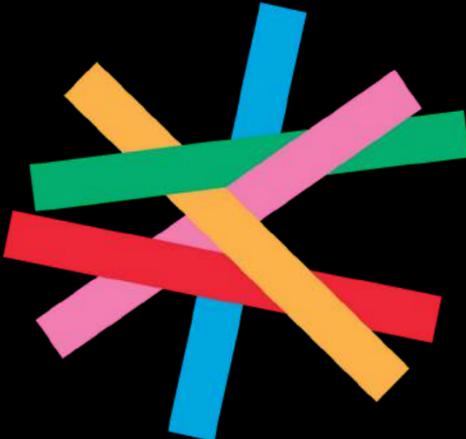




# CATERING MENU

2025



DALLAS  
MARKET  
CENTER

*Levy*

# BREAKFAST PACKAGES

**BREAKFAST PACKAGES HAVE A 12 GUEST MINIMUM**

## **STUFFED FRENCH TOAST**

Stuffed French Toast with Brioche Bread, Banana Filling, Orange-Chocolate Ganache, Fresh Berries. served with Crisp Bacon, Sliced Seasonal Fruit and Maple Syrup  
18.95 per person

## **CHICKEN AND WAFFLES**

Country Fried Chicken, Belgium Waffles, Cheesy Grits, Sliced Seasonal Fresh Fruit, Maple Syrup  
18.95 per person

## **MARKET BREAKFAST**

Farm Fresh Scrambled Eggs with Cheddar Cheese, Crispy Bacon, Breakfast Potatoes with Onions and Peppers, Buttermilk Biscuits, Peppered Cream Gravy  
17.95 per person

## **SOUTHWESTERN BREAKFAST**

Farm Fresh Eggs Scrambled with Chorizo, Breakfast Potatoes with Onions and Peppers, Warm Flour Tortillas, Cheddar Cheese and Salsa Roja  
16.95 per person

## **SUN-UP BREAKFAST**

Chef's Selection of Pastries, Yogurt Parfaits and Sliced Seasonal Fruit  
14.95 per person

## **Add on Beverages**

Starbucks Coffee 180.00 (3 Gallons)  
Starbucks Coffee 90.00 (1.5 Gallons)



# BREAKFAST A LA CARTE

A LA CARTE BREAKFAST ITEMS ARE SERVED FOR A MINIMUM OF 12 PER ORDER

## CLASSIC FRITTATA

Farm Fresh Eggs, Ham and Swiss Cheese  
7.00 each / minimum 20 per order

## GREEK FRITTATA

Farm Fresh Eggs, Spinach, Tomatoes  
and Feta Cheese  
7.00 each / minimum 20 per order

## TEXAS CHICKEN-N- BISCUIT

Buttermilk Biscuit, Crispy Chicken and  
Jalapeno Jelly  
7.00 each

## SOUTHWESTERN BREAKFAST BURRITO

Scrambled Eggs, Chorizo, Pico De Gallo and  
Jack Cheese with Salsa Roja  
6.00 each

## BREAKFAST CROISSANT SANDWICH

Scrambled Eggs, Smoked Bacon and  
Cheddar Cheese  
6.00 each

## BAGEL SANDWICH

Scrambled Eggs, Smoked Ham,  
Cheddar Cheese on a Plain Bagel  
6.00 each

## MUFFIN SANDWICH

Egg Whites, Cheddar Cheese  
on an English Muffin  
6.00 each

## YOGURT PARFAIT

Vanilla Yogurt, Fresh Berries and  
Granola  
6.00 each



# BREAKFAST PLATTERS

## SEASONAL FRUIT PLATTER

60.00 serves 12

## HOUSE MADE GRANOLA BARS

Nutella, Nuts and Dried Fruit

Peanut Butter, Nuts and Dried Fruit

54.00 per dozen - Half Nutella, Half Peanut Butter

## CHEF'S PASTRY SELECTION

Selection of House Made Muffins, Danishes and Croissants

45.00 per dozen

## ASSORTED BAGELS AND CREAM CHEESE

45.00 per dozen

## LOX AND BAGEL BOARD

Scottish Smoked Salmon, Assorted Bagels, Plain and Chive Cream Cheese, Seasonal Young Greens, Sliced Cucumbers, Sliced Tomatoes, Red Onions, Capers  
450.00, serves 25 guests

