

CATERING & PRIVATE EVENTS



Cal

Levy



WELCOME TO BERKELEY

As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal, and one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy.

California Memorial Stadium (est 1923) is the home of the California Golden Bears football team. Designed by John Galen Howard, Memorial Stadium is dedicated to students who lost their lives in World War I. A \$321 million project was executed to renovate the historic building, bring it up to modern structural standards, creating a 63,000+ capacity facility and significantly reducing seismic risk - all while maintaining the architecture and character of the celebrated structure. Memorial Stadium stands as one of the most enduring symbols of the University of California campus. With a plush wall of pine trees in the Berkeley Hills to the east, a million-dollar panoramic view of the San Francisco Bay Area and another stunning sight of the three bridges to the west. A perfect spot for your next event!

JOSHUA MACALUSO

Executive Chef

Our Executive Chef Joshua Macaluso pairs fresh local ingredients with seasonal specialties from around the country to create elevated cuisine at the University of California Berkeley.

Northern California bounty comes alive through traditional regional recipes prepared with a modern twist.

CATERING & PRIVATE EVENTS



BREAKFAST

BREAKFAST BASICS



Campus Continental Breakfast

18 per Guest
Minimum 25 Guests

Freshly Baked Pastries V

Danish, Muffins, Croissants,
Whipped Butter, Preserves

Market Fresh Fruit V^P AVG

Orange Agave Syrup

Orange & Cranberry Juice

Peet's Coffee & Hot Tea

Individual Greek Yogurt Sampler AVG

Classic American Breakfast

21 per Guest
Minimum 25 Guests

Freshly Baked Pastries V

Danish, Muffins, Croissants,
Whipped Butter, Preserves

Market Fresh Fruit V^P AVG

Hickory Smoked Bacon & Breakfast Sausage Links AVG

Farm Fresh Eggs

Aged Cheddar Cheese Scramble or
Optional Egg White Scramble

Country Potatoes V^P

Sweet Peppers and Onions

Local Brioche French Toast V

Strawberries, Maple Syrup

V Vegetarian V^P Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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

Bacon, Egg, Gouda, Ciabatta | 12 per Guest

Turkey Sausage, Egg White, Cheddar Cheese, English Muffin | 12 per Guest

Chorizo, Egg, Potato, Flour Tortilla | 12 per Guest

Ham, Egg, Swiss, Croissant | 12 per Guest

Fried Chicken, Hot Honey, Biscuit | 12 per Guest

Marinated Avocado, Tomato, Egg, Pepper Jack Cheese | 12 per Guest



An Avoiding Gluten Breakfast AVG

24 per Guest

Market Fresh Fruit V²

Assorted Seasonal Fruit,
Berries and Melons

Smoked Turkey & Broccoli Scramble

Boursin Cheese, Grape Tomatoes

Twin Potato Hash

Caramelized Onions, Sweet
and Russet Potatoes, Peppered Bacon,
Sundried Tomatoes

V Vegetarian V² Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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 EXPERIENCES



Action Stations

Minimum 25 Guests
Chef Attendant Fee 120 per Hour

Steel-Cut Oatmeal Bar V

Raisins, Dried Cranberries, Apples, Seasonal Assorted Berries, Almonds, Cinnamon, Honey, Maple Syrup, Milk, Cream

18 per Guest

Omelet Action Station AVG

Chopped Bacon, Ham, Chicken Sausage, Cheddar Cheese, Spinach, Bell Peppers, Onions, Tomatoes, Mushrooms, Farm Fresh Eggs

21 per Guest

Chilaquiles Action Table AVG

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

26 per Guest

Pancake Action Station V

Whole Wheat and Buttermilk Pancakes, Chocolate Chips, Blue Berries, Pecans, Maple Syrup, Fruit Marmalades, Dried Nuts, Fresh Bananas, Strawberries, Greek Yogurt, Butter

24 per Guest

Build Your Own Açai Bowls V

Bananas, Blue Berries, Strawberries, Coconut, Almonds, Granola, Honey, Peanut Butter, Chia Seeds, Flax Seeds

14 per Guest

V Vegetarian V^P Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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 ADDITIONS



À La Carte

Egg Whites & Spinach English Muffin V AVG

7 per Guest

Hickory Smoked Bacon & Cheddar Egg Croissant V

7 per Guest

Chorizo Breakfast Burrito V

Tater Tots, Pico de Gallo and Aged Cheddar Cheese

12 per Guest

Individual Greek Yogurt V

4 per Guest

Market Fresh Fruit V² AVG

10 per Guest

Local Donut Sampler

38 per Dozen

Lox & Bagel Board V

Scottish Smoked Salmon, Assorted Bagels, Plain and Chive Cream Cheese, Sliced Cucumbers, Sliced Tomatoes, Red Onion, Capers

24 per Guest

Bagel Time V

Whipped Cream Cheese and Butter, Preserves, Toaster Where Applicable

36 per Dozen

V Vegetarian V² Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admn Fee plus applicable sales tax. This admin fee 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.

