



ESPORTS
STADIUM
ARLINGTON



ARLINGTON
EXPO
CENTER

2022

CATERING MENU

CONTINENTAL BREAKFAST

Enjoy our signature fresh baked breakfast breads and pastries along with market fresh whole fruit.

CONTINENTAL ENHANCEMENTS

Enhancements are priced per item per person.

Levy Signature Cinnamon Rolls

Served with sweetened cream cheese.

Texas Style French Toast

Served with warm seasonal fruit, pecans, and syrup.

Yogurt Parfait

Served with fresh berries and granola.

Oatmeal

Served with all the trimmings.

Signature Croissant Sandwich

Ham, scrambled egg, and cheese.

Egg & Cheese Bagel Sandwich**Buttermilk Biscuits & Gravy****Southwestern Breakfast Burrito****CHEF'S TABLE BREAKFAST**

Served for a minimum of 25 guests.

Build the perfect breakfast spread from the options below for your guests!

Eggs / choose one

- Farm Fresh Scrambled Eggs
- Southwestern Eggs with chorizo, pico de gallo and Jack cheese.

Meat / choose one

- Breakfast Sausage Patties
- Smoked Bacon
- Grilled Honey Ham

Sides / choose two

- Seasonal Fruits
- Crispy Potatoes with peppers and onions.
- Biscuits & Gravy
- Homemade Hash Browns

BREAKFAST BREADS

Priced by the dozen.

Assorted Breakfast Pastries

Danishes, muffins and croissants.

Signature Cinnamon Rolls

Topped with a sweet cream glaze.



CHEF'S BEST BOXED LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering sandwiches, salad or chips, and a sweet treat!

Gourmet sandwiches / choose three

- Grilled Chicken Sandwich with honey cilantro slaw and chipotle aioli.
- Roast Beef Sandwich with Boursin spread and caramelized onions.
- Smoked Ham & Swiss Sandwich
- ZLT Sandwich with grilled zucchini, tomatoes, Jack cheese, and sun-dried tomato pesto.
- Southwest Chicken Salad Sandwich with lettuce and tomato.
- Caprese Sandwich with Roma tomatoes, Mozzarella, and basil pesto.
- Roast Turkey BLT Wrap with herb aioli, lettuce, tomato, and bacon.
- The Natural Sandwich with turkey, ham, Swiss, cheddar, lettuce, tomato, and Louie dressing.
- Pesto Grilled Chicken Sandwich with organic baby greens and tomato.

Sides / choose two

- Homemade Potato Salad
- Orzo Vegetable Salad
- Pasta Salad
- Assorted Chips

Desserts / choose one

- Chocolate Brownie
- Chocolate Chip Cookie

DECONSTRUCTED BOXED LUNCH

A simpler version of the classic boxed lunch, featuring your choice of sandwich served with a bag of chips and a chocolate chip cookie. All served on platters.

FOR BOTH OPTIONS

Three Sandwich Choices for Quantity Below 20
Four Sandwiched Choices for Quantity Above 20



STATIONS

Served for a minimum of 25 guests.

Lone Star Chips & Salsa Bar

Selection of salsa roja, salsa verde, and salsa fresca served with house made tortilla chips.

Arlington Convention Center Warm Jalapeño Spinach Dip

Roasted jalapeños, cilantro, garlic, baby spinach and Cotija cheese served with house made tortillas.

Seasonal Garden Crudités

Served with buttermilk ranch dipping sauce.

Grilled Cheese Bar

Fresh pressed with Three Cheese on Sourdough, Pear & Gruyere on Rye, and Caramelized Onion & Cheddar on Wheat.

Farmstead Cheese Display

Chef's selection of local and international cheeses, served with orange blossom honey, fresh seasonal berries, dried fruit garnish, sliced breads, and crackers.

Artisanal Charcuterie

Imported prosciutto, salami, mortadella, and coppa served with pickled vegetables, sliced old world breads and flavored olive oil.

Texas Sized Signature Pretzels

Served with queso and traditional mustard.

