

## packages

## All-American Package

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

## Bottomless

Freshly Popped Popcorn ©

## The Snack Attack ${ }^{\text {v }}$

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 <br> Freshly Popped Popcorn ©

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

## Seasonal Fresh Fruit (v)

In-Season Fruits and Berries

## Classic Caesar Salad v

Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

## Three Cheese Mac

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 <br> Freshly Popped Popcorn (v

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

## Torrance Farmers Market Seasonal Fresh Fruit (v) <br> 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

## Cold Appetizers



## Local Charcuterie Board

// 105
Local Made Sausages, Sliced Meat,
Mango Chutney, Mustard,
Bread Rolls

## Farmer's Market Dips

\& Veggies
Farmstand Vegetables, Hummus, Buttermilk Ranch

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

## Seasonal Fresh Fruit N. №v // 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

( No // 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 © // 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 (V // 75

Red Pepper, Cabbage, Carrot, Red Onion, Scallion, Tuxedo Sesame Seeds, Soy
Vinaigrette Dressing

## Chopped Vegetable

## Salad ( ) №t // 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)//85Basil-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 N. // 114

All-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 6.5O 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, Havart 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

 // 135Sake Braised Beef Short Rib, Savory
Marinade, Pineapple Relish, Pickled
Carrots, Sriracha Aioli, 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

## IMPOSSIBEE Mini Burger ©

// 135, 2 Burgers per Guest
Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aïoli, Mini Bun
Impossible ${ }^{\mathrm{TM}}$ 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

Warm Pretzel Sticks // 75
Maple Mustard

## Salsa \& Guacamole Sampler

v № // 45
Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

## The Snack Attack V // 35

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

## Bottomless Freshly Popped

Popcorn ${ }^{\text {V } / / 30}$

Dry-Roasted Peanuts v// 15

Snack Mix V // 15

Pretzel Twists $\quad$ // 15

Potato Chips \& Gourmet Dips v // 45
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.

[^0]
## 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

// 90
Gourmet Cookies, Decadent Brownies

## Chicago-Style Cheesecake (v

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

## Red Velvet Cake V // 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 v // 150

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

## Chocolate Paradis' Cake v // 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


## beverages

## 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 // $\mathbf{1 4 0}$
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 // $\mathbf{1 6 0}$
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 // $\mathbf{1 6 0}$
Kahlúa // $\mathbf{1 4 0}$
Martini \& Rossi
Dry Vermouth (375ml) // $\mathbf{1 0 0}$
Martini \& Rossi
Rosso Vermouth ( 375 ml ) // $\mathbf{1 0 0}$


## beverages



Sparkling
Sold by the bottle

## PROSECCO

La Marca // 95

## SPARKLING

Ferrari Brut // $\mathbf{1 0 0}$
Nicolas Feuillatte Brut // $\mathbf{1 7 0}$

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 // $\mathbf{9 0}$
Louis Martini // 95
JUSTIN // 160

MALBEC
Alamos // 85

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

## beverages

## Seltzers \& Ready-to-Drink Cocktails <br> Sold by the six-pack unless otherwise noted

High Noon (four-pack) // 48
Bud Light Seltzer Black Cherry // 48

Cutwater Tequila Lime Margarita // 80

Cutwater Mango Margarita // 80

Cutwater Tiki Rum Mai Tai // $\mathbf{8 0}$
Cutwater Tequila Paloma // $\mathbf{8 0}$

## Beer, Ales \& Alternatives

Sold by the six-pack unless otherwise noted

| Budweiser $/ / \mathbf{4 7}$ | Corona Extra $/ / \mathbf{4 8}$ | Sierra Nevada |
| :--- | :--- | :--- |
| Bud Light $/ / \mathbf{4 7}$ | Modelo Especial $/ / \mathbf{5 0}$ | Hazy Little Thing $/ / \mathbf{5 2}$ |
| Coors Light $/ / \mathbf{4 7}$ | Heineken $/ / \mathbf{5 0}$ | New Belgium Voodoo Ranger $/ / \mathbf{5 2}$ |
| Michelob ULTRA $/ / \mathbf{4 8}$ | Stella Artois $/ / \mathbf{5 0}$ | Golden Road Mango Cart $/ / \mathbf{4 8}$ |
| Miller Lite $/ / \mathbf{4 7}$ | Blue Moon Belgian White $/ / \mathbf{5 2}$ | Stone Delicious IPA $/ / \mathbf{5 2}$ |
|  | Lagunitas IPA $/ / \mathbf{5 0}$ | Athletic Brewing (non-alcoholic) $/ / \mathbf{4 7}$ |

## 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 // $\mathbf{3 2}$
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) // $2 \boldsymbol{1}$
Club Soda (4-pack)// 21
Lemons and Limes // 10
Stuffed Olives // 10
Tabasco Sauce // 8
Worcestershire // 8

Vegan

## 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.


[^0]:    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.