CATERING & PRIVATE EVENTS



ALL DAY BREAKS

ALL DAY BREAKS

Locker Room Break

17 per Guest
Minimum 25 Guests

Planet Popcorn

Caramel, Cheddar Cheese, Butter

Peanuts in the Shell

Soft Pretzels

House-Made Beer Cheese, Queso,
Yellow Mustard

Market Fresh Fruit

More Than Just a Snack

Minimum 25 Guests

Build Your Own Energy Mix

Customize a Sweet, Savory or Spicy
Combination. Pick 3:

- Dried Apricots
- Dried Cranberries
- Roasted Almonds
- Roasted Peanuts
- Mini Pretzel Twists
- Spicy Snack Mix

11 per Guest

Market Fresh Fruit

10 per Guest

Garden Fresh Crudités

Buttermilk Ranch

10 per Guest

Guacamole & Salsa Sampler

House-Made Guacamole, Tomatillo
Serrano Salsa Cruda, Chipotle Salsa,
Tortilla Chips

8 per Guest

Gourmet Chips & Dip Dou

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

6 per Guest

Cookies, Brownies & Treats

Freshly Baked Cookies, Chocolate
Brownies, Blondies and Krispy Treats

32 per Dozen

Chocolate Chip Cookies

24 per Dozen

Signature Cupcake Sampler

48 per Dozen

The Candy Jar

M&Ms, Gummy Bears,
Malted Milk Balls

12 per Guest

Cookies & Milk

Chocolate Chip Cookies,
M&M Cookies, Sugar Cookies,
Assorted Milks and Non-Dairy Milks

10 per Guest

 Vegetarian  Vegan  Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Administrative Fee 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 ADDITIONS




Grab & Go

Whole Fruit   | 12 per Dozen

Tajin Fruit Cup   | 55 per Dozen

Crudit  and Hummus Cup   | 55 per Dozen


Assorted Greek Yogurts  | 36 per Dozen

Yogurt, Granola and Berry Parfaits  | 60 per Dozen

Assorted Cookies  | 24 per Dozen


Double Fudge Brownies  | 26 per Dozen

Granola Bars  | 22 per Dozen

Protein and Energy Bars  | 55 per Dozen

Individual Trail Mix  | 23 per Dozen

Freshly Popped Popcorn   | 7 per Guest

Tortilla Chips, Guacamole and Salsa  | 8 per Guest

Kettle Chips and French Onion Dip  | 8 per Guest

 Vegetarian  Vegan  Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Administrative Fee 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.

CATERING & PRIVATE EVENTS



LUNCH

LUNCH



Do It Yourself Sandwiches

25 per Guest
Minimum 25 Guests

Meats

- Shaved Roast Beef
- Smoked Ham
- Roasted Turkey

Cheeses AVG

- Swiss
- Provolone
- Cheddar

Condiments & Toppings AVG

- Mayonnaise
- Mustard
- Lettuce
- Tomato
- Red Onion
- Pickles

Breads

- Sourdough
- White
- Wheat
- Gluten Free

Salads

- Egg Salad
- Chicken Salad
- Tuna Salad

Sides & Sweets

- Kettle-Style Potato Chips
- Cookies
- Brownies
- Crispy Rice Treats

V Vegetarian V^P Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

ANYTIME CHEF TABLES



Market Fresh Salad & Sandwich Table

36 per Guest
Minimum 50 Guests

Classic Caesar Salad V

Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Grilled Chicken Salad

Romaine, Red Grapes, Celery,
Toasted Almonds, Poppy Seed
Dressing, Parker-House Rolls

ZLT Flatbread AVG

Grilled Zucchini, Vine-Ripe Tomatoes,
Jalapeño Jack Cheese, Sun-Dried
Tomato Pesto

Quinoa Tabbouleh Salad V AVG

Tomatoes, Cucumber, Parsley,
Fresh Lemon

Dijon Chicken Sandwich

Provolone, Dijonnaise, Baby Arugula,
Pretzel Roll

Kettle-Style Potato Chips V

Chef's Selection of Gourmet
Dessert Bars V

V Vegetarian V Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

Evergood Backyard Sausage Sampler

35 per Guest, Minimum 50 Guests

Evergood Hot Links

Evergood Chicken Apple Sausages

Evergood All Beef Hot Dogs
Traditional Condiments, Fresh Buns

Grainy Mustard Potato Salad V AVG
Dijon-Pommery Dressing

Pickled Radish Slaw V^P AVG

Kettle-Style Potato Chips V^P

Chocolate Chip Cookies



BBQ Pit House Sampler

52 per Guest, Minimum 50 Guests

Smoked BBQ Chicken Salad AVG
Romaine, Spinach, Red Onion, Tomato, Cornbread Croutons, Grilled Corn, Baked Bean Vinaigrette

