



Online Ordering

SuiteEats.com/DignityHealthSportsPark

packages

All-American Package

Enjoy traditional stadium fare and American culinary classics // 520, Serves 6 Guests

Bottomless Freshly Popped Popcorn 🔮

The Snack Attack **v** Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Farmer's Market Dips & Veggies ♥ Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

BLT Salad

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

Chicken Tenders Buttermilk Ranch Dressing, Barbecue Sauce

The Authentic

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

All-Beef Hot Dogs Traditional Condiments, Kettle-Style Potato Chips

MVP Package

Savor an all-star roster of our fan favorites // 546, Serves 6 Guests

Bottomless Freshly Popped Popcorn 🔮

Potato Chips & Gourmet Dips Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit **()** In-Season Fruits and Berries

Classic Caesar Salad Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons Three Cheese Mac **V** Cavatappi Pasta, Three Cheese Sauce

All-Beef Hot Dogs Traditional Condiments, Kettle-Style Potato Chips

Mini Buffalo Chicken Sandwiches Pulled Chicken, Home-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw



Southbay BBQ Package

A sampling of local culinary delights // **575, Serves 6 Guests**

Bottomless Freshly Popped Popcorn 🔮

Palos Verde Potstickers // 12 Pieces Chicken Lemongrass Pot Stickers, Sweet Chili Sauce

Torrance Farmers Market Seasonal Fresh Fruit • •• In-Season Fruits and Berries El Segundo Sesame Slaw Salad V Red Pepper, Cabbage, Carrot, Red Onion, Scallion, Tuxedo Sesame Seeds, Soy Vinaigrette Dressing

Gardena Garlic Fried Rice V Green Onions, Egg, Garlic

Torrance Barbecue Board

Grilled Portuguese Sausage, Sake Braised Beef Short Rib, Pineapple Glazed Smoked Pork Belly, Hawaiian Rolls

Seoul Kitchen Korean Fried Chicken Local Artisan Fried Chicken, Sweet Chili Sauce

à la carte

All à la carte items serve 6 guests unless otherwise noted

Cold Appetizers



Local Charcuterie Board // 105

Local Made Sausages, Sliced Meat, Mango Chutney, Mustard, Bread Rolls

Farmer's Market Dips & Veggies <a>// 108

Farmstand Vegetables, Hummus, Buttermilk Ranch

Chilled Shrimp Cocktail 🗠 140 // 30 pieces Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

Seasonal Fresh Fruit 2 45 // 65 In-Season Fruits and Berries

House Made Poke // 215

Shoyu Marinade, Onion, Green Onion, Sea Weed, Ginger, Furikake, Soy Sauce, Steamed White Rice

Hot Appetizers

Loaded Nacho Bar // 95

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico De Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to: Beef Barbacoa // Add 12 per Guest Chicken Tinga // Add 12 per Guest

Jalapeño Artichoke Dip ♥ ☞ // 65 Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

Spicy Wings // 120 Traditional Spicy Buffalo Sauce, Blue Cheese Dressing **Chicken Tenders** // 117 Buttermilk Ranch Dressing, Barbecue Sauce

Fried Spam Musubi Onigiri (Rice Balls) // 95

Hand Formed Rice Cakes, Panko Batter, Seared Spam, Furukaki, Shoyu Reduction, Sriracha Aïoli, Sesame Seed, Green Onions

Three Cheese Mac V// 60 Cavatappi Pasta, Three Cheese Sauce

Quesadilla Duo // 135

- Ancho-Marinated Chicken
- Cilantro, Monterey Jack Cheese • Carne Asada
- Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers

Served with Avocado Crema and Salsa Roja

Potstickers & Spring Rolls // 96

Chicken Lemongrass Potstickers, Vegetable Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustards

Salads

Sesame Slaw Salad ♥ // 75 Red Pepper, Cabbage, Carrot, Red Onion, Scallion, Tuxedo Sesame Seeds, Soy Vinaigrette Dressing

Chopped Vegetable Salad V 😳 // 78

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad **V**// 80

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons Upgrade Your Caesar Salad: Grilled Chicken // Add 10 per Guest Shrimp // Add 10 per Guest

Bocconcini Tomato & Cucumber Salad V// 85

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad // 78

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch, House-Made Croutons

à la carte

All à la carte items serve 6 guests unless otherwise noted

Entrées

Char-Grilled Chicken

Board @ // 114All-Natural Brinded, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

Meatball Sliders // 115

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin // 255

Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Tacos & Tostadas // 185

Pork Al Pastor
Char Pineapple, Pickled Red Onions
Pollo Asada
Chorizo, Cotija Cheese

Served with Charro Beans, Salsa Verde and Mexican Crema, Flour Tortillas, Corn Tostada

Sides

Poutine Fingerlings **V**// 80

Garlic Roasted Fingerling Potatoes, Poutine Gravy, Cheese Curds, Scallions *Upgrade Your Poutine Fingerlings*:

