

CATERING & PRIVATE EVENTS



Levy

CATERING & PRIVATE EVENTS



BREAKFAST

BREAKFAST



Breakfast Packages

Bakery Breakfast

Assorted Breakfast Pastries, Muffins and Bagels with Whipped Butter, Cream Cheese and Fruit Preserves

11.00 per Guest

2 Selections per Guest

Continental

Assorted Breakfast Pastries, Muffins and Bagels with Whipped Butter, Cream Cheese and Fruit Preserves, Market Fresh Sliced Fruit, Fresh Squeezed Orange Juice

20.00 per Guest

Continental Plus

Assorted Breakfast Pastries, Muffins and Bagels with Whipped Butter, Cream Cheese and Fruit Preserves, Seasonal Fresh Sliced Fruit, Bacon, Egg and Cheese Breakfast Burritos, Fresh Squeezed Orange Juice

24.00 per Guest

All American Hot Breakfast

Farm Fresh Scrambled Eggs with Cheddar Cheese and Salsa Molcajete, Crispy Breakfast Potato Cubes, Smoked Bacon and Pork Sausage Links, Buttermilk Pancakes with Whipped Butter and Syrup with Fresh Sliced Seasonal Fruit and Assorted Breakfast Pastries

28.00 per Guest

All packages and à la carte are served for a minimum of 20 people.

 Vegetarian  Vegan  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

Breakfast Beverages

Fruit Juices

An Assortment of Apple,
Orange and Cranberry

18.00 per Carafe

Fresh Brewed Coffee

Regular and Decaf with Creamer,
Milk, Sugar and Artificial Sweeteners

60.00 per 10 Guest

Bottled Water

3.50 Each

Deluxe Beverage Package

Apple, Orange and Cranberry Juices,
Fresh Brewed Coffee and Decaf,
Bottled Water, Hot Tea Selection

70.00 per 10 Guests

Breakfast à la Carte

Assorted Medium Muffins

Blueberry, Orange-Cranberry,
Double Chocolate, Banana Nut with
Fruit Preserves and Whipped Butter

48.00 per Dozen

Assorted Medium Pastries

Chocolate Croissant, Morning Roll,
Dulce de Leches, Blueberry Danish,
Custard Danish

48.00 per Dozen

Assorted Bagels

Jalapeno Cheddar, Plain,
Blueberry, Everything,
Whipped Cream Cheese, Butter

68.00 per Dozen

Breakfast Sandwiches

Choose up to 2 Selections

- Bacon, Egg and Cheese Bagel
- Ham, Egg and Cheese Ciabatta
- Vegetable, Egg and Cheese Ciabatta

12.00 Each

Breakfast Burritos

Choose up to 2 Selections

- Bacon Egg and Cheese
- Egg, Potato, Chorizo and Cheese
- Vegetable, Egg and Cheese

12.00 Each

Fresh Seasonal Sliced Fruits

Chef's Selection of Fresh Seasonal
Melons, Fruits and Berries

10.00 per Guest

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LUNCH

LUNCH PACKAGES



The Rookie

30.00 per Guest

Kettle Chips

Bacon Ranch and Onion Dips

Sonoran Pasta Salad

Cavatappi Pasta, Black Beans, Corn, Pico, Cheddar Cheese, Chipotle Ranch

Fresh Seasonal Sliced Fruits

Chef's Selection of Fresh Seasonal Melons, Fruits and Berries

All Beef Hot Dogs

Traditional Condiments, Mustards, Ketchup

Craft Sandwich Board

- Turkey, Fresh Mozzarella, Tomatoes, Basil, Pesto Aioli, Ciabatta
- The Italian: Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil
- Grilled Vegetables, Tomatoes, Chipotle Aioli, Ciabatta



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LUNCH PACKAGES

Bases Loaded

32.00 per Guest

Kettle Chips

BLT Salad

Crisp Romaine, Cheddar Cheese, Tomatoes, Garlic Croutons, Buttermilk Ranch Dressing

Fresh Seasonal Sliced Fruits

Chef's Selection of Fresh Seasonal Melons, Fruits and Berries

Barbecue Smoked Chicken

Mini Brioche, Jalapenos, Slaw

Andouille Sausage Links

Soft Buns, Grilled Onions and Bell Peppers

Ooey Goey Mac & Cheese

Elbow Mac, Creamy White Cheddar Cheese Sauce

The Pennant

36.00 per Guest

Chips & Guacamole

Corn Tortilla Chips, Guacamole, Salsa Verde

Southwestern Caesar

Crisp Romaine, Black Beans, Corn, Pico, Crushed Tortilla Chips, Avocado Caesar Dressing