Smoked Beef Brisket AVG
BBQ Sauce

BBQ Pulled Pork AVG
Moonshine BBQ Sauce

Loaded Macaroni Salad

Grainy Mustard Potato Salad V AVG
Dijon-Pommery Dressing

Country-Style Fruit Cobbler V
Seasons Best Fruit Filling, Oatmeal Crust, Vanilla Bean Scented Whipped Cream



V Vegetarian V^P Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.



Vegan Cookout

46 per Guest
Minimum 50 Guests

Beyond Meat Burgers ^V

Vegan American Cheese, Bibb Lettuce, Vine-Ripe Tomatoes, House Pickles, Secret Sauce, Vegan Buns

Beyond Meat Sweet Italian Sausage ^V

Grilled Peppers and Onions, Creole Mustard, Vegan Rolls

Heirloom Tomato Salad ^V ^{AVG}

Crispy Shallots, Mint, Basil Pesto, Balsamic Reduction, Sea Salt

Chick Pea Pasta Salad ^V ^{AVG}

Kale Pesto, Grape Tomatoes, Grilled Squash and Red Onion, Pinenuts, Fresh Tarragon

Deconstructed Strawberry Short Cake ^V

Coconut Whip, Pound Cake, Fresh Strawberries

^V Vegetarian ^V Vegan ^{AVG} Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

Soul Glow Sampler

52 per Guest
Minimum 50 Guests

Honey Crisp Apple Salad

Grilled Chicken, Candied Walnuts, Blue Cheese, Baby Spinach, Apple Cider Vinaigrette

Chicken Gumbo

Classic Creole-Style, Chicken, Andouille Sausage, Onions, Bell Peppers, Celery, Okra, Tomatoes

Mississippi Pot Roast

Pepperoncini, Beef Jus

Candied Yams V

Jasmine Rice V²

Cheesy Jalapeño Cornbread V

Chocolate Bourbon Bread Pudding

Caramel Sauce



Caribbean Cookout

55 per Guest
Minimum 50 Guests

Roasted Garden Salad V² AVG

Roasted Carrots, Zucchini, Gold Squash, Mushrooms, Tomatoes, Eggplant Croutons, Honey Dijon Vinaigrette

Caribbean Seafood Soup AVG

Crawfish, Prawns, Squash, Pumpkin, Corn, Peppers, Coconut Milk

Jerk Chicken AVG

Pineapple Salsa

Fried Plantains V²

Rice & Pigeon Peas V



V Vegetarian V² Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

Design Your Own Chef's Table

68 per Guest
Minimum 50 Guests

SOUPS, STEWS & SALADS

Choose 2

Caribbean Seafood Soup

Crawfish, Prawns, Squash, Pumpkin, Peppers, Coconut Milk

Corn Chowder V

Celery, Onion, Corn, Garlic, Cream, Roux

Chicken Gumbo

Classic Creole-Style, Chicken, Andouille Sausage, Onions, Bell Peppers, Celery, Okra, Tomatoes

Crock Pot Chili AVG

House-Made Spin on Southwest Beef Chili

Three Bean Chili VP

Vegan Spin on the Classic, Black Beans, Red Beans, Pinto Beans

Chili Verde

Mexican Spiced Pork, Tomatillo Sauce, Onion, Pepper Broth

Italian Chopped Salad AVG

Grilled Chicken, Bacon, Blue Cheese, Tomato, Pasta, Honey Dijon Vinaigrette

Chinese Chop Salad

Five Spice Chicken, Oranges, Cabbage, Carrots, Edamame, Peppers, Crispy Wontons, Sweet Ginger Vinaigrette

Honey Crisp Apple Salad

Grilled Chicken, Candied Walnuts, Blue Cheese, Baby Spinach, Apple Cider Vinaigrette

Spanish Market Salad V AVG

Green Beans, Radishes, Red Beets, Jicama, Roasted Corn, Radicchio, Chili, Cotija Cheese, Chipotle Vinaigrette

Classic Caesar Salad V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Greek Tomato Salad V AVG

Vine-Rip Tomatoes, Cucumber, Bermuda Onion, Feta Cheese, Lemon Sumac, Extra Virgin Olive Oil

Roasted Garden Salad VP AVG

Roasted Carrots, Zucchini, Gold Squash, Mushrooms, Tomatoes, Eggplant Croutons, Honey Dijon Vinaigrette

