

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 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**.

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
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

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

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
POD REPLENISHMENT
120 per box of 24 pods

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

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

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
75 each

WATER COOLER
60 per day



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 BASICS

BOARDS

Lox and Bagels Board

Scottish Smoked Salmon, Assorted Bagels, Plain and Veggie Cream Cheese, Sliced Cucumbers, Sliced Tomatoes, Red Onions, Capers - Vegan Option - Cured Tomato Lox
42

Whipped Ricotta Board

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

Brunch Toasts

Avocado, Almond Butter and Banana, Ricotta Salata and Honey, Mozzarella and Pesto, Nutella and Fresh Berries
*Chef attendant required
42

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
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

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 Pinsas

min 25 guests
Bacon, Egg, Cheddar Cheese
Tomato, Spinach, Mozzarella
16

Breakfast Empanadas

with House made Chimichurri
150 per dozen

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
16

Taste of LA Breakfast Burrito

Fresh Scrambled Eggs, Cheddar Cheese, Potatoes, Cilantro Crema.
16
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, soyriso, vegan cheese
19

CONTINENTAL BREAKFAST

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

30



BREAKFAST EXTRAS

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

Hot Oatmeal Bar

Brown Sugar, Dried Fruits, Fresh
Berries
12

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

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!



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, savory pastries, dried fruits, chocolate bark and salted caramel bar, cookies + brownies

18

Empanada Bar

Assorted Local Empanadas with House Chimichurri

150
Per Dozen

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

CHEF CARVED GIANT CINNAMON ROLL

Chef attendant required

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

25



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



GRAB&GO BREAKS

HOUSE MADE POP TARTS

120 per dozen

Fresh Baked Breakfast Pastries
70 per dozen

Avoiding Gluten + Vegan Pastries
75 per 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

Whole Fruit
5

Assorted Energy Bars
+ **Granola Bars**
5

Crudités Cups
9

Fresh Baked Cookies
55 / dozen

Chocolate Fudge Brownies & Blondies
65 / dozen

Gourmet Dessert Bars
70 / dozen

Individual Trail Mix
8

Individually Packaged Snacks
5

House Made Kettle Chips
with Garlic Parmesan Dip
12

Freshly Popped Popcorn Bags
10

House made Assorted Cereal
Marshmallow Bars
8

Chips + Salsa
11 per person

Pita Chips
+ House Made Hummus
14 per person

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.

36

Signature

Includes whole fruit, bagged kettle chips, brownies & blondies + Choice of Sandwich or Salad.

38

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.

40

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

18

Taste Of Los Angeles Signature - "Som Tum" I Like Mangoes

Baby Lettuces, Fresh Green Papaya, Mango Sapurana, Heirloom Tomato, Crispy Forbidden Rice, Tamarind Vinaigrette

18

Power Salad

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

16

Autumn Salad

Shredded Chicken, Sunflower Seeds, Pomegranate Seeds, Sweet Potato Squash, Maple Vinaigrette

