

suite **menu**



Online Ordering | SuiteEats.com/DignityHealthSportsPark

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packages



The Goal Line Package

Packages serve 6-8 guest unless otherwise noted.

— 450 —

AVAILABLE FEBRUARY 22, MAY 5, SEPTEMBER 5 & OCTOBER 14

Bottomless Freshly Popped
Popcorn 

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

Goddess and Gem Salad 
Gem Lettuce, Romaine Hearts,
Fresh Basil, Toasted Hazelnuts,
Dried Cranberries, Sungold Tomatoes,
Green Goddess Dressing

Big Bella
Mortadella, Fresh Mozzarella, Pistachio
Cream, Black Pepper, Arugula, Toasted
Chopped Pistachios, Maldon Sea Salt,
Extra Virgin Olive Oil

Red Wine Braised Short Ribs
Braised Beef Short Ribs, Red Wine
Demi, Cipollini Onions

Charred Broccolini and Garlic
Smashed Potatoes 
Fire Charred Broccolini, Lemon Zest,
Hand Smashed Red Potatoes,
Caramelized Garlic

The standing menu is fixed; no substitutions or changes will be accepted.

The Corner Kick Package

Packages serve 6-8 guest unless otherwise noted.

— 450 —

AVAILABLE FEBRUARY 28, JULY 17, SEPTEMBER 12

Bottomless Freshly Popped
Popcorn 

The Snack Attack 

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

Street Corn Salad  

Mixed Greens, Sweet Corn, Cherry
Tomatoes, Ancho Chili Dust, Fresno
Chiles, Burrata Cheese, Cotija Cheese,
Aji Verde Dressing

The Rami Sandwich

Sliced Warm Pastrami, Swiss Cheese,
Cole Slaw, Rye Bread, Russian Dressing

Char Grilled Chicken Board

Herb Roasted Red Potatoes and Root
Vegetables

Roasted Brussels Sprouts 

Gremolata, Manchego Cheese,
Pomegranate Glaze

The standing menu is fixed; no substitutions or changes will be accepted.

The Winning Play Package

Packages serve 6-8 guests unless otherwise noted.

— 450 —

AVAILABLE MARCH 14, JULY 22 , SEPTEMBER 26

Bottomless Freshly Popped
Popcorn 

Snack Attack 

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

Kale & Wild Rice Salad 

Long Grain & Wild Rice, Roasted Sweet
Potatoes, Baby Kale, Pomegranate
Seeds, Pumpkin Seeds, Fried Sage,
Maple Sherry Vinaigrette

Eggplant Tasca 

Focaccia Bread, Pizza Sauce, Basil,
Mozzarella, Breaded Eggplant,
Roasted Tomato

Tuscan Beef Tenderloin

Garlic and Pepper Crusted Oven
Roasted Beef Tenderloin, Sauteed
Spinach, Shaved Parmesan Cheese

Pesto Pasta Primavera 

Basil Pesto, Cherry Tomato, Seasonal
Roasted Vegetables, Onion, Garlic

The standing menu is fixed; no substitutions or changes will be accepted.

The South Bay Package

Packages serve 6-8 guest unless otherwise noted.

— 450 —

AVAILABLE APRIL 4, MAY 23, AUGUST 1, OCTOBER 31

Bottomless Freshly Popped
Popcorn 

The Snack Attack 

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

Root Vegetable Salad 

Mixed Greens, Roasted Beets, Shaved
Rainbow Carrots, Watermelon Radish,
Pistachio, Fried Onions, Dill, Citrus
Yogurt Dressing

Smokin' Slab Sandwich

Baby Back Rib Slab, Ciabatta Paddle,
Galaxy Gold BBQ Sauce, Sweet and
Sour Slaw, Pickle Chips, Fried Onion
Strings

Backyard BBQ

12 Hour Smoked Brisket, Beer Roasted
BBQ Chicken, Chicken Apple Sausage

Three Cheese Macaroni and
Cheese

Cavatappi Pasta, Three Cheese Sauce,
Buttered Panko Crumbs

The standing menu is fixed; no substitutions or changes will be accepted.

The Kick Off Package

Packages serve 6-8 guest unless otherwise noted.

— 450 —

AVAILABLE APRIL 26, AUGUST 19, OCTOBER 17

Bottomless Freshly Popped
Popcorn 

The Snack Attack 

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

Suncoast Chopped Salad 

Shredded Iceberg Lettuce, Chopped
Romaine Lettuces, Artichoke Hearts,
Chickpeas, Salumi, Mozzarella, Grated
Parmigiano, Parmesan Vinaigrette

Beet L.T. Sandwich 

Roasted Beets, Vine Ripe Tomato, Basil,
Provolone Cheese, Romaine Lettuce,
Caraway Aioli, Whole Grain Bread

Grilled Kebab Board

Herb Marinated Beef, Chicken and
Vegetable Skewers

Turmeric Roasted Cauliflower
Rice Pilaf 

Fideo Noodles, Onion, Basmati Rice,
Parsley

The standing menu is fixed; no substitutions or changes will be accepted.

