

CATERING & PRIVATE EVENTS



Levy



WELCOME TO FAYETTEVILLE

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.

In 1978, Larry & Mark Levy started as a Delicatessen in Chicago. Eadie, the mother of the Levy brothers started selling their desserts at the home of the Chicago White Sox out of a simple dessert cart. The Chicago Cubs caught on to what Eadie was doing and wanted a piece of the pie, quite literally.

Now, Levy is the proud F&B partner for over 200 Sports and Entertainment venues. Levy operates some of the most prestigious events in the country every year from the Kentucky Derby to the Super Bowl to the Grammys. Allow us to showcase the greatness that Levy puts on the plate at your next event.

Jordan Stanley

Executive Chef

Chef Jordan creates exceptional, customized menus for VIP events, suites, and premium hospitality experiences. Known for his creativity and attention to detail, he uses locally sourced ingredients to deliver dishes that elevate every occasion. Chef Jordan is dedicated to providing memorable culinary experiences that reflect the passion and prestige of the Razorbacks.

CATERING & PRIVATE EVENTS



BREAKFAST

BREAKFAST BASICS



Continental Classic V

Muffins, Scones, Danishes, Biscuits & Peppered Gravy, Seasonal Fresh Fruit Platter, Coffee, Decaf, Hot Tea, Orange Juice

16.00 per Guest

Continental Plus

Muffins, Scones, Danishes, Biscuits & Peppered Gravy, Seasonal Fresh Fruit Platter, Coffee, Decaf, Hot Tea, Orange Juice

24.00 per Guest

EGGS

Choose 1

- Classic Scrambled Eggs AVG
- Spinach & Feta Egg
- Frittata Bites AVG
- Mini Hash Brown Frittata AVG

MORNING POWER-UPS

Choose 1

- Herb Roasted Potatoes V AVG
- Cheesy Grits V AVG
- Overnight Oats V AVG
- French Toast Bake

MEATS

Choose 2

- Thick Cut Bacon AVG
- Sausage Patties AVG
- Sausage Links AVG
- Sliced Country Ham AVG

V Vegetarian V- Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a XX% 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.

BREAKFAST BOOSTS

Breakfast Sandwiches

A La Carte or Boost your Continental Breakfast

Bacon, Egg, & Gouda on Ciabatta | *5.00 each*

Chorizo, Egg, Potato, Tortilla | *6.00 each*

Ham, Egg, Swiss, Croissant | *7.50 each*

Fried Chicken, Hot Honey, Biscuit | *7.50 each*

Vegetarian Breakfast Patty, Egg White, Cheddar, English Muffin | *9.00 each* v



Breakfast Boards

Boost Your Continental Breakfast

Whipped Ricotta Board v

Honey, Lemon, Lavender,
Artisan Breads, Assorted
Crackers | *Add 6.00 per Guest*

Lox & Bagel Board

Scottish Smoked Salmon, Assorted
Bagels, Plain & Chive Cream
Cheese, Sliced Cucumbers, Sliced
Tomatoes, Red Onions, Capers |
Add 12.00 per Guest

Breakfast Charcuterie Board

French Toast Sticks, Candied bacon,
Fresh Fruit, Whipped Feta, Waffle
Quarters, Hard Boiled Eggs, Berries,
Seasonal Fruit | *Add 10.00 per Guest*

v Vegetarian v- Vegan AVOID Avoiding Gluten

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BREAKFAST EXPERIENCES

Build Your Own

Acai Bowls

Bananas, Blueberries, Strawberries, Coconut, Almonds, Granola, Honey, Peanut Butter, Almond Butter, Chia Seeds, | 15.00 per Guest

Hot Oatmeal Bar

Dried Fruits, Nuts, Brown Sugar, Berries | 8.00 per Guest

Brunch Toast

White Bread, Wheat Bread, Mashed Avocados, Tomatoes, Chia Seeds, Almond Butter, Bananas, Nutella, Fresh Berries, Butter, Jelly | 15.00 per Guest

Action Stations

Chef Attendant Fee 150.00
of chefs varies by event

Omelet Station

Cheeses, Peppers, Mushrooms, Tomatoes, Green Onions, Bacon, Sausage, Ham | 22.00 per Guest

Pancake Station

Chocolate Chips, Blueberries, Pecans, Maple Syrup, Fruit Marmalades, Dried Nuts, Fresh Bananas, Strawberries | 19.00 per Guest