Brasied Beef// Add 6.50 per Guest Grilled Chicken // Add 6.50 per Guest

Sandwiches

THE WALKING STICKS

Ham & Swiss // 90 Mustard Butter, Pretzel Baguette

Roast Beef // 95 Garlic Horseradish Aïoli, Arugula, Maldon Salt, Baguette

Roasted Turkey // 95

Apricot Ginger Chutney, Havarti Cheese, Baguette The Authentic // 85

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

Smoked Pork Sandwiches // 120 Smoked Barbecue Pork, Our House-Made Barbecue Sauce, Coleslaw, Mini Rolls

Braised Beef Short Rib Sandwiches // 135

Sake Braised Beef Short Rib, Savory Marinade, Pineapple Relish, Pickled Carrots, Sriracha Aïoli, Hawaiian Rolls

Mini Buffalo Chicken Sandwiches // 110

Pulled Chicken, Home-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw



à la carte

All à la carte items serve 6 guests unless otherwise noted

Dogs, Sausages & Burgers



All-Beef Hot Dogs // 85 Traditional Condiments, Kettle-Style Potato Chips

LA Galaxy Dog // 125

Ten-Inch All-Beef Hot Dog, Peppers, Onions, Traditional Condiments, Poppy Seed Buns, Kettle-Style Potato Chips

IMPOSSIBLE Mini Burger♥// 135, 2 Burgers per GuestChar-Grilled Plant Based Burger,Leaf Lettuce, Vine-Ripened Tomatoes,

Cheddar Cheese, Chipotle Lime Aïoli, Mini Bun Impossible™ plant-based meat is made

from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme.

HAND-CRAFTED SLIDERS

Mini Cheese Burger Sliders

// **140, 2 Burgers per Guest** Beef Burger, Cheddar Cheese, Stadium Sauce, Slice Dill Pickles, Tomatoes, Mini Brioche Buns

Aloha Sliders

// **135, 2 Burgers per Guest** Pork Belly Lardon, Grilled Pineapple, Teriyaki Glaze, Pepper Jack Cheese, Beef Burger, Yuzu Aïoli, Hawaiian Rolls

Snacks

Tortilla Chips

Warm Pretzel Sticks // 75 Maple Mustard

Salsa & Guacamole Sampler ♥ ☞ // 45 Guacamole, Salsa Verde, Salsa Roja,

The Snack Attack ♥// 35 Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Bottomless Freshly Popped Popcorn **V**// 30

Dry-Roasted Peanuts **V**// 15

Snack Mix V// 15

Pretzel Twists **V**// 15

Potato Chips & Gourmet Dips

Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip



Levy is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

sweets & beverages

All desserts serve 10-12 guests unless otherwise noted

Desserts

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

Gourmet Cookies & Brownies V // 90

Gourmet Cookies, Decadent Brownies

Chicago-Style Cheesecake ♥ // 120 Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake 🔍 // 155

Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake V// 115 Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six Layer Carrot Cake 🔍 // 150

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis' Cake ♥ // 115 Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake V// 120 Lemon Cake, Vibrant Lemon Curd, Vanilla Icing, Dried Marshmallows, Lemon Bark

Peanut Butter & Chocolate

Brownie Stack Cake V// 115 Chocolate Cake, Layered Peanut Butter French Crème, Chocolate Brownies, Gourmet Peanut Butter Chips





Beverage Packages

Includes you choice of designated spirit

Old Fashioned Package// 250

Souvenir Soccer Mixer Cups (6) Cherries Oranges Bitters Ice Choice of Whiskey / Bourbon

Margarita Package// 300

Souvenir Soccer Mixer Cups (6) Lime Juice Triple Sec Salt Ice Choice of Tequila

Michelada Package// 250

Souvenir Soccer Mixer Cups (6) Michelada Mix Tabasco Limes Salt Tajin Ice Worcestershire Sauce Choice of Six-Pack of Beer

Liquor

Sold by the liter bottle unless otherwise noted

VODKA

Platinum 7X // 100 Wheatley // 120 Tito's Handmade // 140 Grey Goose // 150 Ketel One // 150

GIN

Bombay Dry // 95 Bombay Sapphire // 110 Hendrick's // 130

RUM

Bacardí Superior // 100 Captain Morgan Spiced // 130

TEQUILA & MEZCAL

Jose Cuervo Especial // 150 Hornitos Plata // 160 Patrón Silver // 190 Casamigos Anejo // 270 Casamigos Blanco // 230 Casamigos Reposado // 250

WHISKEY & BOURBON

Jim Beam White Label // 110 Jack Daniel's // 120 Buffalo Trace // 150 Jameson Irish // 150 Maker's Mark // 150 Crown Royal // 165 Woodford Reserve // 165 Basil Hayden // 170

SCOTCH

Dewar's White Label // 110 Johnnie Walker Black // 120 The Glenlivet 12 // 185 COGNAC / BRANDY D'USSÉ // 150