Baby Kale Salad V AVG

Shredded Pear, Pomegranate, Pecans, Dried Currants, Butternut Squash, Goat Cheese, Champagne Vinaigrette

Fire Roasted Corn Salad V AVG

Roasted Local Corn, Black Beans, Cotija Cheese, Cilantro, Bermuda Onion, Avocado, Chipotle-Lime Vinaigrette

Green Papaya Salad V AVG

Rice Noodles, Green Papaya, Cilantro, Carrots, Peanuts, Sweet Peppers, Green Beans, Thai Chili Lime Vinaigrette

Hawaiian Macaroni Salad V

Shaved Pickled Carrots, Scallions

Grainy Mustard

Potato Salad V AVG

Dijon Pommery Mustard Dressing

V Vegetarian VP Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

Design Your Own Chef's Table, Continued

68 per Guest
Minimum 50 Guests

ENTRÉES

Choose 2

Roasted Maple-Glazed Turkey

Cranberry Apricot Chutney,
Sage Gravy

Tandoori Chicken Skewers AVG

Sweet Peppers, Zucchini,
Bermuda Onion

Herb-Roasted Cornish Game Hen AVG

Roasted Peppers, Dark Chicken Jus

Jerk Chicken AVG

Pineapple Salsa

Chicken Tagine AVG

Perserved Lemons, Olives, Pan Jus

Roasted Lemon-Garlic Chicken AVG

Crispy Fried Potatoes,
Lemon Natural Jus

Chicken Picatta

Sautéed Spinach,
Lemon-Caper Sauce

Chicken Parmesan

Mozzarealla, Arrabiata Sauce

Polynesian-Glazed Chicken

Roasted Sweet Potatoes

Grilled California Tri-Tip AVG

Chimichurri Sauce

Plum-Glazed New York Strip

Hoisin-Plum BBQ Sauce

Bulgogi Beef

Cucumber Kim Chi

Ancho Chili-Lime Flat Iron AVG

Grilled Sweet Peppers

Oso Bucco

Braised Beef Shank, Creamy Polenta,
Grilled Zucchini

Mississippi Pot Roast

Pepperoncini, Beef Jus

Mustard-Glazed Pork

Tenderloin AVG
Spicy Fruit Chutney, Bourbon Jus

Char Siu Pork Loin

Spicy Mustard Sauce

BBQ Baby Back Ribs AVG

Moonshine BBQ Sauce

Chili-Lime Pork Chops AVG

Thai Coconut Curry Sauce

Parmesan-Crusted Pork Cutlets

Tomato-Basil Chutney

Prawn Scampi

White Wine Garlic Sauce

Grilled Salmon AVG

Braised Baby Spinach,
Lemon Beurre Blanc

Miso-Glazed Salmon

Bok Choy, Miso Sauce

Ancho-Lime Arctic Char

Fried Cauliflower, Kale Pesto

Salvadorian Fried Rock Cod

Avocado-Cilantro Crema

V Vegetarian V^P Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.



Design Your Own Chef's Table, Continued

68 per Guest
Minimum 50 Guests

PASTAS

Choose 2,
Avoiding Gluten Options Available
Upon Request

Penne Duo

Spicy Marinara and Asiago Cream,
Fresh Basil, Shaved Parmesan

Rigatoni

Tomato-Basil Sauce, Spinach,
Ricotta Cheese

Wild Mushroom Risotto V

Fresh Herbs, Parmesan Garlic Broth

Linguini Shrimp Diavolo

Tomato-Basil Sauce, Garlic, Chilies

Chicken & Mushroom Rotini AVG

Peppers, Onions, Spinach,
Tomato-Cream Sauce

Calabrese Ziti

Penne Pasta, Pit Ham, Mozzarella,
Marinara

Cacio e Pepe V

Classic Spaghetti, Butter, Romano,
Black Pepper

Farfalle Alla Vodka

Vodka Sauce, Sweet Peppers, Onion,
Chili Flakes, Chicken

Puttanesca V

Spaghetti, Capers, Anchovies, Olives,
Chunky Tomato Sauce

Cheese Lasagna V

Mozzarella, Romano, Ricotta, Marinara

V Vegetarian V^P Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

Design Your Own Chef's Table, Continued

68 per Guest
Minimum 50 Guests

SIDES

Choose 2

Confit Garlic Whipped Potatoes V

Pomme Duchesse V

Roasted Fingerling Potatoes AVG

Potato Gratin AVG
Parmesan, Cream

Scallop Potatoes V
Cheddar Béchamel

Candied Yams V

Fried Plantains V
Honey Crema

Steamed Jasmine Rice V²

Blue Cheese Polenta V

Steam Quinoa V²

Vegetable Fried Rice V
Peas, Carrots, Celery, Ginger, Sesame, Soy Garlic, Egg

Cauliflower "Fried Rice" V
Riced Heirloom Cauliflower, Peas, Carrots, Celery, Ginger, Soy, Sesame, Garlic