## AVOCADO TOAST BOARD

Avocado Mash, Marinated Grape Tomatoes, Red Roasted Peppers, Hard Boil Eggs and Smoked Bacon Bites, Pumpkin Seed. Seasonal Young Greens, Olive Oil and Balsamic Reduction with Sour Dough Deli Bread and Whole Wheat Bread  
350.00, serves 25 guests

## TEXAS SIZED CINNAMON BUN

Large Cinnamon Bun Casserole, Sliced with Cream Cheese Frosting and Pecans  
112.00 16 Slices



# SIGNATURE SANDWICHES

## DELI TABLE

Choose up to Four (4) Sandwiches, Served with House Salad, Kettle Chips and Freshly Baked Cookies

24.95 per person / minimum of 12

## SIGNATURE SANDWICH PLATTER

Choose up to Four (4) Signature Sandwiches  
Sandwiches Cut in Half, Served with Kettle Chips

Platter of Eight (8) 96.00

Platter of Twelve (12) 144.00

## DELUXE LUNCH TO-GO

MINIMUM OF 12, Choose up to Four (4) Choices

Choice of Signature Sandwich, Pasta Salad,  
Kettle Chips, Cookie

23.95 each

## TRADITIONAL LUNCH TO-GO

MINIMUM OF 12 , Choose up to Four (4) Choices

Choice of Signature Sandwich with Kettle Chips,  
Cookie

16.95 each

Roast Turkey BLT  
with Herb Aioli, Lettuce,  
Tomato and Bacon

Chicken Salad  
with Granny Smith Apples,  
Lettuce and Tomato

Grilled Chicken  
Honey Cilantro Slaw  
with Chipotle Aioli

Roast Turkey  
with Provolone Cheese,  
Tomato, Arugula  
and Lemon Aioli

Roast Sirloin  
Boursin Spread with  
Caramelized Onions

## The Natural

Turkey, Ham, Swiss,  
Cheddar, Lettuce, Tomato  
and Louie Dressing

Smoked Ham and Swiss  
Smoked Ham, Swiss Cheese  
and Mustard Butter on  
Pretzel Bread

Vegetable Wrap  
Grilled Seasonal Vegetables  
with Hummus Spread  
Wrapped in a Spinach Tortilla

ZLT Sandwich  
Grilled Zucchini, Tomatoes,  
Jack Cheese, and Sun-Dried  
Tomato

Caprese  
Roma Tomatoes,  
Mozzarella and Basil Pesto

**Gluten-Free Bread +2.00**

# SALADS AND SOUPS

SALADS SERVE 12-15 GUESTS

SOUP PER GALLON (10-12 GUESTS)

## Dallas Market Center Caesar

Crisp Romaine, Parmesan Cheese and Fried Lemon Garbanzos with Citrus Caesar Dressing

60.00

## Arcadian Garden Harvest Salad

Baby Field Greens, Tomatoes, Red Onion and Cucumbers with Balsamic Vinaigrette

60.00

## Texas Cobb Salad

Romaine and Iceberg Lettuces, Black Beans, Corn, Tomato, Red Bell Pepper, Green Onions, Shredded Cheddar and Monterey Jack Cheeses with Chipotle Ranch Dressing

60.00

Add Grilled Chicken to any Salad for 6.00 per person - Minimum 12 guests

## Southern Salad

Baby Field Greens, Fresh Berries, Spiced Pecans and White Balsamic Vinaigrette

60.00

## Xochi Salad

Romaine Lettuce, Arugula, Marinated Black Beans, Roasted Corn, Tortilla Strips and Chipotle Honey Vinaigrette

60.00

## Mediterranean Salad

Romaine Lettuce, Roma Tomatoes, Cucumbers, Onions, Feta Crumbles, Kalamata Olives and Oregano Dressing