CORDIALS

Baileys Original Irish Cream // 145 Cointreau // 120 Fireball // 100 Grand Marnier // 160 Kahlúa // 140 Martini & Rossi Dry Vermouth (375ml) // 100 Martini & Rossi Rosso Vermouth (375ml) // 100



V Vegetarian 🛛 Vegan 🔤 Avoiding Gluten

beverages

ITT

Sparkling Sold by the bottle

PROSECCO La Marca // 95

SPARKLING Ferrari Brut // 100 Nicolas Feuillatte Brut // 170 ROSÉ Fleur de Mer // 100

White Wine

Sold by the bottle

REISLING Chateau Ste. Michelle // 95

PINOT GRIGIO Da Vinci // 80 Santa Margherita // 100 **SAUVIGNON BLANC** Kim Crawford // 95

CHARDONNAY

Kendall-Jackson Vintner's Reserve // 85

Sonoma-Cutrer Russian River Ranches // 90

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi // 90 La Crema // 110

MERLOT

14 Hands // 85 Murphy Goode // 90

CABERNET SAUVIGNON

Josh Craftsman's Collection // 90 Louis Martini // 95 JUSTIN // 160

MALBEC

Alamos // 85

RED BLENDS Conundrum by Caymus // 115 The Prisoner // 175

beverages

Seltzers & Ready-to-Drink Cocktails

Sold by the six-pack unless otherwise noted

High Noon (four-pack) // 48 Bud Light Seltzer Black Cherry // 48 Cutwater Tequila Lime Margarita // *so* Cutwater Mango Margarita // *so* Cutwater Tiki Rum Mai Tai // 80 Cutwater Tequila Paloma // 80

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

Budweiser // 47 Bud Light // 47 Coors Light // 47 Michelob ULTRA // 48 Miller Lite // 47

- Corona Extra // 48 Modelo Especial // 50 Heineken // 50 Stella Artois // 50 Blue Moon Belgian White // 52 Lagunitas IPA // 50
- Sierra Nevada Hazy Little Thing // 52 New Belgium Voodoo Ranger // 52 Golden Road Mango Cart // 48 Stone Delicious IPA // 52 Athletic Brewing (non-alcoholic) // 47

Chill

 $Sold \ by \ the \ six-pack \ unless \ otherwise \ noted$

SOFT DRINKS

Coca-Cola // 30 Diet Coke // 30 Coca-Cola Zero Sugar // 32 Sprite // 30 Sprite Zero Sugar // 32 Ginger Ale // 32

JUICES

Cranberry (32oz) // 17 Grapefruit (32oz) // 17 Orange (32oz) // 17 Pineapple (32oz) // 17 Tomato (32oz) // 17

WATER

Dasani Bottled (20oz) // 40 Glaceau Smartwater (20oz) // 50

SPARKLING

Perrier (four-pack) // 45 AHA Raspberry + Acai // 32 AHA Lime + Watermelon // 32

ENERGY DRINKS

Red Bull (four-pack) // 45 Red Bull Sugar Free (four-pack) // 45

MISCELLANEOUS BEVERAGES

Fresh-Roasted Regular Coffee // 35 Fresh-Roasted Decaffeinated Coffee // 35 Hot Chocolate // 40

BAR SUPPLIES

Finest Call Bloody Mary Mix // 22 Finest Call Sour Mix // 22 Finest Call Margarita Mix // 22 Finest Call Michelada Mix // 22 Finest Call Lime Juice Mix // 22 Tonic Water (4-pack) // 21 Club Soda (4-pack) // 21 Lemons and Limes // 10 Stuffed Olives // 10 Tabasco Sauce // 8 Worcestershire // 8

the scoop

HOURS OF OPERATION

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. PST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at https://suiteeats.com/ dignityhealthsportspark

To reach a Representative, dial: 310-630-2101 or e-mail: SuiteEats@LevyRestaurants.com

QUICK REFERENCE LIST

Levy Premium Specialist Representative: 310-630-2101

Levy Accounting Department: 213-742-7878

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 2:00 p.m. PST, two business days prior to each event.

Orders can also be received via e-mail at: SuiteEats@ LevyRestaurants.com and online at: https://suiteeats.com/ dignityhealthsportspark

Orders can be arranged with the assistance of a Premium Specialist Representatives at 310-630-2101 during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. PST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant. To maintain compliance with the rules and regulations set forth by the State of California, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out Dignity Health Sports Park

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, however, that no drinks may leave the suite level.

6. During some events, alcohol consumption may be restricted.

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 event time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

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 cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 19% 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.

Because Levy exclusively furnishes all food and beverage products for the suites at Dignity Health Sports Park, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT DIGNITY HEALTH SPORTS PARK

The rich tradition at Dignity Health Sports Park is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Numerous great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the Dignity Health Sports Park Event Staff at 310-630-2000.