à la carte



à la carte

Cool Appetizers

Cool Appetizers serve 6 guests unless otherwise noted.



Local Cheese &
Salumi Board  • 120

Hand Cut Artisan Cheeses, Sliced Meats, Mango Chutney, Chef Curated Artisan Mustards, Wildflower Honey Sliced Baguette

Farmers Market Dips & Veggies  

Farm stand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

Seasonal Fresh Fruit   • 93
In-Season Fruits & Berries

Chilled Shrimp Cocktail 
• 186.95 / 30 pieces
Poached Shrimp, Zesty Cocktail Sauce
Lemons

Olive & Whipped Feta
Platter 

Whipped Feta Honey Yogurt Spread
Marinated Kalamata & Castelvetrano
Olives, Toasted Pine Nuts, Parsley
Garlic Herb Focaccia Crostini
Grilled Naan

Seasonal Root Vegetable &
Dips  • 20

Seasonal Root Vegetables,
Spiced Beetroot Hummus &
Goat Cheese, Roasted Carrot Dip
Sweet Pea & Hominy Spread
Grilled Naan

Fresh Poke • 126

Ahi Tuna, Onion, Avocado, Green Onion
Garlic, Chili Flakes, Ogo Seaweed
Togarashi, Soy Sauce, Macadamia Nuts
Wonton Chips

WE ARE PROUD TO SERVE FRESH PRODUCE
FROM MELISSA'S



à la carte

Warm Appetizers

Warm Appetizers serve 6 guests unless otherwise noted.

Loaded Nacho Bar AVG • 96
Beef Chili, Nacho Cheese, Sour Cream
Guacamole, Pico de Gallo, Tortilla Chips
*Upgrade your Loaded Nacho Bar from
Beef Chili to:*

- *Beef Barbacoa* 126
- *Chicken Tinga* 120

Jalapeño Artichoke Dip V AVG • 84
Cream Cheese, Artichokes, Jalapeños
Parmesan Cheese, Tortilla Chips

Spicy Wings • 120
Traditional Spicy Buffalo Sauce
Blue Cheese Dressing

Three Cheese Mac V • 78
Cavatappi Pasta, Three Cheese Sauce

Beyond Meat Tenders V • 120
Plant Based Tenders, Vegan Ranch

*Beyond Meat plant based meat is made
from simple ingredients found in nature
Including wheat protein, coconut oil
potato protein and heme.*

The Chicken Tender &
Sauce Zone • 132
Golden Brown Chicken Tenders
Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

Quesadilla Duo • 156
Ancho-Marinated Chicken
Cilantro, Monterey Jack Cheese

- *Carne Asada* Braised
Brisket, Onions

Oaxaca Cheese, Poblano Peppers
Avocado Crema, Salsa Roja

Empanadas • 143

- *Argentine Beef*
All-Natural Ground Beef, Red Peppers
Scallions, Potatoes, Green Olives
Traditional Dough
- *Chipotle Chicken*
All-Natural Chicken, Chipotle Peppers
Onions, Basil, Tomatoes Paprika Dough

- *Portobello, Spinach & Mozzarella* V
Onions, Mozzarella, Ethiopian Spices
Spinach Dough

- *Salsas* VF
Chimichurri, Salsa Verde

*Each order Includes four (4) of each
set filling. Menu options are fixed and
cannot be modified.*



à la carte

Greens

Greens serve 6 guests unless otherwise noted.

Goddess & Gem AVG • 72

Gem Lettuce Leaves, Romaine Hearts
Fresh Basil, Toasted Hazelnuts, Dried
Cranberries, Sungold Tomatoes Green
Goddess Dressing

Street Corn Salad V AVG • 96

Mixed Greens, Sweet Corn,
Cherry Tomatoes, Ancho Chili Dust
Fresno Chiles, Burrata Cheese
Cotija Cheese, Aji Verde Dressing

Chopped Vegetable Salad V AVG

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

Classic Caesar Salad • 114

Crisp Romaine, Caesar Dressing
Parmesan Cheese, Garlic Croutons

*Upgrade your Caesar Salad
by adding:*

- *Grilled Chicken 144*
- *Shrimp 162*

BLT Salad • 120

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





*char-grilled
chicken board*

à la carte

Classics

Classics serve 6 guests unless otherwise noted.