60.00

## Soups

60.00 per gallon

### TRADITIONAL CHICKEN NOODLE

### TOMATO BASIL BISQUE

Parmesan Croutons on the Side

### SOUTHWEST TORTILLA

with Tortilla Strips and Cheddar Cheese

### TEXAS CHILI

with Diced Onions and Cheddar Cheese

### FRENCH ONION

with Cheese and Croutons

### VEGETABLE SOUP



# ANYTIME GATHERINGS

ORDER FOR A MINIMUM OF 12 GUESTS

## TEXAS BARBECUE

House-Smoked BBQ Chicken

Jalapeno Cole Slaw

Mustard Potato Salad

Three Cheese Macaroni and Cheese

Warm Yeast Rolls

Warm Peach Cobbler

32.95 per person

Add Sliced Brisket 10.00 per person

## AROUND THE MEDITERRANEAN

Mediterranean Salad

Tuscan Chicken with Sun-Dried Tomatoes, Garlic  
and Herb Sauce

Italian Seasoned Roasted Potatoes

Sautéed Asparagus with Red Peppers

Traditional Hummus and Pita Chips

Traditional Cannoli

32.95 per person

## UP NORTH

Arcadian Garden Harvest Salad

Parmesan Crusted Chicken Breast  
with Parmesan Cream Sauce

Oven Roasted Potatoes

Roasted Seasonal Vegetables

Warm Yeast Rolls and Butter

NY Style Cheesecake

30.95 per person

## FAJITAS

Fajita Chicken and Jack Cheese

Served with Pico de Gallo, Cheddar Cheese,  
Sour Cream and Warm Flour Tortillas

Fiesta Rice , Refried Beans

Tortilla Chips with Salsa Roja

Churros with Caramel Sauce

28.95 per person

Add Fajita Steak 6.00 per person

For seated meal events,  
please contact the sales manager  
for separate menu options



# ANYTIME GATHERINGS

ORDER FOR A MINIMUM OF 12 GUESTS

## MARKET PASTA

Dallas Market Center Caesar Salad  
Cavatappi Pasta with Creamy Pesto  
Grilled Chicken  
Grilled Zucchini Medley  
Garlic Knots  
Parmesan Cheese & Crushed Red Peppers  
NY Style Cheesecake  
28.95 per person

## BAKED POTATO

### AND SALAD COMBO

House Mixed Green Salad with Tomato,  
Cucumber, Red Onion and Balsamic Vinaigrette  
Hot Baked Potato  
Served with Sour Cream, Butter, Bacon Bits,  
Cheddar Cheese and Green Onions  
Fresh Baked Cookies  
Add Chili or Diced Chicken for  
6.00 per person-each item  
18.95 per person

## DOWN SOUTH

Southern Salad  
Chicken Fried Chicken  
with Pepper Gravy  
Traditional Mashed Potatoes  
Green Beans with Bacon and Onions  
Warm Yeast Rolls with Butter  
Bourbon Bread Pudding with Caramel  
Sauce  
28.95 per person

## EAST SIDE

Chinoise Salad with Napa Cabbage,  
Carrots, Bok Choy, Tomato and  
Sesame Seed with Ginger Dressing  
Grilled Chicken and Broccoli  
Jasmin Rice  
Asian Style Vegetables  
Freshly Baked Cookies  
28.95 per person

For seated meal events,  
please contact the sales manager  
for separate menu options



# BUILD YOUR OWN PACKAGE

ORDER FOR A MINIMUM OF 12 GUESTS

Choose One (1) of each: Salad (page 6), Protein, Vegetable, Starch, Dessert

32.95 per person

Additional Entrée: +8.00

Additional Vegetable or Starch: +4.00 each selection

## Proteins

- House Smoked BBQ Chicken with Traditional BBQ Sauce
- Sliced BBQ Brisket (+6.00)
- Parmesan Crusted Chicken with Parmesan Cream Sauce
- Chicken Piccata with Lemons and Capers Sauce
- Chicken Marsala with Mushrooms Marsala Sauce
- Blackened Chicken Breast with Meuniere Sauce
- Cajun Garlic Pork Roast
- Stuffed Paprika Chicken with Spinach, Bacon, Cheese Stuffing
- Rosemary Lemon Chicken with Lemon and Garlic
- Tuscan Chicken Breast with Sun-Dried Tomatoes
- Chili Spiced Roasted Chicken with Parmesan Cream Sauce
- Classic Pot Roast with Celery, Carrots and Onions
- Cilantro Lime Chicken
- Chipotle Meatloaf with Chipotle Cream Sauce
- Chicken Parmesan with Marinara Sauce
- Vegetarian Lasagna

