional tiramisu
white chocolate dulce de seis leches
dark chocolate cream cake with crispas
mexican bread pudding with piloncillo
banana bread pudding with kahlua glaze
chocolate bread pudding with bourbon glaze
peanut butter chocolate cake

Mini Dessert Extravaganza
individual mint chocolate chip mousse, blueberry lemon cheesecake, fudge sundaes, raspberry passion fruit mousse, strawberry white chocolate short cakes in mini cocktail and decorative vessels

Gluten-Free  Vegan  Vegetarian
SPECIALTY COCKTAILS

Bloody Mary Bar
tito’s vodka, delicious bloody mary mix and a smorgasbord of garnishes

Dulce Vida Skinny Margarita
dulce vida lime tequila and club soda garnished with a lime slice

Dulce Vida Pineapple Margarita
dulce vida pineapple jalapeno tequila, orange liquor, lime juice and agave syrup garnished with pineapple wedge

Texas Tea
deep eddy sweet tea vodka mixed with refreshing lemonade. garnished with lemon wheel

Mimosas
champagne with fresh squeezed orange juice.

Austin Mule
tito’s handmade vodka, spicy ginger beer and fresh lime

Lynchburg Lemonade
jack daniels and triple sec with a splash of sweet & sour, lemon garnish

Sangria
red wine and brandy with fresh citrus fruits, berries, juice & soda.

Craft And Microbrew Beer
variety of local and craft brews including pale ales, ipa’s, lagers and wheat beers subject to availability and minimum purchase

BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted. Cash bar options are available. Service time frame must not exceed 4 hours.

Cocktails
featuring tito’s vodka, beefeater gin, bacardi silver rum, johnny walker red scotch, jose cuervo tequila, jack daniels whiskey

House wine
red, white, sparkling
(full wine list upon request)

Import/Specialty beer

Domestic beer

Bottled water

Soft drinks

Juices
POLICIES & GUIDELINES

Exclusivity
Levy Restaurants / Austin Convention Center Catering is the exclusive provider of all food and beverage for the Austin Convention Center and Palmer Events Center. No outside food or beverage permitted.

Catering Agreement
Signed copy of the Catering Agreement must be received no later than 60 days prior to the first day of services.

Guarantees
30 DAYS PRIOR TO EVENT - Menu selections and function details for all services.
14 BUSINESS DAYS PRIOR TO EVENT - Final submission for additional services. Subject to a 10% late fee.
7 BUSINESS DAYS PRIOR TO EVENT - Final guarantee for any existing services. Guest counts may not decrease after this date.
(“Event” being the first scheduled day of catering service)

Payment
60 DAYS PRIOR TO EVENT - 75% estimated total for all catering services.
14 DAYS PRIOR TO EVENT - Remaining balance for all catering services.
7 DAYS PRIOR TO EVENT - All catering services paid for in full.
*Credit Card required for all events for consumption charges or outstanding balances.

Taxes & Fees
Menu prices do not include the following:
21% service charge
8.25% state sales tax
8.25% mixed beverage tax

Service Charge
Please note that all food, beverage, and related items are subject to a service charge. This service charge is not a tip or gratuity. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Service Timeframe
Catering services provided with a 2 hour timeframe, after which all products and equipment will be removed. Services may be extended with applicable fees. Catering services will require access to the assigned location with no less than 2 hours prior to scheduled start time. This timeframe will be used to set all contracted product and equipment. If less than 2 hours is available to set the function space, additional labor fees may be incurred.

Sustainability
All services, with the exception of plated meals, are provided with sustainable disposable ware. This is done to contribute towards the facilities green initiatives. Upon request, services may be upgraded to china with an additional fee of $3.50/person.

Bar Services
All events with alcoholic beverages require a certified bartender, provided by Levy Restaurants. Under no circumstances may alcohol be brought into or removed from the facility. All alcohol will be sourced through Levy Restaurants and its approved vendors. Donations and/or discounted products are not permitted.

Linen
Levy Restaurants provides complimentary linen for most events that include food and beverage. Standard colors available are black and white. Additional colors may be available with a fee. Linen will be provided to cover the number of tables based on your meal guarantee with rounds of 10. Additional tables beyond those necessary for the meal guarantee will result in a linen fee of $10 per additional linen. Guest tables and chairs are to be arranged through the facility event coordinator as part of set up (F&B Tables are provided by Levy).

Special Dietary Requirements
We will gladly assist in accommodating your dietary requests. Please speak with your Catering Sales Manager in advance so that preparations may be made.