

SUITE MENU



WINNING COMBOS

SEASON LINE-UP

GAME-DAY LINE-UP

CHEERS

THE SCOOP

PLEASE JOIN US FOR A MEMORABLE SEASON FILLED WITH GREAT ENTERTAINMENT AND DELICIOUS FOOD.

Our team of chefs have prepared a formidable line-up featuring game-day classics, as well as, some inspiring new creations. We invite you to order your favorites and try some of the new options from our kitchen. A few features that deserve mention are our Farmers Market Dips, Veggies and Crostini, Mini Pulled Chicken Sandwiches, Lobster Mac & Cheese, New York Steak Salad, Korean Barbecue Sandwiches and Seared Portobello Chicken. We'd also like to highlight the Farm to Fork package featuring fresh, natural and local flavors of the season.

Keep in mind, that the order deadline is two full business days prior to all events. When calling with questions, please call our Premium Seating Services team at 213-742-7480.

We look forward to seeing you throughout the 2009-2010 season. In the meantime, please do not hesitate to contact me directly at 213-742-7878 with any questions or comments.

Levy Restaurants

Julie Margolin
Director of Operations
Levy Restaurants 2009-2010 Suite Menu

WINNING COMBOS

L.A. FAN FAVORITES

L.A. MVP

THE THREE POINTER

FARM TO FORK

L.A. HALL OF FAME

Our Executive Chef has created the perfect packages by hand-selecting the finest flavors and complementing dishes designed to enjoy one delicious bite at a time. So take it easy and make your next suite experience worry free when you choose one of Levy's Winning Combinations.

L.A. FAN FAVORITES

The ultimate day at the game starts with the perfect package of fan favorites and our signature dishes.

FRESHLY POPPED POPCORN

SALSA SAMPLER

Crisp tortilla chips served with three authentic fresh salsas: salsa verde, salsa cruda and salsa rojo.

THE SNACK ATTACK

An assortment of great snacks including dry roasted peanuts, cashews, pretzel twists and kettle-style potato chips.

CLASSIC CAESAR SALAD

A game day classic.

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing.

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onions and Gorgonzola cheese. Tossed in a honey mustard vinaigrette.

ALL-BEEF HOT DOGS

Served with all of the traditional condiments.

Upgrade your menu package by replacing the All-Beef Hot Dogs with our Ultimate Foot-Long Char Dogs.

Add 2.00 per person

TUSCAN FLATBREAD SANDWICHES

- **GRILLED CHICKEN**
Roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread.
- **ROASTED SIRLOIN**
Boursin cheese with caramelized onion jam on grilled rosemary focaccia bread.

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, red onions, crisp lettuce, tomatoes and homemade dressing. Served on a whole wheat baguette.

Served for a minimum of twelve people. 44.95 per person

L.A. MVP

This package scores big points with every fan!

FRESHLY POPPED POPCORN

SALSA SAMPLER

Crisp tortilla chips served with three authentic fresh salsas: salsa verde, salsa cruda and salsa rojo.

MINI PULLED CHICKEN SANDWICHES

Buffalo-style and sweet honey barbecue.
Accompanied by cool blue cheese slaw and mini soft rolls.

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing.

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, bacon, pasta, tomatoes, red onions and Gorgonzola cheese. Tossed in honey mustard vinaigrette.

ALL-BEEF HOT DOGS

Served with all of the traditional condiments.

Upgrade your menu package by replacing the All-Beef Hot Dogs with our Ultimate Foot-Long Char Dogs.

Add 2.00 per person

Served for a minimum of twelve people. 40.95 per person

THE THREE POINTER

A perfect complement to a great day at the arena,
this package scores big every time!

FRESHLY POPPED POPCORN

SNACK ATTACK

An assortment of dry roasted peanuts, pretzel twists, snack mix, cashews and kettle-style potato chips.

SALSA SAMPLER

Crisp tortilla chips served with three authentic fresh salsas: salsa verde, salsa cruda and salsa rojo.

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys.

BLT SALAD

Romaine lettuce, bacon, Cheddar cheese and tomatoes.
Tossed with buttermilk ranch dressing and homemade croutons.

ASIAN LETTUCE WRAPS

Sautéed sweet chili chicken and vegetable fried rice, accompanied by iceberg lettuce cups, fresh cilantro, julienne carrots, bell peppers, green onions and jalapeños. Served with sweet chili sauce and ginger soy glaze.

SIGNATURE BABY BACK RIBS

Our award-winning baby back ribs are specially seasoned, slowly smoked and basted with our barbecue sauce.
Accompanied by our Southern-style cornbread and sweet coleslaw.

ALL-BEEF HOT DOGS

Served with all of the traditional condiments.

Upgrade your menu package by replacing the All-Beef Hot Dogs with our Ultimate Foot-Long Char Dogs.