## Vegetables

- Green Beans with Bacon and Onions
- Grilled Zucchini Medley
- Roasted Seasonal Vegetables
- Honey Glazed Carrots
- Brussel Sprouts with Bacon
- Blistered Grape Tomatoes with Spinach
- Roasted Broccoli and Cauliflower
- California Vegetable Blend

## Starch

- Traditional Mashed Potatoes
- Italian Seasoned Roasted Potatoes
- Cheddar-Chipotle Smashed Potatoes
- Three Cheese Macaroni and Cheese
- Cilantro Lime White Rice
- Steamed Jasmin Rice

## Dessert

- Freshly Baked Cookies
- Brownies and Dessert Bars
- NY Cheesecake with Raspberry Sauce
- Traditional Chocolate Cake

For seated meal events,  
please contact the sales manager  
for separate menu options



# HORS D'OEUVRES

## COLD OPTIONS

### CEVICHE SHRIMP SHOOTER

Lime Marinated Shrimp with Pico de Gallo  
200.00 per 25

### TEXAS SHRIMP COCKTAIL SHOOTERS

Gulf Coast Shrimp, Tomatoes, Red Onions  
and Cilantro  
200.00 per 25

### STEAK CHURRASCO CROSTINI

Marinated Steak with Chimichurri Sauce  
175.00 per 25

### ANTIPASTI SKEWERS

Salami, Cheese, Olives, Marinated Artichokes  
and Roasted Bell Pepper  
150.00 per 25

### PROSCIUTTO E MELONE

Prosciutto Wrapped Cantaloupe  
125.00 per 25

### SPINACH & ARTICHOKE TART

Creamy Spinach and Roasted Artichoke  
125.00 per 25

### TRADITIONAL CHICKPEA HUMMUS

with Vegetable Sticks in a Cup  
125.00 per 25

### CAPRESE SKEWERS

Tomato, Mozzarella and Basil with Balsamic Drizzle  
125.00 per 25

### WHIPPED FETA CUCUMBER

Whipped Feta on a Cucumber Round  
125.00 per 25

### ELOTE IN A CUP

Traditional Corn with Mayo and Sour Cream,  
Queso Fresco and Chili Powder  
125.00 per 25

### OVEN ROASTED TOMATO CROSTINI

Oven Roasted Tomatoes, Whipped Ricotta Cheese  
and Balsamic Drizzle  
125.00 per 25

### AVOCADO TOAST BITES

Avocado, Roasted Tomatoes and Feta  
on Brioche Toast  
125.00 per 25

### FRUIT AND CHEESE SKEWER

Strawberries, Grapes and Cheese Cubes  
125.00 per 25

### TEXAS DEVEILED EGGS

Cholula Spiced with Cilantro and Sliced Jalapeno  
110.00 per 25



# HORS D'OEUVRES

HOT OPTIONS

**CRAB CAKE**  
with Lemon Aioli  
200.00 per 25

**MINI BEEF WELLINGTON**  
with Horseradish Sauce  
175.00 per 25

**COCONUT SHRIMP**  
with Mango Chutney  
175.00 per 25

**BUFFALO CHICKEN SPRING ROLLS**  
with Blue Cheese  
150.00 per 25

**BRISKET FLOUTA**  
with Avocado Creama  
150.00 per 25

**GINGER CHICKEN SATAY**  
with Sweet Chili Sauce  
150.00 per 25

**BEEF SATAY**  
with Ponzu Sauce  
150.00 per 25

**BEEF MEATBALLS**  
Two Meatballs per Skewer with BBQ or Teriyaki Sauce  
150.00 per 25

**PIGS IN A BLANKET**  
with Shiner Bock Beer Cheese  
150.00 per 50

**CHICKEN OR PORK POTSTICKERS**  
with Ponzu Sauce (One Selection per 25)  
135.00 per 25

**BACON WRAPPED DATES**  
135.00 per 25

**MAC AND CHEESE BITES**  
with Buttermilk Ranch  
135.00 per 25

**SMOKED CHICKEN TOSTADAS**  
with Corn Salsa  
135.00 per 25

**CRISP VEGETABLE SPRING ROLLS**  
with Sweet Chili Sauce  
125.00 per 25



# PARTY PLATTERS

ORDER FOR A MINIMUM OF 12 GUESTS

## Antipasti Platter

Imported Cured Meats, Domestic Cheeses, Marinated Artichokes and Olives served with Crostini and Crackers