Char-Grilled Chicken Board  75

All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables

Meatball Sliders • 171

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

Steakhouse Beef Tenderloin • 237
Black Pepper-Seared & Chilled Tenderloin, Red Onions, Tomatoes Blue Cheese Crumbles, Giardiniera Horseradish Sauce, Dijon Mustard Arugula, Mini Rolls

Galaxy Comal • 132

• *Pork Al Pastor*

Charred Pineapple
Pickled Red Onions

• *Pollo Asado*

Grilled Nopales, Panela Cheese

Salsa Verde, Pico De Gallo, Flour Tortillas, Corn Tortillas

Whiskey-Glazed Char-Grilled Short Ribs • 465
Horseradish Cream

classic sides

Classics Sides serve 6 guests.

Shaved Roasted Brussels Sprouts   90
Gremolata, Manchego Cheese
Pomegranate Glaze

Battered Waffle Fries  • 40
Waffle Fries, Ketchup

Burgers, Sausages & Dogs

Burgers, Sausages & Dogs serve 6 guests unless otherwise noted.

Dignity Burger Sliders • 108

Serves 6

2 Burgers per person

Beef Burger, American Cheese, Swiss Cheese, Stadium Sauce, Dill Pickle Slice, Sliced Tomato

IMPOSSIBLE™ Mini Burger  • 105

Serves 6

2 Burgers per person

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.

Galaxy Dog • 128

Footlong Beef Hot Dog, Peppers, Onions, Traditional Condiments

Hot Dogs • 90

Traditional Condiments, Kettle-Style Potato Chips

à la carte

Handcrafted Sandwiches

Sandwiches serve 6 guests unless otherwise noted.

Big Bella • 114
Mortadella, Fresh Mozzarella,
Pistachio Cream, Black Pepper,
Arugula, Toasted Chopped
Pistachios, Maldon Sea Salt,
Extra Virgin Olive Oil

Beet-LT V • 95
Roasted Yellow Beets,
Vine-Ripened Tomatoes, Fresh
Basil, Sliced Provolone Cheese,
Hearts of Romaine, Caraway
Aioli, Whole Grain Bread

The Authentic • 108
Turkey, Ham, Cheddar Cheese,
Swiss Cheese, Lettuce, Tomatoes,
Red Onions, Louie Dressing,
Wheat Baguette

Creamy Mini Buffalo Chicken
Sandwiches • 180
Shredded Chicken, Cream Cheese,
Buffalo Hot Sauce, Cheddar Cheese,
Scallions, Mini Rolls, Tortilla Chips,
Celery Sticks

Smoked Pork Sandwiches • 126
Smoked Barbecue Pork, House-Made
Barbecue Sauce, Coleslaw, Mini Rolls



à la carte

Snacks

Snacks serve 6 guests unless otherwise noted.

Salsa & Guacamole

Sampler   • 54

Salsa Verde, Salsa Roja,
Guacamole, Tortilla Chips

The Snack Attack  • 48

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

Everything Seasoned Pretzel
Sticks  • 70

Pretzel Sticks Seasoned with
Everything Seasoning, Roasted Garlic
Parmesan Dip, Raspberry Mustard Dip

Bottomless Freshly Popped
Popcorn  • 48

Dry-Roasted Peanuts  • 20

Snack Mix  • 21

Pretzel Twists  • 17

Potato Chips &

Gourmet Dips  • 48

Kettle-Style Potato Chips,
Roasted Garlic Parmesan,
French Onion, Dill Pickle Dip



à la carte Let

Them Eat Cake!

Chicago-Style Cheesecake V • 115

Serves 10

Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

Red Velvet Cake V • 150

Serves 12

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

Rainbow Cake V • 145

Serves 12

Colorful Five-Layered Sponge Cake,
Buttercream Frosting

Six-Layer Carrot Cake V • 140

Serves 14

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

Chocolate Paradis Cake V • 145

Serves 12

Rich Chocolate Génoise,
Layered Chocolate Ganache,
Candied Toffee

Lemon Meringue Cake V • 150

Serves 14

Five-Layer Lemon Cake, Lemon Curd,
Vanilla Icing, Sour Lemon Bark,
Toasted Mini Marshmallows

Suite Sweets

Suite Sweets serve 6 guests unless otherwise noted.

The Cookie Collection • 50

*We turned your favorite cakes into
jumbo gourmet cookies.*

Red Velvet, Lemon Meringue,
Carrot Cake, Chocolate Paradis'

Each designer box includes one of
each—devour solo or slice and share!