Chilaquiles Station

Crispy Fried Corn Tortillas, Spicy Salsa Verde, Roasted Tomato Salsa, Charro Beans, Avocado, Cilantro, Roasted Fresh Chiles, Fried or Scrambled Eggs, Assorted Hot Sauces | 25.00 per Guest

Ranchers Steak & Eggs

Grilled Strip Steak, Scrambled or Fried Eggs, Breakfast Potato Cheese Casserole, Avocado Chimichurri | 30.00 per Guest

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ALL DAY BREAKS

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Warm & Soft Pretzels Bites V

Assorted Mustards, Beer Cheese,
Sweet Cream Cheese | 8.00 per Guest

Guacamole & Salsa Sampler V V²

Guacamole, Salsa Roja, Salsa Verde, &
Tortilla Chips | 7.00 per Guest

Kettle Chip & Dip Trio V

Ranch Dip, Dill Pickle Dip, French
Onion Dip, & Tortilla Chips | 5.00 per
Guest

Garden Crudite Platter V AVG

Carrots, Celery, Cherry Tomatoes,
Broccoli Florets, Bell Pepper,
Cauliflower, Ranch Dip, Hummus |
7.00 per Guest

The Candy Jar V AVG

M&M's, Peanut M&M's, Skittles, Sour
Skittles, Hot Tamales, Gummy Bear,
Sour Gummy Worms, Andes Mints |
4.00 per Guest

Cookies & Milk V

Chocolate Chip Cookies,
Snickerdoodle, Whole Milk, Almond
Milk | 5.00 per Guest

Shakes & Smoothies V AVG

- Wild Berry Smoothie
- Super Greens Smoothie
- Mocha Espresso Shake

10.00 per Guest

Chef Attendant Fee 150.00

Grab & Go

Whole Fruit | 2.50 each V AVG V²

Assorted Greek Yogurts | 4.00 each V AVG V²

Double Fudge Brownies | 3.00 each V

Chocolate Chip Cookies | 2.50 each V

Granola Bars | 2.00 each V

Trail Mix | 2.00 per Guest V V²

Freshly Popped Popcorn | 2.00 per Guest V AVG V²



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LUNCH

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Classic Lunch Tabled or Boxed

Sandwich or Salad + Side + Dessert
20.00 per Guest

SANDWICHES & WRAPS

Oven Roasted Turkey

Cheddar, Lettuce, Tomatoes, Herb Aioli, Artisan Roll

Smoked Ham

Swiss, Lettuce, Tomatoes, Dijon Mustard, Artisan Roll

Tuscan Style Roast Beef

Red Onion Jam, Roasted Tomatoes, Arugula, Baguette

Southwest Chicken Wrap

Lettuce, Tomato, Corn, Beans, Cheddar, Chipotle Ranch

Buffalo Cauliflower V

Quinoa, Kale, Blue Cheese, Carrot, Celery, Ranch, Pita

SALADS

Greek Salad V AVG

Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Red Onions, Oregano Vinaigrette

Grilled Chicken BLT Salad AVG

Romaine, Applewood Smoked Bacon, Cherry Tomatoes, Cheddar Cheese, Buttermilk Ranch Dressing

Strawberry Spinach Salad V AVG

Spinach, Pecans, Strawberry, Feta, Balsamic Vinaigrette

Sides & Snacks

Choose 1

Creamy Slaw V AVG

Pasta Salad V V²

Fruit Cup V AVG V²

Potato Salad V AVG

Pita & Hummus V V²

Something Sweet

Choose 1

Chocolate Chip Cookie V

Fudge Brownie V

Rice-Crispy Treat V AVG



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LUNCH EXPERIENCE

Sandwiches Hot Off The Press

Pick 2 | 24.00 per Guest
Pick 3 | 30.00 per Guest
Chef Attendant Fee | 150.00

SANDWICHES

BBQ Smoked Pork Cuban

Cheddar, Lettuce, Tomatoes, Herb Aioli, Artisan Roll

Serious Jerk Chicken

Swiss, Lettuce, Tomatoes, Dijon Mustard, Artisan Roll

Turkey Melt




Red Onion Jam, Roasted Tomatoes, Arugula, Baguette

Pimento Grilled Cheese

Lettuce, Tomato, Corn, Beans, Cheddar, Chipotle Ranch

SOUPS

Tomato Bisque  

Garden Vegetable Soup   

Broccoli Cheddar Soup 

Chicken Tortilla Soup

SALADS

Fire Roasted Vegetable Salad

Zucchini, Asparagus, Cherry Tomatoes, Cremini Mushrooms, Red Onions, Carrots, Cauliflower, Fresh Mint, Honey Mustard