Churro Bar

Home-made churros with an assortment of toppings including cinnamon sugar, oreos with chocolate and caramel dipping sauces.

BREAKS

Individual Greek Yogurt Parfaits

Seasonal Berries & Granola Mango, Agave Honey & Granola, Texas Pecans & Agave Honey.

Cookies & Brownie Platter

Chocolate Chunk, Peanut Butter Cup, and Oatmeal Raisin Cookies served with decadent Chocolate Brownies.

Texas Sized Cookies

Fresh baked Peanut Butter Cup, Chocolate Chunk and Oatmeal Raisin cookies.

Dessert Bars

Lemon, Pecan and Turtle bars.

Assorted Individual Snacks

Granola Bars, Trail Mix or Candy Bars.

Novelty Ice Cream Bars

Assorted flavors.



COLD BITES**Texas Deviled Eggs**

Spiced with Cholula, cilantro and sliced jalapeño.

Texas Goat Cheese Crostini

Topped with an oven-roasted tomato and balsamic drizzle.

Whipped Queso Anejo on Cucumber Round**Texas Shrimp Cocktail Shooter****Chipotle Shrimp & Mango Salsa Shooter****Caprese Skewer**

Tomato, mozzarella, and basil. Topped with a balsamic drizzle.

Antipasti Skewer

Salami, cheese, olives, marinated artichokes and roasted bell peppers.

Endive Cup

Served with avocado and Boursin cheese.

Chicken Salad Bite

Served in a savory tart.

Steak Crostini

Marinated in Chimichurri sauce.

Avocado Toast Bite

Avocado, roasted tomatoes, and feta.

HOT BITES**Tomato Bisque Shooter & Mini Grilled Cheese****Thai Beef Bites on a Stick**

Served with Nuac Cham sauce.

Ginger Chicken Satay

Served with spicy Thai sauce.

Asian Beef Satay

Served with Ponzu sauce.

Smoked Brisket Quesadilla

Made with cheddar cheese and served with avocado crema.

Steak Churrasco Crostini

Topped with pickled spicy vegetables.

Pulled Pork Arepas

with pickled red onions.

Albondigas de Chipotle

(Chipotle meatballs)

Crisp Vegetable Spring Rolls

Served with sweet chili sauce.

Crispy Pot Stickers

Choice of chicken or pork pot stickers served with Ponzu sauce.

Vegetable Egg Roll

Served with Thai chili sauce.

Chicken Pot Pie Bite

Served in a savory tart.



NUEVO LATINO COCINA

*Served for a minimum of 25 guests.
Includes dinner rolls.*

Entrees / choose two

- **Pollo Adobado** Char-grilled chicken breast with black bean and corn relish.
- **Carnitas** Braised pork and pickled onions, cilantro, salsa verde and warm tortillas.
- **Carne Asada** Tequila marinated skirt steak, cherry tomato relish and cilantro pesto.
- **Vegetarian Chile Rellenos** Quinoa and queso fresco stuffed poblano peppers.

Sides / choose two

- **Borracho Beans** with chicken sausage, jalapeños, and local beer.
- **Texas Goat Cheese Creamed Corn**
- **Southern Succotash** with house-made chicken chorizo.
- **Skillet Squash** with roma tomatoes and garlic gremolada.

Desserts / choose one

- **Bread Pudding**
- **Peach Cobbler** with vanilla whipped cream.
- **Rustic Apple Tarts** with cinnamon whipped cream.
- **Churros** with Mexican chocolate sauce.

ITALIAN FAMILY TABLE

*Served for a minimum of 25 guests.
Includes garlic bread sticks.*

Entrees / choose two

- **Chicken Piccata** with lemons and capers.
- **Chicken Parmesan** with Mozzarella cheese and marinara sauce.
- **Chicken Marsala** with mushroom sauce.
- **Spaghetti and Italian Meatballs** with marinara sauce.
- **Vegetarian Lasagna**
- **Grilled Chicken Cavatappi Pasta** with creamy pesto.
- **Penne Pasta** with creamy Alfredo sauce.