Red Beans & Rice V
Creole-Style Stewed Beans Over Rice

Habichuela V
Puerto Rican-Style Red Beans Over Rice

Honey Cornbread

Cheesy Jalapeño Cornbread V

Garlic Baguette V

Stewed Collard Greens
Stewed with Chicken Stock, Smoked Turkey Necks

Garlic Green Beans V
Asian-Style with Ginger, Soy

Roasted Broccoli & Heirloom Cauliflower V² AVG

Sautéed Haricot Verts V
Shallots, Brown Butter

Bistro Roasted Vegetables V² AVG
Rosemary, Thyme, Garlic, Extra Virgin Olive Oil

Grilled Asparagus V² AVG

Tajin Brussels AVG
Bacon, Tajin

Honey-Glazed Toybox Carrots V²

Ratatouille V² AVG
Summer Squash, Tomato, Onion, Eggplant, Bell Pepper, Simmered in Tomato Sauce, Rosemary

V Vegetarian V² Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

ANYTIME CHEF TABLES



Chef Prepared Pasta Station

36 per Guest

Minimum 50 Guests

Chef Attendant Fee 120 per Hour

Pastas

- Fettuccini
- Penne
- Rotini

Proteins

- Grilled Chicken
- Italian Sausage
- Shrimp

Sauces

- Alfredo
- Marinara
- Pesto

Vegetables & Add Ons

- Spinach
- Grape Tomatoes
- Zucchini
- Cremini Mushrooms
- Onions
- Garlic
- Asparagus
- Parmesan
- Chili Flakes
- Basil
- Butter

 Vegetarian  Vegan  Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

ANYTIME CHEF TABLES

Sweet Endings

Minimum 50 Guests

Country-Style Fruit Cobbler

Seasons Best Fruit Filling, Oatmeal Crust, Vanilla Bean-Scented Whipped Cream

15 per Guest

Brownie Sundae Bar

Triple Chocolate Chunk Brownie, Blondie Bars, Vanilla Bean Ice Cream, Chocolate and Caramel Sauce, Toasted Peanuts, Whipped Cream, Assorted Toppings

18 per Guest

Attendant Fee 120 per Hour

Cookies, Brownies & Treats

Freshly Baked Cookies, Chocolate Brownie, Blondie Bars and Rice Krispy Bars

14 per Guest

Signature Mini Cupcake Sampler

48 per Dozen

Gourmet Dessert Bars

Cake Bites, Dessert Bars

16 per Guest

Chocolate Bourbon Bread Pudding

Caramel Sauce

16 per Guest

Deconstructed Strawberry Shortcake

Sugared Coke Farms Strawberries, Sliced Shortcake, Whipped Cream

15 per Guest

Mason Jar Trifles

20 per Guest

Chocolate Mousse

72% Chocolate Mousse, Caramel, Hazelnut Cigar, Cookie

Southern-Style Banana Pudding

Vanilla Bean Custard, Nilla Wafers, Fresh Banana, Crushed Pecans

Strawberry Short Cake

Shortbread Cookie, Sugared Berries, Whipped Cream, Shaved Chocolate

Compressed Mango Rice Pudding ^V

Coconut Milk, Shaved Almonds



^V Vegetarian ^{V²} Vegan ^{AVG} Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