Gourmet Cookies &

Brownies V • 108

Gourmet Cookies, Decadent Brownies



chocolate paradisi cake



beverages



Beverages

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

Cutwater Canned Cocktails

Tequila Lime Margarita • 85

Tequila Paloma • 85

Tequila Mango Margarita • 85

Vodka Lemon Drop • 90

High Noon Hard Seltzer • 65

Beer, Ales & Alternatives

Sold by the six-pack

Budweiser • 50

Bud Light • 50

Miller Lite • 50

Coors Light • 50

Michelob ULTRA • 51

Blue Moon Belgian White • 54

Modelo Especial • 53

Corona Extra • 51

Heineken • 53

Stella Artois • 53

Kona Big Wave • 55

New Belgium Voodoo Ranger • 54

Athletic Brewing Non-Alcoholic • 48

Beverages

Sparkling & Rosé

Sold by the bottle

La Marca Prosecco • 105
Nicolas Feuillatte Brut • 180

Ferrari Brut • 115
Fleur De Mer Rose • 110

Soju & Sake

Sold by the bottle

Soon Hari Yogurt 375mL • 26
Soon Hari Peach 375mL • 26

Soon Hari Strawberry 375mL • 26
Hakutsuru Sayuri Junmai Nigori 300mL • 25

White Wine

Sold by the bottle

pinot grigio

Santa Margherita • 105
Woodbridge • 85
Proverb • 95
Benvolio • 110

riesling & moscato

Chateau Ste. Michelle • 61
Seven Daughters • 85

sauvignon blanc

Kim Crawford • 105
Cakebread • 140

chardonnay

Kendall-Jackson Vintner's Reserve • 90
Sonoma-Cutrer Russian River Ranches • 95
Woodbridge • 85
House of Brown • 125

Beverages

Red Wine

Sold by the bottle

pinot noir

Meiomi • 95

La Crema • 115

merlot

Murphy Goode • 95

cabernet sauvignon

Josh Craftsman Collection • 95

Louis Martini • 100

JUSTIN • 140

red blends

Conundrum by Caymus • 120

The Prisoner • 180



Beverages

Liquor

Sold by the liter unless otherwise noted

vodka

- New Amsterdam • 140
- Tito's Handmade • 155
- American Harvest • 145
- Ketel One • 165
- Grey Goose • 175

gin

- Beefeater • 100
- Bombay Sapphire • 120
- Hendrick's • 145

rum

- Captain Morgan Spiced • 140
- Bacardí Superior • 115

tequila

- Jose Cuervo Tradicional • 165
- Hornitos Plata • 175
- Patrón Silver • 210
- Casamigos Blanco • 255

whiskey & bourbon

- Jim Beam White Label • 125
- Jack Daniel's • 135
- Jameson Irish • 160
- Buffalo Trace • 165
- Maker's Mark • 160
- Crown Royal • 175
- Woodford Reserve • 175

scotch

- Dewar's White Label • 125
- Johnnie Walker Black • 135
- The Glenlivet 12 • 195

cognac

- Hennessy V.S. • 200

cordials

- Baileys Original Irish Cream • 150
- Cointreau • 130
- DiSaronno Amaretto • 160
- Grand Marnier • 175
- Kahlúa • 150



Beverages

Chill

Sold by six-pack unless otherwise indicated

soft drinks • 35

Coca-Cola
Diet Coke
Coca-Cola Zero Sugar
Sprite
Sprite Zero Sugar
Schweppes Ginger Ale
Minute Maid Lemonade

water

Dasani Bottled Water 20oz • 43
Glacéau Smartwater 20oz • 53

iced tea • 45

Gold Peak Sweetened-4pk
Gold Peak Unsweetened-4pk



juices

Ocean Spray 32oz • 18
Cranberry Juice
Grapefruit Juice
Orange Juice
Pineapple Juice

miscellaneous beverages

Fresh Brewed
Regular Coffee • 40
Fresh Brewed
Decaffeinated Coffee • 40
Herbal Teas • 25
Hot Chocolate • 40
Red Bull • 49
Red Bull Sugar Free • 49

bar supplies

Finest Call 1L • 22
Sweet & Sour Mix
Margarita Mix
Bloody Mary Mix
Michelada Mix
Lime Juice Mix
Lemons & Limes • 10
Stuffed Olives • 8
Tabasco Sauce • 8
Worcestershire • 8
Club Soda • 23
Tonic Water • 23

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/dignityhealthsportsark>

To reach a Representative, dial: **310-630-2165** or e-mail: SuiteEats@LevyRestaurants.com

Quick Reference List

Levy Premium Specialist Representative
310-630-2165

Levy Accounting Department
213-742-7878

Food & 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, **three** business days prior to each event.

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. However, if the gates to the

stadium open for ANY amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 10:00 a.m. CST 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 or QR Code, placed in your suite.

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 of 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 five 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.

Smallware and Supplies

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

Cake(s) will be provided with candle and Happy Birthday sign. Please note no names can be written on cakes.

The scoop

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 1,000 people. For further information and date availability, please contact the Dignity Health Sports Park Events Staff at 310-630-2000

Payment Procedure & 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.



Dignity Health.
Sports Park