Sides / choose two

- **Grilled Zucchini Medley**
- **Italian Green Beans** with cherry tomatoes and parmesan cheese.
- **Classic Caprese Salad** with balsamic glaze.
- **Italian Style Pasta Salad**
- **Italian Seasoned Roasted Potatoes**

Desserts / choose one

- **Lemon Cake**
- **Chocolate Cake**
- **Tiramisu** +additional charge



BACKYARD BAYOU

*Served for a minimum of 25 guests.
Includes corn bread.*

Entrees / choose two

- **Blackened Chicken Breast** with meuniere sauce.
- **Creole Roast Beef Daube** A classic New Orleans pot roast.
- **Fried Catfish** with cajun dust and remoulade sauce.
- **Cajun Garlic Pork Roast**
- **Creole Smoked Sausage**

Sides / choose two

- **Red Beans & Rice**
- **Stewed Okra & Tomato Corn Maque Choux**
- **Spicy Jambalaya**
- **Sweet Potato Casserole**
- **Creole Green Beans**

Desserts / choose one

- **Bread Pudding**
- **Deep South Peach Cobbler**
- **Rustic Apple Tart**

GOOD "OLE" SOUTHERN COOKIN'

Served for a minimum of 25 guests.

Entrees / choose two

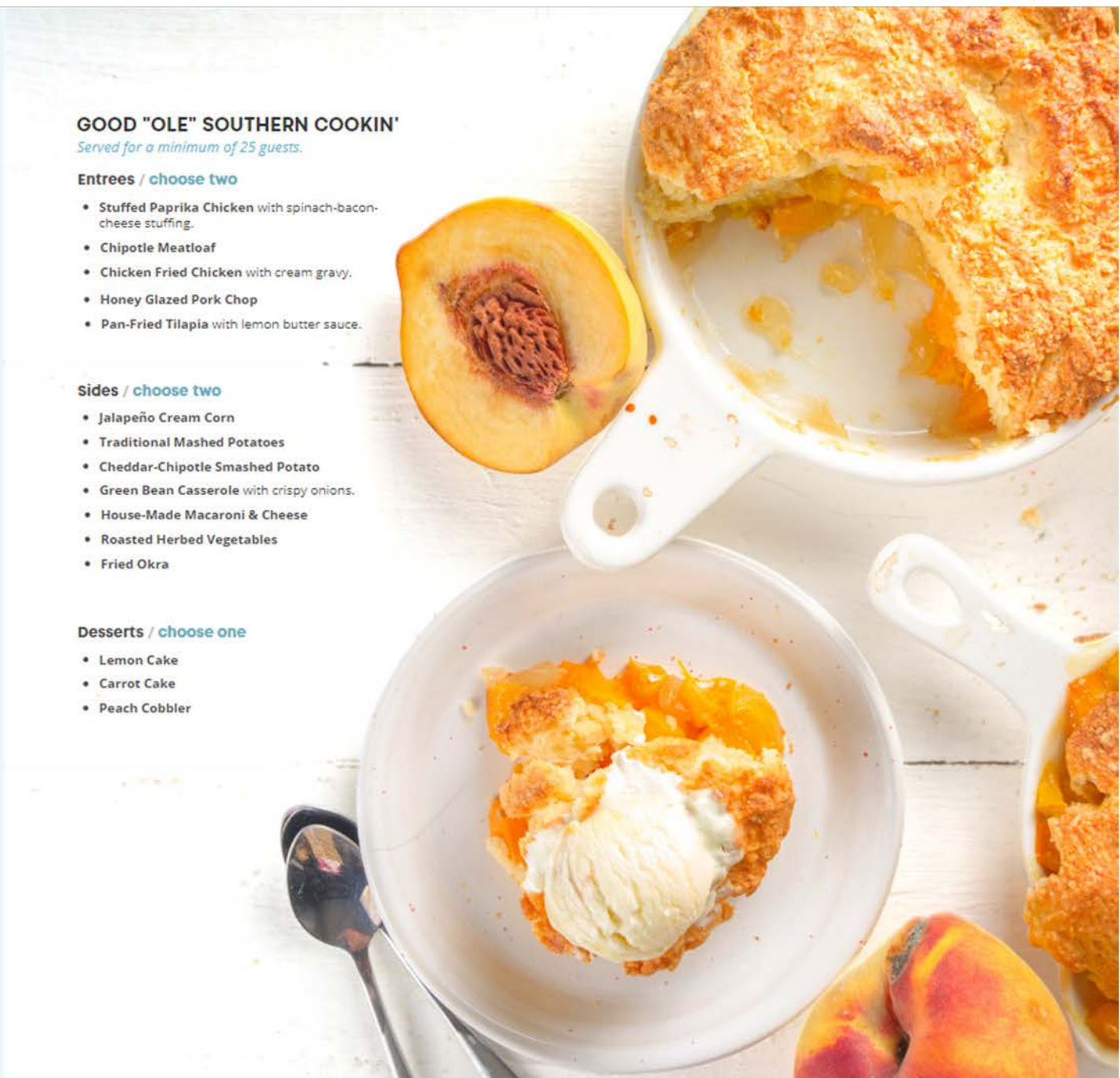
- **Stuffed Paprika Chicken** with spinach-bacon-cheese stuffing.
- **Chipotle Meatloaf**
- **Chicken Fried Chicken** with cream gravy.
- **Honey Glazed Pork Chop**
- **Pan-Fried Tilapia** with lemon butter sauce.