Add 2.00 per person

Served for a minimum of twelve people. 48.95 per person

FARM TO FORK

Our Farm to Fork package features natural and locally grown specialties with homemade dishes showcasing the flavors of the region.

HOMEMADE HONEY CRUNCH GRANOLA

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, vegetables and focaccia crostini to dip into red pepper hummus, garlic Parmesan, roasted eggplant, sun-dried tomato basil and French onion dips.

FRISÉE, GRANNY SMITH APPLE AND ENDIVE SALAD

Served with a citrus vinaigrette.

COUS COUS SALAD

Tomatoes, cucumbers, red onions with mint and basil in a lemon vinaigrette.

MARKET FRESH FRUIT

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses served with assorted flatbreads, crackers and honeys.

CANNELLINI BEANS, ROAST CHICKEN & FENNEL

Fresh basil, white beans, fennel and pulled roast chicken with a sun-dried tomato dressing.

FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary in an organic white bean cassoulet.

Served for a minimum of twelve people. 47.95 per person

L.A. HALL OF FAME

Dig in to major flavor with our Hall of Fame package featuring these classics!

FRESHLY POPPED POPCORN

THE SNACK ATTACK

An assortment of dry roasted peanuts, pretzel twists, snack mix, cashews and kettle-style potato chips.

WARM ARTICHOKE SPINACH DIP

Accompanied by foccacia crostini, tortilla chips and cracker bread.

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, bacon, pasta, tomatoes, red onions and Gorgonzola cheese. Tossed in honey mustard vinaigrette.

SUSHI AND SASHIMI PLATTER

A combination platter of sushi and sashimi to include: California, spicy tuna and vegetable rolls, Ahi tuna, salmon, shrimp and yellowtail. Served with edamame, wasabi, soy sauce and pickled ginger.

CLASSIC BEEF TENDERLOIN

Black pepper seared tenderloin of beef, chilled, then sliced and presented with red onions and beefsteak tomatoes. Served with miniature twist rolls, horseradish sauce, Dijon mustard and homemade potato salad.

ALL-BEEF HOT DOGS

Served with all of the traditional condiments.

Upgrade your menu package by replacing the All-Beef Hot Dogs with our Ultimate Foot-Long Char Dogs.

Add 2.00 per person

“FAJITAS” CARNE ASADA AND POLLO AL CARBON

Grilled skirt steak topped with peppers, onions and queso fresco.

Grilled chicken with chorizo and Chihuahua cheese.

Served with salsa fresca, guacamole, sour cream and warm tortillas.

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing.

Served for a minimum of twelve people. 53.95 per person

SEASONLINE-UP

COOL STARTERS	WARM-UPS	FIELD OF GREENS	CLASSIC SIDES
LEVY CLASSICS	CHEF SPECIALTY ENTRÉES	SANDWICHES AND WRAPS	DOGS AND MORE
KIDS' TASTE CLUB	SNACKS	SWEET SPOT	SUITE SWEETS

At Levy Restaurants, we have a passion for food and a genuine enthusiasm for showing you our heartfelt hospitality. We hope you enjoy this year's culinary line-up, featuring game day classics and new signature items that will make every event an experience to savor.

COOL STARTERS

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. 95.00 for 30 pieces

CLASSIC BRUSCHETTA

Focaccia crostini with tomato basil salad, herb roasted wild mushrooms and olive tapenade. 8.95 per person

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys. 10.95 per person

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing. 7.95 per person

MARKET FRESH FRUIT

9.95 per person

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, vegetables and focaccia crostini to dip into red pepper hummus, garlic Parmesan, roasted eggplant, sun-dried tomato basil and French onion dips. 9.95 per person

SUSHI AND SASHIMI

A combination platter of sushi and sashimi to include: California, spicy tuna and vegetable rolls, Ahi tuna, salmon, shrimp and yellowtail. Served with edamame, wasabi, soy sauce and pickled ginger. 19.95 per person

GRILLED TRIO OF SHRIMP

Basil pesto shrimp paired with lemon aioli, Jamaican jerk shrimp with a pineapple jalapeño coulis and red chili jumbo shrimp served with chimichurri sauce. 115.00 for 30 pieces

TRIPLE PLAY APPETIZERS

A sampling of Asian lettuce wraps, bruschetta and guacamole. 19.95 per person

GUACAMAME AND CHIPS

Edamame guacamole served with crisp tortilla chips and salsa rojo. 40.00 serves 8

All Cool Starters are served for a minimum of six people unless otherwise noted.