BLT Salad

Romaine, Applewood Smoked Bacon, Cherry Tomatoes, Cheddar Cheese, Ranch Dressing

Strawberry Spinach Salad

Spinach, Pecans, Strawberry, Feta, Balsamic Vinaigrette

Elote Corn Salad

Sweet Corn Chili Lime Salt, Cojita Cheese, Lime Juice, Cilantro

Caesar Salad

Romaine, Parmesan, Croutons, Black Pepper, Caesar Dressing

Salad Bar Upgrade | Add 6.00 per Guest

Romaine, Spring Mix, Spinach, Cherry Tomatoes, Red Onion, Cucumber, Black Beans, Corn, Boiled Egg, Jalapenos, Carrots, Avocado, Croutons, Cheddar, Ranch, Blue Cheese Dressing Balsamic Vinaigrette, Italian, Chicken, Turkey, Ham

Includes House-made Kettle Chips and Cookies & Brownies

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LUNCH EXPERIENCE



Build Your Own Lunch

Mediterranean Bowls AVG

Harissa Chicken, Gyro Steak, Mixed Greens, Romaine, Spinach, Brown Rice, Basmati Rice, Feta, Ricotta, Cucumbers, Tomatoes, Olives, Grilled Vegetables, Chickpeas, Tzatziki, Yogurt Tahini, Red Wine Vinaigrette | *32.00 per Guest*

Burger Bar

All Beef Burgers, Impossible Burgers, Cheddar, Swiss, Pepper Jack, American, Lettuce, Tomato, Pickle, Onion, Ketchup, Mustard, Mayonnaise. Served with kettle chips | *25.00 per Guest*

Nacho/ Taco Bar

Queso, Black Beans, Chicken Tinga, Beef Barbacoa, Guacamole, Sour Cream, Pico De Gallo, Salsa Roja, Salsa Verde, Shredded Cheddar, Shredded Lettuce, Tortilla Chips, Tortillas | *25.00 per Guest*

Frito Pie/ Chili Dog Bar

All Beef Hot Dogs, Fritos, Chilli, Nacho Cheese, Shredded Cheddar, Jalapenos, Sour Cream, Diced Onions, Ketchup, Mustard, Relish | *20.00 per Guest*

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GREAT FOR LUNCH OR DINNER

Chef Selected Meal Packages

BIG CITY BBQ | 40.00 per Guest

Pulled Pork, Smoky Chipotle BBQ Chicken, Slider Rolls, Three Cheese Mac & Cheese, Smoked Baked Beans, Green Beans, Potato Salad, Cole Slaw, Peach Cobbler



Pico Mesa | 36.00 per Guest

Beef Barbacoa, Fajita Chicken, Spanish Rice, Spicy Black Beans, Fajita Veggies, Cilantro Lime Slaw, Elote Corn Salad, Guac, Pico De Gallo, Salsa Roja, Salsa Verde, Sour Cream, Jalapenos, Cheddar, Churros

Bok Choy | 42.00 per Guest

Mandarin Orange Salad, Beef & Broccoli, Orange Chicken, Vegetable Fried Rice, Stir Fry Vegetable Lo Mein, Crispy Egg rolls, Potstickers, Strawberry Mochi



Tailgate Package | 36.00 per Guest

Handmade Meatballs, Mango Chili Chicken, Petit Jean Polish Sausage, Creamy Gouda Mac-n-cheese, Loaded Potato Salad, Pasta Salad, Kettle Chips & Dip, Glazed Donut Holes, Chocolate Chunk Cookies

Authentic Italiano | 38.00.00 per Guest

Fettuccine Alfredo, Rigatoni Red Wine Bolognese, Italian Grilled Chicken, Grilled Asparagus with Lemon Aioli, Bistro Vegetables, Italian Garden Salad, Garlic Bread, Tiramisu



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RECEPTION DINING

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Classic Cold Appetizers

Tabled or Passed

Deviled Eggs V AVG
Hungarian Paprika
2.00 each

Bruschetta Crostini V
Description
3.00 each

Cran Feta Crostini V
Rosemary Sprig
4.50 each

Smoked Lox Crostini
Cream Cheese, Capers
11.00 each

Antipasto Kabobs
Salami, Artichokes, Mozzarella,
Peppers, Olives, Tortellini
4.00 each