CATERING & PRIVATE EVENTS



RECEPTION DINING

HORS D'OEUVRES



Vegetables

Minimum 50-Pieces Per Item

Caprese Skewers V AVG

Balsamic Reduction

6 each

Gazpacho Shooters V

Spiced Crostini

6 each

Grilled Cheese Shooters V

Tomato-Basil Soup, Smoked Cheddar
Grilled Cheese

8 each

Sonoma Goat Cheese Crostini V

Olive Tapenade

6 each

Vegetable Spring Rolls V

Thai Sweet Chili

5 each

Spinach & Artichoke Stuffed Mushrooms V

Shaved Parmesan

7 each

Persian Cucumber V

Bermuda Onion, Quinoa, Cherry
Tomato, Feta Cheese, Sumac

7 each

Croque Monsieur Bites

Grilled Pit Ham, Gruyère Cheese

8 each

Arancini V

Arribiata Sauce

7 each

Tavern-Style Beyond Beef Slider V

Aged Cheddar, Secret Sauce

8 each

Veggie Samosa V

Tamarind Chutney

7 each

Kimchi Rice Bites V

American Cheese, Gochujang Aioli

7 each

Fried Artichoke Hearts V

Lemon Aioli

7 each

V Vegetarian V Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

HORS D'OEUVRES



Meats

Minimum 50-Pieces Per Item

Tandoori Chicken Skewer ^{AVG}

Mango Chutney

7 each

Southern Fried Chicken Slider

Jalapeño Aioli

8 each

Jive Turkey Slider

Sun-Dried Tomato Pesto, Sautéed Mushrooms, Swiss Cheese

9 each

Prosciutto Wrapped Melon ^{AVG}

Tondo

7 each

Pork Belly Skewers ^{AVG}

Hothouse Cucumbers, Basil

7 each

Bacon Wrapped Date Brochette ^{AVG}

Medjool Dates, Marcona Almonds

7 each

Beef Wellington Bites

Horseradish Cream

8 each

Beef Tenderloin Slider

Baby Arugula, Caramelized Onions, Horseradish Aioli

10 each

Smoked Tenderloin Crostini

Caramelized Onions, Blue Cheese

9 each

Tavern-Style Beef Slider

Aged Cheddar, Secret Sauce

8 each

Lamb Lollipop ^{AVG}

Tzatziki Sauce

11 each

^V Vegetarian ^{V^P} Vegan ^{AVG} Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

HORS D'OEUVRES



Seafood

Minimum 50-Pieces Per Item

Crab Cakes

Lemon Aioli

11 each

Smoked Salmon Latkes ^{AVG}

Dill Crème Fraîche

8 each

Sesame Tuna Wonton

Wakame Salad, Wasabi Crema

9 each

Oyster Shooter

Citrus Ponzu, Micro Shiso, Tobiko

10 each

Crab Rangoon

Sweet Chili Sauce

9 each

Maryland Crab Salad ^{AVG}

Fresh Crab, Endive

10 each

Jerk Shrimp Brochette ^{AVG}

Mango Chutney

8 each

Leche de Tigre ^{AVG}

Shrimp Ceviche Shooter

10 each

Ahi Poke Cone

Hawaiian Style, Sesame

10 each

Smoked Salmon Deviled Eggs

Pickled Egg, Chives

7 each

Pickled Deviled Eggs

Scallions, Bacon, Tajin

7 each

^V Vegetarian ^{V^P} Vegan ^{AVG} Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

Tabled Appetizers

Minimum 50 Guests

Garden Fresh Vegetables V AVG

Market Fresh Vegetables,
Buttermilk Ranch, Garlic Hummus

10 per Guest

Local Salumi & California Cheeses

Hand-Cut Salumi, Local Cheeses, House-Made Jams,
French Baguette, Flatbread Crackers

17 per Guest

Smoked Salmon Platter

Capers, Shaved Bermuda Onion, Roasted Cherry
Tomatoes, Bagel Crisps, Rye Crustini

16 per Guest

Greek Platter V^P

Roasted Eggplant, Squash, Peppers, Cucumber,
Dolmas, Feta Cheese, Olives, Hummus, Pita

15 per Guest

Vietnamese Roll Platter

Grilled Tofu Summer Roll, Shrimp Summer Roll,
Peanut Sauce, Sweet Chili sauce

15 each



Street Taco Bar

25 per Guest

Minimum 50 Guests

Includes Corn and Flour Tortillas,
Cilantro-Onion, Tomatillo Salsa,
Fire-Roasted Chipotle Salsa

PROTEIENS

Choose 2

- Carne Asada
- Ground Angus Beef
- Chicken Asado
- Chicken Tinga
- Pork Al Pastor
- Pork Chili Verde

VEGETABLES

Choose

- Papas Con Rajas
- Spicy Black Beans
- Anchiote Cauliflower



V Vegetarian V^P Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.