WARM UPS

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing. 10.95 per person

SOUTHWESTERN NACHO BAR

With spicy chili, Cheddar cheese sauce, guacamole, sour cream and jalapeño peppers. 9.95 per person

ULTIMATE TOSTADA BAR

Cascabel and maple braised beef, tomatillo stewed chicken Tinga, hickory jalapeño black beans, diced onions, cilantro, salsa fresca and queso Oaxaca with fresh mini tostadas. 12.95 per person

WARM ARTICHOKE SPINACH DIP

Accompanied by focaccia crostini, tortilla chips and cracker bread. 7.95 per person

WINGS COMBO

Grilled and fried chicken wings served with Buffalo, sweet chili and zesty barbecue sauce. Served with celery sticks. 11.95 per person

GOLDEN CHICKEN TENDERS

Served with barbecue and ranch dipping sauces. 9.95 per person

ASIAN LETTUCE WRAPS

Sautéed sweet chili chicken and vegetable fried rice, accompanied by iceberg lettuce cups, fresh cilantro, julienne carrots, bell peppers, green onions and jalapeños. Served with sweet chili sauce and ginger soy glaze. 10.95 per person

TRES QUESADILLAS

- **SOUTHWESTERN BEEF BRISKET**
Chihuahua cheese and caramelized onions.
- **ANCHO-GRILLED CHICKEN**
Cilantro and Monterey Jack cheese.
- **ROASTED POBLANO**
Monterey Jack cheese.

Accompanied by pico de gallo and avocado crema. 11.95 per person

VEGETABLE QUESADILLAS

Spinach, mushrooms, onions and Pepperjack cheese. Accompanied by avocado crema. 10.95 per person

All Warm Ups are served for a minimum of six people.

FIELD OF GREENS

CLASSIC CAESAR SALAD

A game day classic. 7.95 per person
Add grilled chicken, steak or shrimp. 4.00 per person

BLT SALAD

Romaine lettuce, bacon, Cheddar cheese and tomatoes.
Tossed with buttermilk dressing and homemade croutons. 7.95 per person

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, bacon,
pasta, tomatoes, red onions and Gorgonzola cheese.
Tossed in honey mustard vinaigrette. 8.95 per person

CHINESE CHICKEN SALAD

Grilled chicken breast with romaine lettuce, spinach, napa cabbage,
radicchio and wonton strips in an Asian dressing. 8.95 per person

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 5.95 per person

THAI NOODLE SALAD WITH GRILLED SHRIMP

Egg noodles with pea pods, carrots, red pepper, basil and mint tossed in an
Asian vinaigrette and garnished with chilled grilled shrimp. 9.95 per person

SOUTHWESTERN STEAK SALAD

Marinated steak topped with queso fresco on romaine lettuce, with
grilled corn, cilantro, red onions and grape tomatoes served with
honey chipotle ranch dressing. 9.95 per person

ORECCHIETTE PASTA SALAD

Tossed with feta cheese, fresh tomatoes, fresh mint and
Kalamata olives in a white balsamic vinaigrette. 7.95 per person

COLESLAW

Crisp cabbage in a sweet and sour dressing. 5.95 per person

MACARONI SALAD

Served with bacon, eggs, onions and tomatoes. 5.95 per person

CANNELLINI BEANS, ROAST CHICKEN & FENNEL

Fresh basil, white beans, fennel and pulled roast chicken with a
sun-dried tomato dressing. 8.95 per person

BARLEY, PEARS, CHICKEN & WALNUT SALAD

Black barley tossed in natural chicken jus with crisp pears and walnuts.
Drizzled with a light ginger-honey vinaigrette. 8.95 per person

FRISEE, GRANNY SMITH APPLE AND ENDIVE SALAD

Served with a citrus vinaigrette. 6.95 per person

All Field of Greens salads are served for a minimum of six people.

CLASSIC SIDES

THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses. 5.95 per person

HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven roasted with fresh rosemary, thyme and garlic. 5.95 per person

ROASTED YUKON GOLD POTATOES

5.95 per person

GRILLED ASPARAGUS

Char-grilled asparagus accompanied by lemon aioli. 5.95 per person

All Classic Sides are served for a minimum of six people unless otherwise noted.

LEVY CLASSICS

★ CLASSIC BEEF TENDERLOIN

Black pepper seared tenderloin of beef, chilled, then sliced and presented with red onions and beefsteak tomatoes. Served with miniature twist rolls, horseradish sauce, Dijon mustard and homemade potato salad. 17.95 per person

LOBSTER MACARONI & CHEESE

Sauteed lobster and cavatappi pasta with Parmesan and gruyere cheese. 13.95 per person

SIGNATURE BABY BACK RIBS

Our award-winning baby back ribs are specially seasoned, slowly smoked and basted with our barbecue sauce. Accompanied by our Southern-style cornbread and sweet coleslaw. 17.95 per person

“FAJITAS” CARNE ASADA AND POLLO AL CARBÓN

Grilled skirt steak topped with peppers, onions and queso fresco. Grilled chicken with chorizo and Chihuahua cheese. Served with salsa fresca, guacamole, sour cream and warm tortillas. 14.95 per person

FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary in an organic white bean cassoulet. 16.95 per person

All Levy Classics are served for a minimum of six people unless otherwise noted.