14.95 per person

## Farmstead Cheese

Local Farmstead Artisan Cheeses with Dried Fruit, Honey, Grapes served with Flatbreads and Crackers

12.50 per person

## Garden Fresh Vegetables

Seasonal Vegetables served with Buttermilk Ranch

8.50 per person

## Hummus Trio

Traditional Chickpea, Roasted Red Pepper and Signature White Bean Hummus with Pita Chips and Veggie Sticks

8.50 per person

## Classic Bruschetta Bar

Tomato Basil, Roasted Wild Mushrooms and Roasted Red Pepper Tapenade served with Crostini

7.50 per person

## Salsa Sampler

Salsa Fresca, Salsa Verde and Salsa Cruda accompanied by Tortilla Chips

5.95 per person

## Potato Chips and Gourmet Dips

Kettle-Style Potato Chips served with Roasted Garlic Parmesan, French Onion and Buttermilk Ranch Dips

5.95 per person



# HOT BITES

ORDER FOR A MINIMUM OF 12 GUESTS

## TEXAS TWINKIES

Jalapeno stuffed with House Chopped Brisket, Cream Cheese and Wrapped in Bacon  
8.95 each

## TEXAS SLIDERS

House- Smoked Brisket, Barbecue Sauce and Crispy Onions on a Slider Roll  
7.95 each

## CHICKEN QUESADILLAS

Ancho-Marinaded Chicken with Cilantro and Monterey Jack Cheese With Salsa Roja  
7.95 each (2 pieces)

## WARM PRETZEL BITES

Served with Traditional Mustard, Sriracha Mustard, and Beer Cheese  
7.95 per person

## GARLIC KNOT MEATBALL SLIDERS

Meatballs with Marinara Sauce, Mozzarella Cheese on a Garlic Knot  
6.95 each

## CAMPFIRE QUESO

Creamy Cheese Dip with Chorizo, Bell Peppers, Onions and Tomatoes. accompanied by Tortilla Chips and Salsa Roja  
6.95 per person

## WARM ARTICHOKE SPINACH DIP

Accompanied by Tortilla Chips  
6.95 per person

## LOADED POTATO SKINS

Smoked Barbecue Brisket, Cheddar Cheese, Sour Cream and Jalapeno  
6.95 each



# DESSERTS

## WILLY WONKA BOX

Chocolate dipped Cookies,  
Pretzels, Chips, Jumbo  
Marshmallow, and more  
250.00 serves 20-25

## DECADENT CHOCOLATE CAKE

with Vanilla Whipped Cream  
80.00 serves 16

## BOURBON TEXAS BREAD PUDDING

Pecan Caramel Sauce  
80.00 serves 16

## NY STYLE CHEESECAKE

Raspberry Sauce  
80.00 serves 16

## MINI CUPCAKES

Variety of Seasonal Flavors  
80.00 per two (2) dozen

## WARM FRUIT COBBLER

Choice of Peach, Apple or Cherry,  
Served with Vanilla Whipped  
Cream  
80.00 serves 16

## CANNOLI

Traditional filled Cannoli  
dusted with Powdered Sugar  
72.00 per dozen

## CHURROS

Cinnamon Sugar Dusted Churros served  
with Caramel Sauce and Chocolate Sauce  
55.00 per dozen

## FRESHLY BAKED COOKIES

Texas Sized Cookies~ Double  
Chocolate Chunk, Oatmeal  
Raisin and Red Velvet  
55.00 per dozen

## COOKIE AND BROWNIE SAMPLER

Chocolate Chunk, Peanut Butter  
and Red Velvet and Triple  
Chocolate Fudge Brownies  
55.00 per dozen

## BROWNIES AND DESSERT BARS

Decadent Brownies, Lemon and  
Pecan Bars  
55.00 per dozen

## RICE KRISPY TREATS

Dipped in Chocolate and  
Peanut Butter  
42.00 per dozen



# SIGNATURE STATIONS

## SAVORY

All Signature Stations Require a Chef Attendant and appropriate power supply.

