



A CATERING
CONCEPT BY

Levy Restaurants



GROUP PACKAGES

BIG CITY BBQ

Big City Salad

fresh and vibrant mixed greens, juicy grilled peaches, praline bacon, and roasted walnuts lightly tossed in a house-made vinaigrette

Smokey Chipotle BBQ Chicken

hand-shredded, slow-cooked chicken simmered in a rich chipotle bbq sauce

Southern Pulled Pork

marinated hand-pulled smoked pork shoulder

Three-Cheese Mac-n-Cheese

smoked gouda, aged cheddar, and fresh mozzarella cheese blend

Smoked Baked Beans

bean medley slowly smoked in a rich southern bbq sauce

"The" Peach Cobbler

peach cobbler like your grandmother made, but better



BOK CHOY

Mandarin Orange Salad

crisp spring mix with sweet and tangy mandarin oranges served with a ginger soy dressing

Beef & Broccoli

hand-carved beef strips with broccoli florets tossed in a mouth-watering soy marinade

Orange Chicken

hand-breaded chicken served in a bright and tangy orange sauce

Vegetable Fried Rice

diced carrots, peas, and celery sauteed with pillowy white rice and asian spices

Stir Fry Vegetable Lo Mein

stir fry vegetable medley and lo mein noodles tossed in a savory soy marinade

Crispy Egg Rolls

a wonderful blend of vegetables and pork wrapped and fried to crispy perfection

Fortune Cookies

crispy fried and wrapped fortune cookies....what will your fortune be?



PICO MESA

Nacho Bar

a variety of nacho topping favorites including queso, chili, salsa, sour cream, and guacamole

Chicken Tinga

hand-pulled chicken simmered in a flavorful tinga sauce

Beef Barbacoa

succulent slowly cooked beef in a mouth-watering spanish style bbq sauce

Spanish Rice

flavorful rice cooked with spanish style seasonings and tomato sauce

Spicy Black Beans

delicious and protein-packed black beans simmered in a spicy blend of seasonings with jalapeno peppers

Cilantro Lime Slaw

shredded multicolored cabbage and carrots tossed in a bright and tangy cilantro lime dressing

Elote "Street Corn" Salad

a vibrant blend of corn, bell peppers, onion, and seasonings folded into a zesty spanish aioli

Gourmet Cookies & Brownies

an assortment of delicious house-made cookies and decadent brownies



TAILGATE

House Kettle Chips & Dips

crispy house-fried kettle chips with the choice of two of the following dips; garlic parmesan, ranch, french onion, and dill pickle

Handmade Meatballs

hand-rolled meatballs with a choice of slow simmered hearty tomato sauce or a rich and zesty bbq sauce

Mango Chili Glazed Chicken

grilled chicken thigh brushed with a sweet and spicy mango chili glaze

Creamy Gouda Mac-n-Cheese

cavatappi noodles folded into a rich and creamy aged gouda cheese sauce

Loaded Potato Salad

creamy potato salad fully loaded with shredded cheddar, bacon, and chives

Pasta Salad

spiral noodles, black olives, and red onion tossed in a zesty italian dressing

Glazed Donut Holes

light and fluffy fried donut holes tossed in sweet glaze

Chocolate Chunk Cookies

giant soft and chewy chocolate chunk cookies



BRUNCH

Assorted Pastries

an assortment of cheese danishes, muffins, and tarts

Ham & Spinach Frittata

farmhouse baked egg frittata with chunks of country ham, chopped spinach, and shredded cheddar

Southern Fried Chicken & Waffles

hand-breaded chicken fried to a golden perfection served with delicious waffles and assortment of syrups

Breakfast Potatoes

choice of crispy fried country potatoes or oven roasted sweet potatoes

Country Biscuits & Gravy

soft golden-brown country biscuits served with a home-made sausage gravy

Breakfast Proteins

choice of one of the following: applewood smoked bacon, sausage links, or sausage patties

Yogurt Parfaits

selection of flavored yogurt, fresh fruits, granola chunks, and honey



GROUP PRICING

Group Packages

Big City BBQ	38 Per Guest
Bok Choy	42 Per Guest
Pico Mesa	34 Per Guest
Tailgate	36 Per Guest
Brunch	32 Per Guest

Drink Packages

All Inclusive (Beer, Wine, NA Beverage)
18.50 Per Guest | Two Hours

NA Beverage (Unlimited)
10.50 Per Guest | Two Hours

Staffing

Catering Attendant
150 Per 50 Guests | Two Hours
(25 for each additional hour up to 4 hours)

Bartender
175 Per 50 Guests | Two Hours
(25 for each additional hour up to 4 hours)

Drink Attendant
125 Per 50 Guests | Two Hours
(For Non-Alcohol Events)



BOOKING | PAYMENT | CANCELLATIONS

For booking please contact the Levy Premium Team via the e-mails listed below:

jfulk@Levyrestaurants.com

jstanley@Levyrestaurants.com

penix@Levyrestaurants.com

All payments must be received in full no later than seven days before the event date.

Failure to provide full payment within the stated time parameter can result in a 20% surcharge or cancellation of food and beverage services.

In the instance of needing to cancel your food and beverage services, cancellations must be made seven days before the event date. Cancellation requests received after the seven-day grace period may result in a minimum payment but not limited to 50% of the event's total invoice.