Sides / choose two

- **Jalapeño Cream Corn**
- **Traditional Mashed Potatoes**
- **Cheddar-Chipotle Smashed Potato**
- **Green Bean Casserole** with crispy onions.
- **House-Made Macaroni & Cheese**
- **Roasted Herbed Vegetables**
- **Fried Okra**

Desserts / choose one

- **Lemon Cake**
- **Carrot Cake**
- **Peach Cobbler**



HOSTED COCKTAIL BAR

Featuring Deluxe Brand vodka, gin, whiskey, bourbon, tequila, and all mixers.

PRICED PER DRINK

Specialty cocktails are priced per drink.

WINE

Price per glass (price per bottle).

House White

House Red

House Champagne

Wine list available on request.

BEER

Price per regular can (price per "tall boys" 25 oz. can).

Domestic

Premium

MARGARITA MACHINE RENTAL

Price per glass (price per bottle).

Machine Rental Fee

Tank (20 Drinks)

"Spice it Up"

Add tajin, rim dip, chamoy, and fancy straws.

*Curious about specialty cocktails for your group?
Ask your sales person about our options.*

*Alcohol Policies: All alcohol must be purchased through
Levy and served by a TABC certified bartender.*

*Bartender Fees: TABC certified bartender 175.00 per 3
hours of service. Each additional hour is 37.00.*

NON-ALCOHOLIC BEVERAGES**Infused Waters / (3 gal.)**

Available flavors include Strawberry Basil, Cucumber Lemon Mint, Strawberry Watermelon Mint, Lemon Watermelon, or Lemon Mint.

Hot Chocolate / (3 gal.)

Served with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups, and all the fixings!

Fresh Brewed Coffee / (3 gal.)**Fresh Brewed Iced Tea / (3 gal.)****Fresh Lemonade / (3 gal.)****Hot Tea / PER 10 TEA BAGS**

Hot water, tea bags, lemon, sugar, and sweeteners.