18

Kale Caesar

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

16

Taco Cobb

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

18

SANDWICHES

Tuscan Chicken Sandwich

Chicken Breast, Roasted Red Peppers, Pesto Aioli, Provolone Cheese

16

Taste of LA Signature Chicken Breast BANH MI

Lemongrass Chicken, Jicama Banh Mi Slaw

18

Chimichurri Steak

Peppered Beef, Dijonaise, Pickled Red Onion, Arugula

18

Farmer's Market Turkey Sandwich

Turkey Breast, Local Greens, Pont Reyes Bleu, Stonefruit Aioli

18

Creole Ham Sandwich

Jambon de Paris, Southern Pimiento Pate, House Dill Pickles

16

Buffalo Cauliflower Wrap

with Vegan Ranch and AVG tortilla

16

Caprese Sandwich

Mozzarella, Tomato, House Pesto

16

CHEFS TABLES

Little Italy

Arugula Simplissime

with Sheep's Milk Manchego and Citronette

Ditalini Antipasto Salad

with torn Basil and Pepperoncinis

Herb Roasted Chicken

with Lemon Thyme Jus

Tiger Prawn

with Peperonata Rosso

Semolina Pasta

with House Pesto

Honeynut Squash

with Sunflower Seeds and Calabrian Honey

Mini Cheesecakes

55

K-TOWN

Cabbage and Apple Slaw

with Chili Vinaigrette

Rice Noodle Kimchi

with Black Sesame Dan Dan

Korean Chili Chicken

Bulgogi Spiced Barbacoa

Jasmine Rice

with Furikake seasoning

Vegetable Stir Fry

Yuzu Ice Box Cookies

55

Meet me at the Greek

Cold Beet Salad

with Tahini, Dill, Mint, Lemon Juice, Olive Oil

Autumn Salad

Sunflower Seeds, Pomegranate Seeds, Sweet
Potato Squash Maple Vinaigrette

Sauteed Chicken

Moroccan Vegetable Tagine

Saffron Rice With Stone Fruit

Roasted Carrots

Goat Cheese Sopapilla

55

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 Piquillo Chimichurri

Herb Roasted Chicken Breast

with Rosemary Pan Gravy

Market Vegetable

with Lemon Butter

Roasted Peeweee Potatoes

Seasonal Cobbler

55

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 Chicken

Street Taquito

with Guacamole Sauce And Queso Fresco

Spanish Style Rice

Ranchero Style Beans

Mini Churros

55

El Salvador Corridor

Berro Salad

Fresh Watercress, Radish, Cucumber, Heirloom Tomatoes,
Mustard Vinaigrette

Black Bean & Cheese Pupusas

Yucca Fritas

with Salsa De Ajo

Chicken Tamales Oaxacan Style

Jackfruit Tamales

in Chile Verde

Salvadoran Veggie Fried Rice

Fried Plantains

with Crema And Salsa Roja

Apaneca Coffee Bars

55

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

ALL BITES
10 PER PIECE

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**

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

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

RECEPTION

STATIONS

Downtown Dojo

Chicken Shanghai Dumpling
Sesame Chicken Meatball
Vegetable Egg Roll
Korean BBQ Beef Tacos - queso fresco, pickled onions, cilantro
30

Taste of the Mediterranean

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
34

Late Night LA

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, pico de gallo
Fresh Tortilla Chips
34

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
28

Bread Pudding Bar

Bourbon vanilla bread pudding, s'mores bread pudding, wild berry bread pudding
24

Nostalgic Soda Float Bar

root beer, orange soda, blackberry soda
vanilla bean ice cream
*Chef attendant required
14

Cinnamon Roll Shop

Housemade cinnamon rolls, whipped cream, dark chocolate shavings, candied pecans, fresh berries
*Chef attendant required
25

PLATTERS

Garden Fresh Vegetables

Chef's Colorful Selection Of The Freshest Market Vegetables Served With Buttermilk Ranch Dip, Traditional Hummus
18

California Artisan Cheeseboard

Artisan Selection Of Hand Crafted Cheeses Accompanied By House Made Chutneys, Honey, Artisan Breads And Crackers
24

Antipasti

Imported Cured Meats, Cheeses, Local Seasonal Vegetables, Marinated Olives Served With A Variety Of Flat Breads Crostini's And Breadsticks
26

Charcuterie

Cured Meats, Cheeses, Local Jams, Fresh + Dried Fruit Served With Baguettes And Crackers
28

Fresh Fruit

Seasonal Local Fresh Fruits And Berries
18

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

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.

HAPPY HOUR

WINE

Premium	15
Well	12

CRAFT BEER

16oz	14
12oz	9

SELTZER

12oz	12
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IMPORT BEER

12oz	9
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DOMESTIC BEER

12oz	9
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COCKTAIL

Canned	14
Mixed	14

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

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.

\$5 per additional serving
must be purchased in increments of 100

\$1,500 per day

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

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

\$5,000

Essential Package

Includes 4 hours of service and 300
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 100)
Additional service hours priced based
on availability.



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