Spinach & Artichoke Tart V
Creamy Spinach, Roasted Artichokes
4.00 each

Shrimp Cocktail Shooters AVG
Spicy Cocktail Sauce
6.50 each

Caprese Tortellini Shooter V
Mozzarella, Basi, Tomato, Tortellini
4.00 each

Chicken Salad Apple Chip AVG
Cranberry Chicken Salad
3.00 each

Gazpacho Shooter V
3.50 each

Stuffed Pepper V AVG V2
Quinoa, Mini Bell Pepper
2.00 each


V Vegetarian V2 Vegan AVG Avoiding Gluten


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RECEPTION DINING


Classic Warm Appetizers

Tabled or Passed

Stuffed Mushroom 
Goat Cheese, Bacon, Spinach
4.00 each

Vegetable Spring Roll 
Hot Chinese Mustard
4.00 each


Maryland Crab Cake
Spicy Remoulade
12.00 each


Vegetarian Quesadilla 
Pepperjack, Mozzarella,
Peppers, Onions, Cilantro
4.00 each

Mini Beef Empanada
Salsa Verde
3.50 each


Buffalo Chicken Pastry
4.00 each


Cheeseburger Slider
All Beef Burger
6.00 each

Tequila-Lime Shrimp 
Grilled Tequila- Marinated Jumbo
Shrimp, Cilantro, Garlic
8.00 each

Bacon Wrapped Prawn 
Brown Sugar Bourbon Glaze
10.00 each

Chicken Potstickers
Sweet Chili Glaze
4.00 each

Stuffed Pork Loin Lollipop 
Apple, Goat Cheese
4.00 each

Smoked Jalapeno Pepper 
Cream Cheese, Bacon
4.50 each

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RECEPTION EXPERIENCE



Tapas- Style Dining

Street Taco Cart

Choose 2 | 10.00 per Guest
Choose 3 | 14.00 per Guest

Chicken Tinga
Beef Barbacoa
Pork Al Pastor
Tequila-Lime Shrimp

*Served with Tortillas, Chips,
Guacamole & Salsa, Onion, Cilantro, &
Lime*

Slider Station

Choose 2 | 14.00 per Guest
Choose 3 | 18.00 per Guest

Traditional Cheeseburger
Meatball Slider
Buffalo Chicken
Nashville Hot Chicken Slider
Impossible Slider

Served with Kettle Chips & Dip Trio

Farm Table Charcuterie

*Standard- 14.00 per Guest
Premium- 20.00 per Guest*

Assortment of Artisan Breads, Local Selection
of Sliced Meats, Spreads, Cheeses, Greens,
Assorted Mustards & Condiments

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RECEPTION EXPERIENCE

Live Action Stations

Enhance Your Dinner

Pho Station

16.00 per Guest
Chef Attendant Fee | 150.00

Customizable pho with different broths, proteins, and vegetables provides a flavorful and aromatic option.

Gnocchi Station V

12.00 per Guest
Chef Attendant Fee | 150.00

Fresh Gnocchi
Tossed in Alfredo and Dusted with
Parmigiano & Italian Herbs

Butcher Block Carvery

Chef Attendant Fee | 150.00

Beef Tenderloin AVG
27.00 per Guest

Stuffed Pork Loin AVG
15.00 per Guest
Sliced Apple, Goat Cheese

Herb Roasted Turkey Breast AVG
10.00 per Guest

Prime Rib AVG
50.00 per Guest

Beef Brisket AVG
15.00 per Guest

Rack of Lamb AVG
50.00 per Guest



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DINNER

RECEPTION DINING

Classic Dinner- Tabled

22.00 per Guest + Entrees


ENTREES

Choose 2

New York Strip | MKT 
Gorgonzola Butter

Red Wine Braised Short Ribs | 22.00 
Red Wine Demi

Lemon Herb Crusted Chicken | 16.00 


Bourbon Brined Pork Chop | 12.00 
Roasted Apple Demi




Wild Salmon | MKT 
Mango Salsa



Vegetable Ravioli | 11.00 
Sweet Corn Cream


COLD SIDES

Choose 2

Classic Caesar Salad 
Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic
Croutons

Chef's Garden Salad   
Mixed Greens, Heirloom Baby
Tomatoes, Cucumbers, Shaved
Carrots, Balsamic Vinaigrette

Caprese Salad  
Fresh Mozzarella, Basil, Roma
Tomatoes

Chopped Wedge Salad 
Baby Iceberg, Vine-Ripened
Tomatoes,
Red Onions, Hard Boiled Eggs,
Crispy Lardons, Blue Cheese
Dressing