Gourmet Flatbreads

15 per Guest, Pick 2

Classic Cheese V

Red Sauce, Mozzarella, Romano, Parmesan, Oregano

Margarita V

Roma Tomatoes, Red Sauce, Basil Fresh Mozzarella

Sausage Mushroom

Fennel Sausage, Red Sauce, Wild Mushrooms, Asiago Cheese

New Jersey

Shaved Salami, Red Sauce, Arugula, Provolone Cheese

Chicken Pesto

Pulled Chicken, Basil Pesto, Four Cheeses

Truffle Mushroom V

Truffle Mushroom Duxelle, Thyme, Mozzarella

BBQ Chicken

Grilled Chicken, BBQ Sauce, Mozzarella, Bermuda Onion, Chili

Cal Combo

Italian Sausage, Red Sauce, Mushrooms, Olives, Sweet Peppers, Bermuda Onion

Bay Shrimp

Garlic Sauce, Basil, Mint, Asparagus, Romano Cheese

El Pollo Loco

Asado Chicken, Enchilada Sauce, Jalapeño, Cilantro, Pickled Onion, Jack Cheese

Fig Prosciutto

Figs, Goat Cheese, Bermuda Onion, Wild Arugula, Tondo

V Vegetarian V^P Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

Gourmet Mac n Cheese Table

Choose 2 | 15 per Guest
Minimum 50 Guests

Buffalo Chicken

Jack and Blue Cheese

Smoked Pork

Green Chile, Cheddar Cheese

Chorizo

Jack Cheese, Tortilla Crust

White Cheese Mac V

Spinach, Artichokes

Meatball Duo AVG

15 per Guest, Minimum 50 Guests
Served with Slider Rolls

Italian Beef

Marinara Sauce

Chicken

Green Chile Verde Sauce



Loaded Nacho Bar

15 per Guest, Minimum 50 Guests

- Golden Queso
- Spicy Chili
- Tomatillo-Serrano Salsa Cruda
- Pico de Gallo
- Sour Cream
- Jalapeños
- Tortilla Chips



V Vegetarian V^P Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

CATERING & PRIVATE EVENTS



BOXED MEALS

BOXED MEALS



Boxed Meals

30 per Meal Box

Choose 1 Sandwich per Box, Minimum 25 Boxes

Boxes Include Side Salad, Seasonal Fruit, Baked Cookie and Bottled Water

Roast Beef

Tomatoes, Sweet Onion Jam, Boursin Cheese, Focaccia

Smoked Turkey

Bacon, Tomato, Lettuce, Herb Aioli, Wheat Bread

Smoked Ham & Swiss

Grain Mustard Butter, Pretzel Roll

Curry Cauliflower Wrap V

Pickled Carrots, Quinoa, Red Pepper Hummus, Whole Wheat Wrap

Buffalo Cauliflower V

Brown Rice, Kale, Blue Cheese, Shaved Carrot, Celery, Buttermilk Ranch Dressing, Spinach Wrap

Jerk Chicken

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

Chicago Italian Grinder

Salami, Provolone, Lettuce, Tomato, Basil, Garlic Aioli, Giardiniera

Vegetable Bahn Mi V

Grilled Portobello, Tofu, Pickled Carrot, Cucumber, Pickled Jalapeño Aioli, Vietnamese Roll

V Vegetarian V^P Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

CATERING & PRIVATE EVENTS



BEVERAGE

BEVERAGE

Hosted Deluxe Bar

Spirits

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Hornitos Plata Tequila
Jack Daniel's Whiskey
Jameson Irish Whiskey
Maker's Mark Bourbon
Johnnie Walker Black
Scotch

14.00 per Drink

Wine

La Marca Prosecco
Kim Crawford Sauvignon Blanc
Kendall-Jackson Chardonnay
Aix Rosé
Meiomi Pinot Noir
Josh Craftsman's Collection Cabernet Sauvignon

12.00 per Drink

Beer

Bud Light
Budweiser Coors
Light Miller Lite
Corona Extra
Heineken

10.00 per Drink

Hosted Platinum Bar

Spirits

Grey Goose Vodka
Hendrick's Gin
Bacardi Superior Rum
Patrón Tequila
Jameson Irish Whiskey
Woodford Reserve Bourbon
Basil Hayden Bourbon
Glenlivet 12 Year Scotch

16.00 per Drink

Wine

Ferrari Brut
Stags ' Leap Winery Sauvignon Blanc
House of Brown Chardonnay
Minuty M Rosé
Belle Glos Clark & Telephone Pinot Noir
JUSTIN Cabernet Sauvignon

14.00 per Drink

Beer

Stella Artois Blue Moon Fat Tire Amber Ale Hazy Little Thing IPA Lagunitas IPA	Bud Light Budweiser Coors Lite Miller Lite Corona Extra Heineken
--	---

11.00 per Drink

Hosted Bar Service

	2 Hours	3 Hours	4 Hours
Platinum Brands	36.00 pp	44.00 pp	50.00 pp
Deluxe Brands	32.00 pp	40.00 pp	46.00 pp
Deluxe Beer & Wine	24.00 pp	30.00 pp	35.00 pp

Please note that all food and beverage items are subject to a 22% admin fee plus applicable sales tax. This admin fee 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.