Please Discuss Station Set-up with your Sales Manager

### FROM THE WOK

Asian noodles, chicken or beef, mixed vegetables, teriyaki or ponzu sauce, served with crisp vegetable spring rolls, and fortune cookies

28.95 per person, minimum 50 guests

### NONNA'S KITCHEN

Penne Pasta with marinara and alfredo sauces, roasted chicken, variety of vegetable selections, served with garlic knots, parmesan cheese and red pepper flakes

26.95 per person, 50 guest minimum

### BBQ SLIDER STATION

Chopped Brisket and Pulled Pork served on a freshly toasted bun, with Texas toppings including pickles, white onions, pickled jalapenos and served with BBQ seasoned kettle chips

19.95 per person, 50 guests minimum

### CARVING STATION

Beef Round served with Horseradish Cream, and Creole Mustard

Whole Boneless Roast Pork Loin roasted apple & cranberry chutney

Oven-Roasted Chicken Breast with pan gravy and cranberry chutney

Country Baked Ham with stone ground mustard  
Served with Grilled Vegetables and Dinner Rolls

19.95 per person, 50 guests minimum per selection

### STREET TACO

Choice of ancho marinated chicken or pork served with corn tortillas, pineapple relish, diced onions, pico de gallo, guacamole, salsa roja, salsa verde, sour cream, lime wedges, queso fresco, cilantro and tortilla chips

19.95 per person, 50 guest minimum



# SIGNATURE STATIONS

SWEET

All Signature Stations Require a Chef Attendant and appropriate power supply.

Please Discuss Station Set-up with your Sales Manager

## S'MORGASBORD

House Made Texas Sized Marshmallow Loaf torched to order, served with a variety of toppings including Pretzel Rods, Graham Crackers, Hershey's Chocolate, Reese's Cups, Oreos, Brownie Bites, Liege Waffle Halves, Hazelnut Spread, Fresh Strawberries

25.00 per person, 50 guests minimum

## MINI PIES

Filled to order mini pie crusts with your choice of filling, topped with whipped cream or meringue

Choose three (3) fillings:

- Banana Cream Pie
- Lemon Meringue
- S'mores
- Key Lime
- Pina Colada
- Chocolate Silk Cream
- Cappuccino Pie
- Mandarin Orange
- Strawberry Cream

14.00 per person, 50 guest minimum

## TEXAS SIZED PRETZELS

Salted Pretzels and Cinnamon Sugar Pretzels served with Mustard, Sriracha Mustard, Beer Cheese Sauce, Sweet Vanilla Glaze, and a variety of toppings

14.00 per person, 50 guest minimum

## DONUT STATION

House Fried Donuts topped to order with choice of chocolate or vanilla glaze, toppings including M&M's, Chocolate Chips, Variety of Cereals, Vanilla Ice Cream

14.00 per person, 50 guests minimum

## CINNAMON ROLL CARVERY

Giant Cinnamon Roll Carving Station served with Cream Cheese Icing, Toasted Pecans, Cinnamon Simple Syrup

10.00 per person, 50 guests minimum



# BEVERAGES

## HOT BEVERAGES

### **SIGNATURE COFFEE BAR**

Freshly Brewed Starbucks Coffee served with a variety of Flavored Syrups, Whipped Cream, Cocoa and Cinnamon Powder, Half and Half and a Variety of Sweeteners.

150.00/ 1.5 Gallons

225.00/ 3 Gallons

### **FRESH BREWED COFFEE**

We proudly brew Starbucks coffee Regular or Decaffeinated. Includes cups, sugar, cream, etc.