Individual Bottled Juice

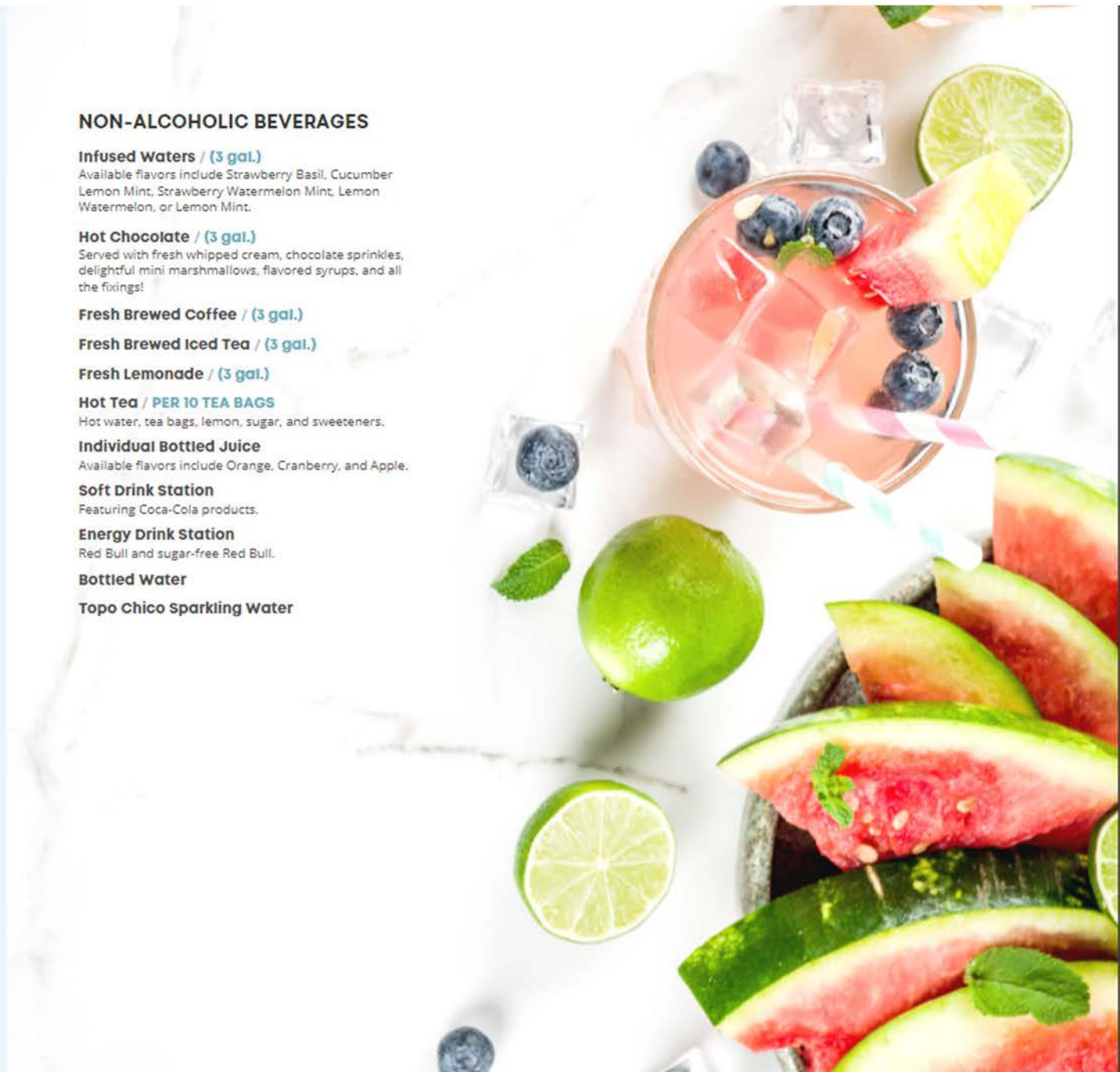
Available flavors include Orange, Cranberry, and Apple.

Soft Drink Station

Featuring Coca-Cola products.

Energy Drink Station

Red Bull and sugar-free Red Bull.

Bottled Water**Topo Chico Sparkling Water**



EVENT PLANNING TIMELINE

There are some important decisions for you to consider regarding the catering and execution of your event. Your Catering Sales Manager is ready to assist you in making these decisions a seamless part of your planning. The timeline below will help you in creating the environment and presentation needed for a successful event.

- 120 days prior to your event (or before) we request an initial event order outline. At this time, you will be issued a catering agreement and it will be due 10 business days from issue date along with a required 20% deposit.
- 60 days prior to your event we require catering locations, approximate numbers of guests and finalized menu choices.
- 15 business days prior to your event we require guest guarantee minimums along with any remaining balance. Once minimums are stated, they can increase, however they may not be reduced.