BEVERAGE

White Wine

By the Bottle

Sparkling & Rosé

Rose Regale | 55

Chandon | 90

Avissi Prosecco | 90

Mumm Napa Brut Rosé | 115

Chardonnay

Hess Collection | 90

Cake Bread | 135

Sauvignon Blanc

Emmolo | 90

Joel Gott | 115

Riesling

Chateau Ste. Michelle | xxx

Pinot Grigio

Santa Margherita | 82

Red Wine

By the Bottle

Cabernet Sauvignon

Charles Woodson Intercept | 65

Frank Family | 165

JUSTIN | 125

Quilt Napa Valley | xxx

Pinot Noir

William Hill | 85

Charles Woodson Intercept | 70

Merlot

Rutherford | 90

Please note that all food and beverage items are subject to a 22% admin fee plus applicable sales tax. This admin fee 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.

Beverages

Coffee • 40.00 per gallon

Hot Water • 40.00 per gallon

Iced Tea or Lemonade •
40.00 per gallon

Bottled Water • 5.00 on consumption

Juices • 6.00 on consumption

Soft Drinks • 5.00 on consumption

Coffee and Tea Package (2 Hr Service)
15.00 per person

Coffee, Tea, Soft Drinks and Bottled Water Package (2 Hr Service)•
32.00 per person

Soft Drinks, Bottled Water and Juices Package(2 Hr Service) •
30.00 per person

Soft Drinks and Bottled Water Package (2 Hr Service) • 28.00 per person

DRINK TICKETS - Beer, Wine and Cocktails •

*price based on selections
All drink tickets are guaranteed

DRINK TICKETS - Beer and Wine

10.00 per ticket
All drink tickets are guaranteed



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.

Nana Kim

Phone: (510) 710-9226

Email: NKim@levyrestaurants.com

EXCLUSIVE CATERER:

Levy at California Memorial Stadium is committed to providing the highest quality food and beverage for our guests. All food and beverage is to be arranged through Levy's Catering Department. No outside food or beverage of any kind are allowed into the facility by clients, guests, or exhibitors without prior written consent. Any outside food or beverage brought in and consumed on-site without prior written consent by Levy will be subject to a penalty.

ASSESSED CHARGES:

The quantity of servers and bartenders is based on your final guaranteed counts and type of service. Please note that all food, beverage and related items are subject to a 22% admin fee plus applicable sales tax. Additional payment for tips and gratuity for service, if any, is voluntary and at your discretion.

Bartenders fees are \$200 per bartender based on a maximum of four (4) hours of service, beyond those hours, additional fees are incurred. We require a minimum of one (1) Bartender per 75 guests (we can accommodate additional bartenders based on your needs). Each additional hour is billed at \$75 per Bartender. Chef Attendant fees are \$240 per chef and are based on a two hour service window. Levy also charges for all food service and bussing attendants to service your event - these will be outlined in your food and beverage proposal. .

FOOD AND BEVERAGE GUARANTEE:

Menu selections must be given to the catering manager at least (30) thirty business days prior to event date to ensure proper staffing, ordering and preparation of menu selection. The final guaranteed count is due (7) seven full business days prior to event. Guaranteed numbers must be submitted before the conclusion of the eighth business day prior to the event. Business days are Monday through Friday and exclude weekends and holidays. After this time, you may add to this count but you may not lower it. If the guaranteed count is not received by this date and time, the attendance on the most recent EOC will be used and client will be charged for the number of guests delineated in such EOC. Any increases after the final count may be subject to premium pricing. Menu pricing may be solidified 90 days prior to the event with confirmed final menu selections.

The Scoop

BEVERAGE SERVICES:

Levy offers a full selection of alcoholic and nonalcoholic beverages to complement your events! Alcoholic Beverages and services are regulated by the State of California, and as a license, we are responsible for the administration of these regulations. 1. We shall serve only Alcoholic Beverages to individual who are at least twenty-one (21) years of age with valid identification. Levy will ask for identification of anyone that appears to be under thirty (30) years of age. 2. Alcoholic Beverages may not be brought onto California Memorial Stadium and may not be removed from the premises. 3. Levy reserves the right to refuse Alcoholic Beverage service to guests under the influence/intoxicated or any underage persons as deemed appropriate by management. We shall be permitted to request the removal of any of these guests.

SPECIAL DIETARY/ALLERGY REQUESTS:

All special dietary requests and needs are the client's responsibility to collect from their guests and attendees/invites. These needs must be submitted in advance to your sales manager with your final guest counts and appropriate additional fees will be noted. The clients are responsible for providing the place-cards/notations to assist with service for these guests. Any special dietary requests and needs that are served at the event without prior knowledge will be charged additional fees as late accommodations and are not included in the final guest counts.

CHINA SERVICE:

Eco friendly disposable ware is standard for all catering services and provided complimentary. If china, glassware or upscale disposables are requested, additional charges will apply.

 **Vegetarian**  **Vegan**  **Avoiding Gluten**

Please note that all food and beverage items are subject to a 22% Admin Fee plus applicable sales tax. This admin fee 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.

Cal[®]