CHEF SPECIALTY ENTRÉES

These entrées are created for you and your guests to savor in your suite as our expert chefs prepare to order.

FARFALLE WITH SHRIMP AND PANCETTA

Bowtie pasta with shrimp, pancetta, asparagus, tomatoes and basil in a pesto cream sauce. Accompanied by grilled focaccia bread with roasted garlic butter. 36.95 per person

HICKORY SMOKED BREAST OF TURKEY

Served with roasted garlic thyme aioli and dried cherry chutney. Accompanied by bistro-roasted vegetables and roasted Yukon gold potatoes. 26.95 per person

GARLIC ROSEMARY PRIME RIB

Chef carved prime rib, accompanied by homemade mashed potatoes, creamed spinach and a steak sauce bar including: horseradish cream, homemade steak sauce and wild mushroom demi glaze. 39.95 per person

SUSHI CART

Our sushi chef will prepare before your eyes an assortment of sushi and hand rolls. Ahi tuna, salmon, shrimp, yellowtail, California and vegetable rolls. Served with edamame, wasabi, pickled ginger and soy sauce. 28.95 per person

DOWNTOWN TACO CART

A selection of carne asada and tomatillo stewed chicken. Served with assorted fresh toppings, house made guacamole and select salsas. 27.95 per person

Add grilled shrimp for an additional 5.00 per person.

GRILLED PEPPERCORN TENDERLOIN OF BEEF

Grilled to perfection and accompanied by a creamy horseradish sauce and Dijon mustard sauce. Served with grilled asparagus and Yukon gold potatoes. 39.95 per person

All Chef Specialty Entrées are served for a minimum of twelve people.

SANDWICHES AND MORE

★ TUSCAN FLATBREAD SANDWICHES

- **GRILLED CHICKEN**
Roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread.
- **ROASTED SIRLOIN**
Boursin cheese with caramelized onion jam on grilled rosemary focaccia bread.
14.95 per person

MINI PULLED CHICKEN SANDWICHES

Buffalo-style and sweet honey barbecue. Accompanied by cool blue cheese slaw and mini soft rolls. 11.95 per person

★ TOMATO AND MOZZARELLA BRUSCHETTA SANDWICHES

Served on grilled focaccia bread. 10.95 per person

SMOKED TURKEY BLT

Smoked turkey breast, bacon, lettuce, tomatoes and mayonnaise served on a sourdough baguette. 10.95 per person

KOREAN STYLE BARBEQUE SANDWICH

Spicy marinated sirloin shaved and grilled. Served with cilantro slaw and Harissa aioli. 11.95 per person

CHICKEN BRUSCHETTA WRAP

Grilled marinated chicken, tomato basil salad and lettuce on a soft flatbread with pesto aioli. 12.95 per person

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, red onions, crisp lettuce, tomatoes and homemade dressing. Served on a whole wheat baguette. 109.50 serves 10

TORTE DE FILETITO

Grilled sirloin, blue cheese and chipotle mayonnaise with house pickled carrots and jalapeños. 11.95 per person

TURKEY MEATBALL HOAGIE

Season turkey simmered in a San Marzano marinara sauce accompanied with hoagie rolls and vegetable chips. 11.95 per person

All Sandwiches are served for a minimum of six people unless otherwise noted.

DOGS AND MORE

GUILT-FREE HOT DOG

Low-fat turkey hot dogs with condiments and baked potato chips. 6.95 per person

THE ULTIMATE FOOT-LONG CHAR DOG

An all-beef, foot-long hot dog, char-grilled.
Served with condiments and potato chips. 7.95 per person
Add our homemade chili for 2.50 per person.

CROSS COUNTRY DOGS

- **L.A. STREET DOGS**
Bacon-wrapped and topped with caramelized onions.
- **CHICAGO-STYLE DOGS**
Tomatoes, onions, relish, sport peppers and pickle spears.
- **CONEY ISLAND DOGS**
Chili, onions and mustard.
11.95 per person

ALL-BEEF HOT DOGS

Accompanied by condiments and a bag of potato chips. 5.50 per person

All Hot Dogs are served for a minimum of six people.

TASTE CLUB

Taste Club kids' meals are accompanied by a fruit roll-up, carrot & celery sticks and a granola bar. 7.95 per kid

HOT DOG

With all the favorite fixings.

CHICKEN TENDERS

Served with a barbecue dipping sauce.

MAC AND CHEESE

A little sports fan favorite! Tossed in a Cheddar cheese sauce.

TURKEY AND CHEDDAR SANDWICH

On whole wheat bread.

GRILLED CHICKEN TENDERS

Served with honey mustard dipping sauce.