55.00/.75 Gallons (9-12 cups)

90.00/1.5 Gallons (20-25 cups)

180.00/ 3 Gallons (40-45 cups)

### **TEAVANA TEA BAGS**

A Variety of Teavana Selections with Hot Water, Lemons, Sugar and Sweeteners

40.00/12 Tea Bags

## REFRESHERS

### **FRESH FRUIT INFUSED WATER**

Cucumber, Lemon, Mint or Strawberry, Lemon, Basil

95.00/3 Gallons

### **FRESH BREWED STARBUCKS**

#### **ICED TEA**

40.00/gallon

#### **LEMONADE**

40.00/gallon

#### **CARAFES OF JUICE**

Orange, Cranberry, or Grapefruit

24.00/liter (Serves 6)

## BOTTLED

### **RED BULL**

Regular or Sugar-Free

6.00/can

### **SPARKLING WATER**

6.00/bottle

### **BOTTLED SODA**

Coca-Cola, Diet Coke, Sprite, or Pibb

4.25/bottle

### **DASANI BOTTLED WATER**

4.00/bottle

### **MINUTE MAID BOTTLED JUICE**

Orange, Tropical or Apple

4.00/bottle



# BAR SELECTIONS

## ALCOHOL POLICIES

All alcohol must be purchased through Levy and served by  
a TABC certified bartender  
Hosted bars based on consumption

### HOSTED COCKTAIL BAR

Featuring Deluxe Brand Vodka, Gin,  
Whiskey, Bourbon, Tequila, Rum and Mixers  
12.00/drink

### ASK YOUR SALES PERSON ABOUT SPECIALTY COCKTAILS FOR YOUR GROUP

MIMOSA BAR  
BLOODY MARY BAR  
SANGRIA  
OLD FASHIONED BAR  
SIGNATURE COCKTAILS  
SPIRIT-FREE BEVERAGES (MOCKTAILS)  
AND MORE

### BEER

Domestic Beer 8.00 per bottle  
Premium Beer 8.00 per bottle  
Hard Seltzer 8.00 per can  
Beer list available upon request

### WINE BY THE GLASS/BOTTLE

House White 8.00/ 40  
House Red 8.00/ 40  
House Champagne 8.00/ 40  
Wine list available upon request

### BARTENDER FEES

TABC certified bartender 150.00 per 3 hours of service  
40.00 each additional hour



# THE SCOOP

## DETAILS AND INFORMATION



### FOOD ORDERING

For the highest standard in presentation, service and quality, we ask that all food and beverage selections be placed two (2) weeks in advance. Orders can be arranged with the assistance of our Sales Team at [mcomo@levyrestaurants.com](mailto:mcomo@levyrestaurants.com). Please note that all food and beverage items are subject to a 22% service charge 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.

### SPECIALIZED MENUS

Levy Restaurants will endeavor to fulfill special menu requests, including gluten sensitive, vegan and vegetarian meals, whenever possible. Please place all requests for specialized menus and menu items three weeks prior to your event.

### CATERING POLICIES

Cancellation within 72 hours (3) business days of the event will result in 100% charge of the total food and beverage charges. Special Items (e.g. logo cookies, specialty ordered products) cannot be cancelled once confirmed. Additional labor charges will be applied as determined on a case by case basis for any unusual service requirements, minimal revenue events, late night, early morning or holiday events. Payment in full is required no less than 72 hours prior to the event. Levy policy requires a credit card on file for billing and incidentals.

A fee of 25.00 will be added to all orders that are received less than 48 hours prior to the event.

### SERVICE OPTIONS

Delivery and Set-up includes delivery of your food and beverage to your showroom along with the set-up and clean-up of the event with a 22% service charge. Levy Restaurants provides serving equipment for all hot food service at no additional fee. Showroom catering is delivered on high-grade disposable and compostable disposable ware. VIP china service, glassware, and linens are available and can be arranged for an additional fee with the purchase of food and beverage ordered through Levy Restaurants. Additional service staff may be requested over and above our normal staffing level for the event for an additional charge. Service times are scheduled for 2 hours to maximize food quality. Per the Texas Department of State Health Services, food may not stay out longer than 2 hours as it will reach the temperature danger zone.

### DELIVERY INFORMATION

A company representative must be present to accept and sign for delivery. In the event the showroom is closed, notification will be left advising another delivery attempt will be made at a charge of \$25.00 per delivery attempt. An additional 25.00 will be charged for any requested late service pick-up, including event day requests.