GUARANTEES

When providing your initial order, a minimum estimated attendance guarantee must be communicated to the Catering Sales Department. Contract minimums and full payment prior to your event will be based on the minimum estimated attendance. When changes are determined on a per person basis, a "final guaranteed attendance" must be given to Catering Sales 14 days prior to the event date. Food and Beverage will make every attempt to accommodate increases in your count after the final guarantee is due. Once minimums are stated on initial sales orders and signed, they cannot be reduced.

CONTRACTS, DEPOSITS, & PAYMENTS

Once initial contact and event information is communicated to your Catering Sales Manager you will receive a contract for the entire event. You will be issued catering sales orders for each service, 7 days prior to your move-in day, we require final payment in full for all functions and signed event orders based on your contracted attendance.

A guarantee payment is required for all functions. Deposits are non-refundable and non-transferable. We request that you have a credit card on file for any additions to your orders. You may finalize your account by company check, Visa, MasterCard, American Express, Discover or ACH/Wire Transfer.

Amounts in excess of \$10,000 will be subject to a 3% convenience fee. Any on-site adjustments, additions or replenishments of contracted catering services will be reflected in a final invoice, payable upon conclusion of the event. Checks are payable to Levy Restaurants at 1200 Ballpark Way, Arlington, TX 76011. Food and Beverage shall not be required to provide any services hereunder, nor will the Caterer be required to commence planning for the event(s), unless and until the Customer has returned a signed copy of the agreement and paid the deposit to the Caterer.

CANCELLATIONS

Should it be necessary for the Customer to cancel a function after their agreement has been signed, Food and Beverage will be entitled to liquidation damages equivalent to 50% of the total estimated charges for the canceled function. Neither the Deposit nor any other prepaid amounts will be refunded to the Customer in the event of cancellation, except as follows Any cancellation received after the Guaranteed Attendance is due will result in a cancellation fee payable by Customer to Caterer equal to 100% of the estimated Catering Order charges. Caterer may retain any cancellation fees due to the Caterer from deposits or other prepaid amounts paid by the customer.

LATE FEES

Initial orders not received within 10 business days of your event will be subject to 15% surcharge. Customer shall pay interest at the rate of 1.5% per month (or, if lower, the maximum legal rate) on all payments not made within thirty (30) days following the date such payments are due, which interest shall accrue from the date due until the date of payment. Further, Customer agrees to be liable for all costs and expenses incurred by the Caterer to collect past due payments.

SERVICE & LABOR CHARGES, SALES TAX

All food and beverage charges are subject to a 22% administrative fee and local sales tax (currently 8.25%). Sales tax-exempt organizations are required to provide a copy of their Texas Sales and Use Tax Resale Certificate no later than one week prior to the event.

Labor provided for seated breakfast and lunch functions is two hours, with four hours provided for seated dinner functions. The labor shifts include setup, service, and cleaning time; any additional labor required outside of the standard shift length is subject to charges at plus tax, per server, per hour.

A \$175.00 labor fee per staff member will be charged for hosted or cash bar services, passed event services, carving station, etc. Should your event end time be delayed more than 30 minutes, a labor charge will be added including event staff overtime charged by the full hour. A labor fee of \$175.00 will be added to any order that does not meet or exceed the \$500 minimum.

Food and beverage service time frames are based on 2 hours of service. If services extend past two hours additional labor fees may apply.

SPECIALTY MEALS

We ask that fourteen (14) business days prior to your event that a specialty meal guest count be given with your guarantee. Specialty meal types include: Vegan, Kosher, Halal, Gluten Free, and Allergies. Ask your Catering Sales Manager about pricing.

ALCOHOLIC BEVERAGES

We ask that fourteen (14) business days prior to your event that a specialty meal guest count be given with your guarantee. Specialty meal types include: Vegan, Kosher, Halal, Gluten Free, and Allergies. Ask your Catering Sales Manager about pricing.

MISCELLANEOUS

China Service: Compostable service is standard for all functions except plated breakfast, lunch and dinner services. China service is available at \$5.00++/per guest additional charge for all functions.