Our Taste Club menu is reserved for players twelve years and under with all-star appetites.



SNACKS

SNACK ATTACK

An assortment of dry roasted peanuts, pretzel twists, snack mix, cashews and kettle-style potato chips. 38.00

FRESHLY POPPED POPCORN

13.00 per basket

POPCORNOPOLIS

A gourmet selection of Popcornopolis' famous snacks. 37.00

Cheddar, Zebra and Kettle Corn

CASHEWS

16.00 per basket

DRY-ROASTED PEANUTS

11.00 per basket

SNACK MIX

10.00 per basket

HONEY-ROASTED PEANUTS

11.00 per basket

PRETZEL TWISTS

10.00 per basket

SALSA SAMPLER

Crisp tortilla chips served with three authentic fresh salsas: salsa verde, salsa cruda and salsa rojo. 38.00

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips. 22.00

GUACAMOLE AND CHIPS

Our homemade guacamole served with crisp tortilla chips. 29.00 serves 8

BEER CHEESE AND PRETZELS

Pretzel rods and grilled pretzel bread served with an ale Cheddar dip. 35.00 per basket

HOMEMADE HONEY CRUNCH GRANOLA

16.00 per basket

All Snacks are served for a minimum of twelve people unless otherwise noted.

SWEET SPOT

Let them eat cake!

SIX-LAYER CARROT CAKE

56.00 serves 14

CHOCOLATE PARADIS' CAKE

56.00 serves 12

CHOCOLATE BANANA STACK CAKE

56.00 serves 12

G'IMME SMORE CAKE

56.00 serves 12

CHICAGO-STYLE CHEESECAKE

46.00 serves 10

COCONUT LOPEZ CAKE

56.00 serves 12

All of our Sweet Spot desserts can be packaged to take with you to enjoy after the event with your family and friends.

SUITE SWEETS

GOURMET COOKIES AND DESSERT BARS

A sweet assortment of gourmet cookies and dessert bars.
8.95 per person served for a minimum of 6 people.

OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is near. Just listen for the 'oohs' and 'ahs' as your neighbors line up in enthusiastic anticipation of our signature desserts and gourmet candies.

Six-Layer Carrot Cake
Chocolate Paradis' Cake
Chocolate Banana Stack Cake
G'imme Smore Cake
Chicago-Style Cheesecake
Coconut Lopez Cake
Gourmet Dessert Bars
Assorted Gourmet Cookies
Caramel Apples

And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, DiSaronno® Amaretto, Grand Marnier® and Kahlúa.

CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc. The cake will be delivered to your suite at a specified time. We would appreciate a notice of three working days for this service.

GAME-DAY LINE-UP

APPETIZERS & SIDE SALADS

SNACKS

SANDWICHES AND DOGS

Our Game-Day Line-Up features an array of appetizers, side salads, snacks, hot dogs and sandwiches that can be ordered on game day. You can make selections straight from this portion of the menu during the game by contacting your suite attendant.

APPETIZERS & SIDE SALADS

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings.
Served with blue cheese dressing. 11.95 per person

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail sauce
and fresh cut lemons. 105.00 for 30 pieces

CLASSIC CAESAR SALAD

A game-day classic. 8.95 per person

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, bacon, pasta,
tomatoes, red onions and Gorgonzola cheese.
Tossed in honey mustard vinaigrette. 9.95 per person

GOLDEN CHICKEN TENDERS

Served with barbecue and honey mustard
dipping sauces. 10.95 per person

MARKET FRESH FRUIT

10.95 per person

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing. 8.95 per person

All Appetizers & Side Salads are served for a minimum of
ten people unless otherwise noted.

SNACKS

THE SNACK ATTACK

An assortment of dry roasted peanuts, pretzel twists, snack mix, cashews and kettle-style potato chips. 39.00

FRESHLY POPPED POPCORN

14.00 per basket

CASHEWS

17.00 per basket

DRY-ROASTED PEANUTS

12.00 per basket

SNACK MIX

11.00 per basket

HONEY-ROASTED PEANUTS

12.00 per basket

PRETZEL TWISTS

11.00 per basket

SALSA SAMPLER

Crisp tortilla chips served with three authentic fresh salsas: salsa verde, salsa cruda and salsa rojo. 39.00

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips. 24.00

GUACAMOLE AND CHIPS

Our homemade guacamole served with crisp tortilla chips. 31.00 serves 8

All Snacks are served for a minimum of twelve people unless otherwise noted.

SANDWICHES AND DOGS

TUSCAN FLAT BREAD SANDWICHES

- **GRILLED CHICKEN**

Roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread.

- **ROASTED SIRLOIN**

Boursin cheese with caramelized onion jam on grilled rosemary focaccia bread.