Grilled & Chilled Asparagus  
Lemon Aioli, Shaved Parmesan

Italian Pasta Salad  
Cavatappi Pasta, Italian Veggies,
tossed in Italian Vinaigrette

HOT SIDES



Choose 2

Potatoes Au Gratin 
Thinly Sliced Potatoes Baked in
Cream


Bistro Vegetables  
Garlic, Butter, Herbs

Smoked Gouda Mac-n-Cheese 
Creamy Sauce Topped with Bread
Crumbs & Parsley

Roasted Carrots  
Honey, Fresh Thyme, Red Pepper

Garlic Mash Potatoes  
Yukon Gold Potatoes, Roasted Garlic
Butter

Braised Brussel Sprouts 
Bacon, Balsamic Glaze

Wild Rice Saute   
Mushrooms, Spinach,
Roasted Apples

Dessert

Complimentary Cookies & Brownies
Choose 1

Chocolate Mousse Shooters 

Peach Cobbler 

Lemon Bars 

Assorted Cheesecake 

Red Velvet Cake 

Chocolate Molten Lava Cake 

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RECEPTION DINING

3 Course Plated Dinner

Served with Dinner Rolls & Honey Herb Butter

SALAD

Choose 1

Chef's Garden Salad V AVG V²

Mixed Greens, Heirloom Baby Tomatoes, Cucumbers, Shaved Carrots, Balsamic Vinaigrette

Classic Caesar Salad V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Chopped Wedge Salad AVG

Baby Iceberg, Vine-Ripened Tomatoes, Red Onions, Hard Boiled Eggs, Crispy Lardons, Blue Cheese Dressing

ENTREE

Choose 1

Grilled Petite Filet & Shrimp AVG

Roasted Fingerling Potatoes, Haricot Verts

MKT Price

Red Wine Braised Short Rib

Polenta Cake, Honey Glazed Carrots, Red Wine Demi

52.00 per Guest

Truffle Chicken

Truffle Jus, Yukon Gold Potatoes, Caramelized Cipollini Onions

48.00 per Guest

Oven Roasted Salmon

Saffron Couscous, Haricot Verts, Chardonnay Butter Emulsion

MKT Price

Spaghetti Squash V AVG V²

Fried Portobello Ribs, Smoked Tomato Sauce

45.00 per Guest

DESSERT

Choose 1

Signature Carrot Cake V

Cream Cheese Frosting, Toasted Coconut

Cheesecake V

Strawberry Compote, Whipped Cream

Chocolate Molten Lava Cake V

Chocolate Cake stuffed Full of Chocolate Fudge

Red Velvet Cake V

Cream Cheese Frosting, Chocolate Chips

Tiramisu V

Coffee & Rum Soaked Ladyfingers, Mascarpone, Cocoa Powder

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DESSERT

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Dessert Tables

Assorted Cheesecake V

14.00 per Guest

Traditional, Chocolate, Caramel, Strawberry, Blueberry & Assortment of Sauces

Dessert Cart Experience V

20.00 per Guest

Carrot Cake, Red Velvet Cake, Cheesecake, Cookies, Brownies, Lemon Bars, Candy Jar

Ice Cream Sundae Bar V

10.00 per Guest

Vanilla Ice Cream, M&M's, Oreos, Toffee Pieces, Rainbow Sprinkles, Raspberry Compote, Chocolate & Caramel Sauces

Donut Bar V

12.00 per Guest

Assorted Donuts & Donut Holes, Caramel Syrup, Chocolate Sauce, Raspberry Compote, Powdered Sugar, Sprinkles

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BEVERAGE

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Hosted Deluxe Bar

Spirits

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Hornitos Plata Tequila
Jack Daniels Whiskey
Makers Mark Bourbon
Nutri Canned Cocktails

Wine

Sycamore Lane Chardonnay
Sycamore Lane Cabernet
Tisdale Pinot Grigio
Wycliff Brut Champagne

Beer

Bud Light
Michelob Ultra
Miller Lite
Coors Light
Modelo
Local IPA

Hosted Platinum Bar

Spirits

Grey Goose Vodka
Hendrix Gin
Bacardi Superior Rum
Patron Tequila
Jameson Irish Whiskey
Woodford Reserve Bourbon
Elijah Craig
Glenlivet 12 Year Scotch

Wine

Kendall Jackson Chardonnay
Kim Crawford Sauvignon Blanc
Louis Martini Cabernet Sauvignon
Meiomi Pinot Noir
La Marca Prosecco

Beer

Bud Light
Michelob Ultra
Miller Lite
Coors Light
Modelo
Local IPA
Stella Artois
Blue Moon Belgian White
Kona Big Wave
Mango Cart

Hosted Bar Service

All Bar Packages Include Non-Alcoholic Bev	2 Hours	3 Hours	4 Hours
Hosted Deluxe Bar	24 per guest	30 per guest	36 per guest
Hosted Platinum Bar	30 per guest	38 per guest	46 per guest
Deluxe Beer & Wine	18 per guest	22 per guest	26 per guest

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BEVERAGE

Specialty Cocktail Packages

Enhance your bar package with one of our signature cocktails!
All Specialty Cocktail Packages are priced for 2 hours.