Latin Frutta

Seasonal Melons, Fruits and Berries, Tajin Seasoning, Chamoy

Street Taco & Tostada Bar

Chicken Tinga, Beef Barbacoa, Corn Tostadas, Street Flour Tortillas, Pico, Salsa Molcajete, Onion-Cilantro Mix, Crema

Traditional Spanish Rice & Borracho Refried Beans

Cheese Enchiladas

Red Sauce, Cheddar, Sour Cream



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LUNCH À LA CARTE

Snacks

Individual Popcorn Boxes | *4.00 per Guest*

Chips with Guac and Salsa | *60.00 per Order, Serves 10*

Kettle Chips with Dips | *40.00 per Order, Serves 10*

Peanuts in the Shell | *6.00 per Bag*

Cold Apps

Fresh Seasonal Sliced Fruits

Chef's Selection of Fresh Seasonal Melons,
Fruits and Berries

8.00 per Guest

Market Fresh Vegetables & Dips

Fresh In Season Vegetables, Ranch Dip,
Hummus, Pita Chips

9.00 per Guest

Hot Apps

Southwestern Nacho Bar

Chili, Nacho Cheese, Jalapenos, Sour Cream,
Tortilla Chips

15.00 per Guest

Bavarian Soft Pretzel Bites

Nacho Cheese, Mustard

10.00 per Guest

Buffalo Chicken Dip

Cream Cheese, Smoked Chicken,
Buffalo Hot Sauce, Cheddar, Tortilla Chips

12.00 per Guest

Greens

Caesar Salad

Crisp Romaine, Shaved
Parmesan, Garlic Croutons,
Creamy Caesar Dressing

10.00 per Guest

BLT Salad

Crisp Romaine, Cheddar Cheese,
Tomatoes, Garlic Croutons, Buttermilk
Ranch Dressing, Crisp Bacon

10.00 per Guest

Sonoran Pasta Salad

Cavatappi Pasta, Black Beans,
Corn, Pico, Cheddar Cheese,
Chipotle Ranch

10.00 per Guest

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LUNCH À LA CARTE



Handcrafted Sandwiches

The Authentic

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Soft Baguette

12.00 per Guest

The Italian

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

12.00 per Guest

Mini Barbecue Chicken Sandwiches

Pulled Chicken, Barbecue Sauce, Mini Rolls, Coleslaw

14.00 per Guest

Sausages & Dogs

All Beef Hot Dogs

Traditional Condiments

8.00 per Guest

Beer Bratwurst

Hoagie Roll, Beer Braised Onions, Assorted Mustards

10.00 per Guest

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LUNCH À LA CARTE



Plant Based

Impossible Meatball Submarines

Marinara, Soft Rolls, Giardiniera

14.00 per Guest

Beyond Bratwurst

Soft Bun, Plant Based Bratwurst, Beer Braised Onions, Brown Mustard

12.00 per Guest

Beyond Burger

Plant Based Patty, Lettuce, Tomato, Pickles, Vegan Secret Sauce, Soft Bun

14.00 per Guest

Sweet

Chocolate Chunk Brownies

5.00 per Guest

House Baked Chocolate Chip Cookie (2)

6.00 per Guest

Colossal Gourmet Cookies

Triple Chocolate Chunk and Reese's Peanut Butter Cup

6.00 per Guest

Ice Cream Novelties

Chef's Assortment of Ice Cream Bars, Sandwiches and Cups

6.00 per Guest

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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.

Nathan Boettcher Director of Operations Director of Sales
Email:
nboettcher@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 Restaurants exclusively furnishes all food and beverage products for Peoria Sports Complex, guests are prohibited from bringing personal food or beverage without proper authorization.

SPECIALIZED ITEMS

Levy restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals whenever possible. We appreciate at least (5) five business days' notice for this service.

SERVICE CHARGE AND SALES TAX

Please note that all food and beverage items are subject to a 20% service charge plus Charge plus sales tax 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.

Service staff is separate based on the following for your guest counts.

1 server per 50 guests

1 bartender per 100 guests

Server rate \$26/hr

Bartender rate \$26/hr

Chef \$30/hr