15.95 per person

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, red onions, crisp lettuce, tomatoes and homemade dressing. Served on a whole wheat baguette. 119.50 serves 10

ALL-BEEF HOT DOGS

Accompanied by condiments and a bag of potato chips. 5.95 per person

MINI PULLED CHICKEN SANDWICHES

Buffalo-style and sweet honey barbecue.

Accompanied by cool blue cheese slaw and mini soft rolls. 12.95 per person

TOMATO AND MOZZARELLA BRUSCHETTA SANDWICHES

Served on grilled focaccia bread. 11.95 per person

All Sandwiches and Dogs are served for a minimum of ten people.

CHEERS

**SPECIALTY
BEVERAGES & BEER**

LIQUOR

WINES

CHILL

**BEVERAGE
REPLENISHMENT**

Levy Restaurants is proud to offer you a wine list that boasts the top rated wines from Wine Spectator's "Top 100 Wines of the Year." We offer wines with a variety of characteristics, styles and bold flavors, providing you with the ultimate pairings for your savory food selections.

Thirsty for a cocktail? Choose from our extensive list of premium liquors, mixers and soft drinks.

SPECIALTY BEVERAGES & BEER

KETEL ONE LEMONADE

Enjoy a tangy twist with a pitcher of our signature lemonade cocktail made with Ketel One Citroen. 50.00 serves 6

Desire something extra? Add a shot of Chambord. 5.00

KETEL ONE COSMOPOLITAN

Cool, hip, refreshing pitcher blend of Ketel One Vodka, zesty Cointreau and crisp cranberry juice. 55.00 serves 6

MARGARITA MADNESS

Cool down with a refreshing margarita, made with Jose Cuervo Gold Tequila and served in a 64-ounce pitcher. 45.00 serves 6

Be sure to add a splash of Grand Marnier to spice up your next event! 5.00

RASPBERRY WATERMELON LEMONADE

Make a splash with this non-alcoholic pitcher that blends all the best flavors of the summer. 25.00 serves 6

BEER (sold by the six-pack)

Budweiser 30.00

Bud Select 30.00

Bud Light 30.00

Michelob Ultra 30.00

Miller Lite 30.00

Miller Genuine Draft 30.00

Miller Chill 30.00

Coors 30.00

Coors Light 30.00

Heineken 34.50

Heineken Light 34.50

Amstel Light 34.50

Newcastle Brown Ale 34.50

Corona Extra 34.50

Corona Light 34.50

Guinness Pub Draft 34.50

Redbridge (Gluten-free: made without wheat or barley) 34.50

Fat Tire 34.50

Dos Equis 34.50

O'Douls 30.00

LIQUOR

VODKA

Ketel One 65.00
Ketel One Citroen 65.00
Belvedere 79.00
Smirnoff 35.00
Smirnoff Raspberry 36.00
Absolut 56.00
Absolut Citron 56.00
Level 62.00
Grey Goose 79.00
Grey Goose L'Orange 79.00
SKYY 45.00
Stolichnaya 57.00
Stolichnaya Raspberry 57.00
Three Olives Triple
Shot Espresso 74.00
Finlandia 45.00

SCOTCH

Dewar's 52.00
Johnnie Walker Black 63.00
Johnnie Walker Red 51.00
Macallan 12-yr 77.00
Chivas Regal 57.00
The Glenlivet 60.00
Cutty Sark 59.00
J&B 62.00

WHISKEY

Jack Daniel's 51.00
Woodford Reserve 64.00
Jim Beam 42.00
Knob Creek 60.00
Canadian Club 43.00
Maker's Mark 69.00
Wild Turkey 101 59.00
Crown Royal 56.00
V.O. 44.00
Jameson Irish 57.00

GIN

Bombay 53.00
Bombay Sapphire 58.00
Beefeater 42.00
Hendrick's 79.00
Tanqueray 46.00
Tanqueray 10 67.00

TEQUILA

Jose Cuervo Gold 42.00
Sauza Gold 34.00
Sauza Hornitos Reposado 68.00
Patron Silver 95.00
Cazadores Reposado 88.00
1800 Reposado 62.00

RUM

Bacardi 46.00
Bacardi Limon 46.00
Bacardi Razz 46.00
Captain Morgan 51.00
Parrot Bay 50.00
Malibu 46.00
Mount Gay Eclipse 46.00
10 Cane 78.00
Appleton Estate V/X 89.00

MISCELLANEOUS

Grand Marnier 58.00
Cointreau 59.00
Remy Martin VSOP 97.00
DeKuyper Pucker
Sour Apple 30.00
Baileys Irish Cream 51.00
Disaronno Amaretto 51.00
Kahlua 49.00
Romana Sambuca 44.00
Jaegermeister 56.00
Hennessy VS 64.00
Martini & Rossi
Dry Vermouth 12.00
Martini & Rossi
Sweet Vermouth 12.00