Bloody Mary Bar

Our Signature Bloody Mary Mix, Tito's Handmade Vodka, Chef Selected
Garnishes

Stand Alone: 18 per guest | Add-On: 8 per guest

Mimosa Bar

La Marca Prosecco, Orange Juice, Cranberry Juice, Pineapple Juice, Fresh
Herbs, Berries

Stand Alone: 10 per guest | Add-On: 5 per guest

Aperol Spritz

Aperol Liqueur, La Marca Prosecco, Club Soda, Sliced Orange, Sliced
Grapefruit

Stand Alone: 12 per guest | Add-On: 6 per Guest

Margarita

Casamigos Tequila, Grand Marnier, Lime Juice, Lemon Juice, Simple Syrup,
Strawberry, Cranberry, & Pineapple Flavor Options

Stand Alone: 16 per guest | Add-On: 8 per Guest

Souie Smash Batched Cocktail

Boxley Vodka, Mojito Mix, Pomegranate Syrup

Add-On Only: 8 per guest

BEVERAGE

Non-Alcoholic Packages

All Non-Alcoholic Packages are Priced for 2 Hour Service

All-Natural Flavored Water

1.50 per guest

Choose 2

Strawberry

Cucumber Lemon

Minted Watermelon

Local Seasonal Variety

Continuous Non-Alcoholic Beverage

2 Hours Continuous Beverage | **6 per guest**

4 Hours Continuous Beverage | **10 per guest**

8 Hours Continuous Beverage | **16 per guest**

Soft Drinks & Bottled Water

Coffee, Decaf & Herbal Teas

Coffee & Hot Tea

3.00 per guest

Regular & Decaf Coffee, Herbal Teas,

Creamers, Assorted Sweeteners

Hot Chocolate

3.00 per guest

Warm Chocolate, Whipped Cream,

Marshmallows, Chocolate Sprinkles

Lemonade, Iced Tea, & Water

2.00 per guest

Unsweet Tea, Lemonade & Water

Assorted Sweeteners & Lemons

Non-Alcoholic A La Carte

12 oz Assorted Soft Drinks

2.99 each

12 oz Bottled Water

2.99 each

Coffee & Decaf

30 per gallon

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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.

Scottie Coleman

Catering Manager

Phone: 214-604-2305

Email: scoleman@levyrestaurants.com

ORDERING FOOD AND BEVERAGE

In ensuring the highest level of presentation, service, and quality, we ask that you contact our event sales department (2) two weeks prior to the event.

All food and beverage selections, guest count guarantee and payment in full must be confirmed (7) seven days prior to the event date.

Because Levy exclusively furnishes all food and beverage products for Razorback Athletics, guests are prohibited from bringing personal food or beverage without proper authorization.

SPECIALIZED ITEMS

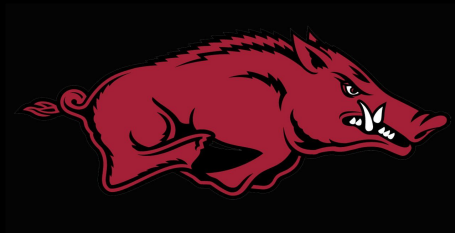
Levy will endeavor to fulfill special menu requests, including kosher and vegetarian meals whenever possible. We appreciate at least 30 days' notice for this service.

SERVICE CHARGE AND SALES TAX

Please note that all food and beverage items are subject to a 18% service charge plus 10.75% state tax. The administrative charge is for administration of the special function, including but not limited to: staffing, equipment, etc. It is not purported to be a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. If you would like to reward your server for exemplary service, a gratuity is optional. Please feel free to speak to a manager for further clarification.

BANQUET EVENT ORDERS AND CATERING AGREEMENT

A Banquet Event Order (BEO) outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy. Both these documents must be signed and fully executed in order to confirm the event on a definite basis.



Levy