WHITE WINE AND CHAMPAGNE

BUBBLY

- Perrier-Jouet Fleur de Champagne, Epernay, France 227.00
- Cuvee Dom Perignon, Epernay, France 275.00
- Veuve Clicquot Brut, Reims, France 105.00
- Chandon Blanc de Noirs, California 52.00
- Korbel Brut, California 39.00

LIGHT AND CRISP

- Hogue Fume Blanc, Washington 32.00
- Sterling 'Napa' Sauvignon Blanc, Napa 30.00
- Ferrari-Carano Fume Blanc, Sonoma 51.00
- Kunde 'Magnolia Lane' Sauvignon Blanc, Sonoma 40.00
- Little Black Dress Pinot Grigio, California 37.00
- Ruffino 'Lumina' Pinot Grigio, Italy 40.00
- Livio Felluga Pinot Grigio, Italy 58.00

CREAMY AND ELEGANT

- Sonoma-Cutrer 'Russian River Ranches' Chardonnay, Sonoma 57.00
- J. Lohr 'Arroyo Vista' Chardonnay, Monterey 48.00
- Franciscan 'Cuvee Sauvage' Chardonnay, Napa 78.00
- Chalone 'Estate' Chardonnay, Monterey County 37.00
- Kendall Jackson 'Vintner's Reserve' Chardonnay, California 44.00
- Cuvaison Chardonnay, Napa 53.00
- Napa Cellars Chardonnay, Napa 45.00

SWEET AND SMOOTH

- Wente 'Riverbank' Riesling, Monterey 27.00
- Seven Daughters White Blend, California 34.00
- Montevina White Zinfandel, California 25.00
- Sophia by Francis Coppola Rose, Sonoma Coast 37.00

RED WINE

RIPE AND RICH

- Coppola 'Diamond Series' Merlot, California 49.00
- Gundlach Bundschu 'Rhinefarm Vineyard' Merlot, Sonoma 65.00
- Rutherford Hill Merlot, Napa 55.00
- Red Rock Merlot, California 34.00
- La Crema 'Sonoma Coast' Pinot Noir, Sonoma 56.00
- Acacia Pinot Noir, Carneros 49.00
- Rodney Strong 'Russian River' Pinot Noir, Sonoma 43.00
- Wild Horse Pinot Noir, Central Coast 60.00

SPICY AND SASSY

- Jacob's Creek 'Reserve' Shiraz, Australia 39.00
- Penfold's 'Bin 128' Shiraz, Australia 48.00
- Bonterra Zinfandel, Mendocino County 40.00

BIG AND BOLD

- Beaulieu Vineyards 'Georges de Latour Private Reserve' Cabernet Sauvignon, Napa 210.00
- Silver Oak Cabernet Sauvignon, Alexander Valley 138.00
- B.R. Cohn 'Silver Label' Cabernet Sauvignon, Sonoma 56.00
- Hayman & Hill Cabernet Sauvignon, Napa 44.00
- Columbia Crest Grand Estates Cabernet Sauvignon, Washington 36.00
- Louis Martini Cabernet Sauvignon, Sonoma 38.00
- Provenance Cabernet Sauvignon, Napa 70.00
- Estancia Meritage, Paso Robles 62.00



SOFT DRINKS

Sold by the six-pack unless otherwise indicated.

- Coke 16.50
- Diet Coke 16.50
- Sprite 16.50
- Coke Zero 16.50
- Nestea Iced Tea 16.50
- Ginger Ale 17.50
- Barq's Root Beer 16.50
- Minute Maid Lemonade 16.50
- Full Throttle Energy Drink (four cans) 28.00
- vitaminwater 30.00

JUICES

- Cranberry-Apple Juice (three pack) 9.00
- Grapefruit Juice (three pack) 9.00
- Orange Juice (three pack) 9.00
- Tomato Juice 9.00

WATER AND CLUB SODA

- Dasani Water 24.00
- Tonic Water 17.50
- Club Soda 17.50
- Sparkling Water (three pack) 16.00
- smartwater 36.00

MISCELLANEOUS BEVERAGES

- Fresh-Roasted Regular Coffee 12.00
- Fresh-Roasted Decaffeinated Coffee 12.00
- Hot Chocolate 12.00

BAR SUPPLIES

- Bloody Mary Mix 7.00
- Sour Mix 7.00
- Margarita Mix 7.00
- Rose's Lime Juice 7.00
- Stuffed Olives 7.00
- Cocktail Onions 7.00
- Tabasco Sauce 7.00
- Worcestershire 7.00

BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury Suite.

1. AUTOMATIC REPLENISHMENT BEVERAGE RESTOCK PROGRAM

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our staff will assess what was consumed during the event and replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

Recommended Beverage Restock Par

- (1) bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) liter each of Bloody Mary mix and Margarita mix
- (2) six-packs each of Coke and Diet Coke
- (1) six-pack each: Sprite and Dasani Bottled Water, tonic water, etc.
- (1) bottle each of white, red and blush wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Premium Seating Services Account Manager at 213-742-7480 and they can help you make your selections.

2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 2:00 p.m. Pacific Standard Time, on the order deadline day for a specific event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders are encouraged to be placed online at www.staplescenter.com/premiumseating. If you require additional assistance, please contact your Suite Account Manager at 213-742-7480.

BE A TEAM PLAYER - DRINK RESPONSIBLY

STAPLES Center and Levy Restaurants are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make STAPLES Center a safe and exciting place for everyone.

THESCOOP

THE SCOOP

HOURS OF OPERATION

STAPLES Center Premium Seating Services Account Managers are available from 9:00 a.m. to 5:00 p.m. Pacific Standard Time, Monday through Friday, to assist you in your food and beverage selections. To reach a Premium Seating Services Account Manager, dial: 213-742-7480.

QUICK REFERENCE LIST

STAPLES Center Premium Seating Services General Phone Line	213-742-7480
STAPLES Center Premium Seating Services Facsimile	213-742-7288
STAPLES Center/Levy Restaurants Special Events/Parties	213-742-7887

THE SCOOP

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 4:00 p.m. Pacific Standard Time, two business days prior to each event. Please place all Saturday, Sunday and Monday game orders by 4:00 p.m. on Thursday.

Orders can be arranged with the assistance of a Premium Seating Services Account Manager at 213-742-7480 during normal business hours. If a game is cancelled for any reason and the stadium does not open, you will not be charged for your food and beverage order. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. the business day prior to the event will not be charged.

In our efforts to remain an environmentally friendly venue, we have created an online program to assist you with ordering food and beverages. This easy to navigate website allows you to setup accounts for multiple users, create standing orders and provides you with an instant confirmation of your order. All menus including special menus will be offered. We ask for your assistance in meeting the ordering deadlines stated above and detailed below, to ensure that we can accommodate your requests.

To access Suite Director, please visit:

www.staplescenter.com/premiumseating

Contact your Premium Seating Services Account Manager for user ID and Password information.

Please note that the same ordering deadlines still apply.

DAY OF EVENT	DEADLINE
Monday	Thursday prior, 4:00 p.m.
Tuesday	Friday prior, 4:00 p.m.
Wednesday	Monday prior, 4:00 p.m.
Thursday	Tuesday prior, 4:00 p.m.
Friday	Wednesday prior, 4:00 p.m.
Saturday	Thursday prior, 4:00 p.m.
Sunday	Thursday prior, 4:00 p.m.

THE SCOOP

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Premium Seating Services Account Manager to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your suite attendant or by using the in-suite courtesy phone. To maintain compliance with the rules and regulations set forth by the State of CA, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of STAPLES Center.
2. It is the responsibility of the suite holder or their representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

THE SCOOP

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three working days' notice for this service. In addition to our food and beverage selections, our Premium Seating Services Account Manager can assist you with many other arrangements. It's really one-stop shopping—floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, cocktail and dinner napkins, glasses, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment. Liquor cabinets and refrigerators will be locked unless we are advised otherwise.

SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE

Upon placing an order, a credit card must be supplied on all order forms. If for any reason there is a problem with payment, you will be notified so that you may provide an alternative method of payment. A 19% service charge and applicable sales tax will be added to all orders. Because Levy Restaurants exclusively furnishes all food and beverage products for the Luxury Suites at STAPLES Center, guests are prohibited from bringing personal food or beverages without proper authorization. Any such items will be charged to the suite holder at our normal retail price.

American Express is the preferred card of STAPLES Center.

THE SCOOP

PARTIES AT STAPLES CENTER

Come out and play where the Lakers, Kings, Clippers and Sparks play! San Manuel Club provides the perfect setting for one-of-a-kind corporate outings and social events, enhanced by the expert service and fine cuisine of Levy Restaurants.

The San Manuel Club, where eating is not a spectator sport! Experience a world class culinary event, complete with the flair of a contemporary American restaurant offering signature dishes and outstanding service. Enjoy our ever evolving signature Chef's Table with authentic cuisine from all around the world. Our San Manuel Club chefs offer a selection of wonderful desserts such as the house made Banana Cream Pie, Gigantic Cappuccino Pie and our Pineapple Upside Down Cake. Arrive early for pre-game seating or join us for the entire game. San Manuel Club offers the only fine dining experience that also features incredible views of the action from exclusive tables! Reservations are recommended. Reservations are available four weeks prior to the event and can be made by calling 213-742-7450 during normal business hours.

For more information on private events at STAPLES Center, call our Event Planners at 213-742-7887.

A signature of Levy Restaurants