



**CREW**  
KITCHEN

*Catering & Private Events*

*Levy*













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## RECEPTION TABLES & CARVING STATIONS

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### WORLDWIDE WING TABLE

*Choose from a variety of classic and housemade flavors, served with buttermilk ranch, blue cheese and crispy carrots & celery.*

#### CHOICES OF SAUCE:

- Traditional Spicy Buffalo
- Sesame Apricot Habanero
- Sweet & Smoky BBQ
- Sweet Chili
- Mesquite BBQ Dry Rub

**CHOOSE 3 for 15.00 per guest**

**CHOOSE 4 for 16.00 per guest**

### GOURMET MAC & CHEESE TABLE

*Classic comfort food kicked up a notch!*

- Buffalo Chicken with jack and blue cheese
- Smoked Pork and Cheddar
- White Cheese Mac with spinach and artichokes
- Hickory Bacon and Cheddar
- Chorizo and Jack cheese with pico de gallo

**CHOOSE 3 for 10.00 per guest**

**CHOOSE 4 for 12.00 per guest**

### MEATBALL BAR

*A selection of handcrafted meatballs served with a basket of fresh rolls to soak up the sauce!*

- Traditional beef with roasted tomato sauce
- Chicken with green chile verde sauce
- Thai pork meatball with ginger-soy BBQ sauce

**13.00 per guest**

### BISTRO SLIDER BAR

*Mini burgers to meet all your guests' cravings!  
Served with kettle chips.*

- House-made Turkey Slider with mozzarella cheese, fresh basil and chipotle-aioli
- Grilled Beef Slider with American cheese, lettuce and tomato
- Barbecue Beef Slider with cheddar cheese, bacon and smoky BBQ sauce
- Fried Chicken Slider topped with bacon, sweet pickles and Jalapeño-aioli served on a Hawaiian roll
- Impossible Slider with cheddar cheese, lettuce, tomato and chipotle-aioli

**CHOOSE 3 for 16.00 per guest**

**CHOOSE 4 for 18.00 per guest**

### STEAKHOUSE BEEF

#### TENDERLOIN PLATTER

Black pepper seared and chilled tenderloin sliced served with red onion, tomatoes and crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, mustard, arugula and mini buns.

**23.00 per guest**

#### ITALIAN ROPE SAUSAGE BOARD

Fire-roasted Italian Sausage served with giardiniera, hoagie rolls, grilled peppers and onions and spicy mustard

**18.00 per guest**

#### TOUR OF ITALY

*Chef tossed pasta bar includes:*

- Cavatappi, whole wheat penne and gluten free pastas
- Roasted tomato sauce, creamy garlic alfredo and Cajun cream sauce
- Roasted seasonal vegetables, sausage crumbles, mini beef meatballs and grilled chicken

Served with grated Parmesan cheese and garlic breadsticks.

**22.00 per guest + Attendant Fee**

#### CHEF CARVED SMOKED BEEF BRISKET

Served with our Levy signature BBQ sauce, crispy onions and mini onion rolls

**19.00 per guest + Attendant Fee**

#### CHEF CARVED ROASTED PORK LOIN

Spicy apricot chutney, grainy mustard aioli and assorted rolls

**19.00 per guest + Attendant Fee**

#### CHEF CARVED SMOKED MAPLE TURKEY BREAST

Garlic-Parmesan aioli, spicy cranberry relish, crispy onions and potato rolls

**23.00 per guest + Attendant Fee**

#### CHEF CARVED GARLIC ROASTED RIBEYE OF BEEF

Wild mushroom sauce, grain mustard, creamy horseradish sauce and assorted rolls

**25.00 per guest + Attendant Fee**



# PLATED MEALS

*Our freshly prepared entrées are hand-crafted and served with signature rolls, garlic butter, sweet butter and chef's choice of seasonal vegetable*

*Minimum 25 guests*

## ENTRÉES

Fine Herb Marinated Roasted Airline Chicken with roasted garlic pan sauce

Peppered Balsamic Chicken with balsamic vinegar sauce

Rosemary Lemon Chicken with garlic pan sauce

Braised Chicken Leg and Thigh with red wine and roasted garlic sauce

Braised Short-rib with natural Cabernet reduction

Grilled Peppercorn Crust Filet Mignon with rosemary demi-glace + **8.00**

Blackened NY Strip Loin with roasted shallot compound butter + **3.00**

Charred Grilled Ribeye with bacon and green onion vinaigrette + **3.00**

Grilled Double Cut Pork Chop with a Zinfandel bing cherry sauce

Cast Iron Seared Pork Tenderloin with maple syrup glaze

Cajun Grilled Salmon with pineapple relish

Pan Roasted Raised Salmon with lemon dill buerre blanc

Citrus Marinated Tiger Shrimp Skewers with grilled pineapple chutney

Cauliflower Pancakes with eggplant and spring vegetable ratatouille, goat cheese dressing

Vegetable Lasagna Roll with roasted Portobello mushrooms, artichokes, zucchini, Spanish onions, red peppers with ricotta and Parmesan cheese

**49.00 per guest**

### **INCLUDES CHOICE OF STARCH:**

Boursin Whipped Yukon Potatoes

Sweet Potato Mash with Brown Sugar and Cayenne

Herb Roasted Tri-Color Fingerling Potatoes

Dauphinoise Potatoes with mushrooms and leeks Parmesan Risotto

Wild Grain Rice Pilaf

## DUET ENTRÉES, +11.00

Grilled Petite Filet and Pan Seared Lemon Chicken with tomato-basil relish, garlic whipped Yukon potatoes and red wine sauce

Char-Grilled Ribeye and Butter Poached Lobster Tail, served with sweet potato mash

Herb-Crusted Beef Tenderloin and Maine Sea Scallops with scalloped Yukon Gold potatoes and red wine sauce

Petite Filet Mignon and Seared Salmon with Parmesan risotto and three-peppercorn sauce

## SALAD

*Choose one, included in entree price*

Mixed Field Greens, with English cucumber, grape tomatoes, carrots and red wine vinaigrette

Baby Iceberg Wedge with crumbled bacon, grape tomatoes, blue cheese, red onion and scallions with buttermilk ranch dressing

Shredded Kale with grape tomatoes, red onions, shaved Parmesan, croutons and lemon vinaigrette

Southern Salad with baby greens, mixed berries, spiced pecans and goat cheese with white balsamic vinaigrette

Romaine, lemon Caesar dressing, shaved Parmesan, garlic croutons.

## DESSERTS

*Choose one, included in entree price*

Carrot Cake with cream cheese frosting and toasted walnuts

New York Style Cheesecake with sweet strawberries

Chocolate Mousse Trifle with layers of white and dark chocolate mousse topped with cocoa powder and chocolate shavings.

White Chocolate Creme Brulee

Chocolate Lava Cake with mascaraed cherries

## DINNER CHEF TABLES

Minimum 25 guests per order

### **SOUTHWESTERN CHEF TABLE** 44.00 per guest

*Our Signature Southwestern Chef Table features our house-made guacamole, assorted house salsas, and lime scented chips.*

#### **ENTREES**

*Served with warm flour and corn tortillas.*

Ancho-marinated chicken breast with slow-cooked peppers and shallots with queso fresco

Braised Pork with cilantro, white onion and grilled pineapple.

Citrus and Cilantro marinated skirt steak, char-grilled and sliced thin

#### **SALAD**

Southwestern Chopped Salad with romaine, grape tomatoes, corn kernels, black beans, red onion and avocado served with a cilantro vinaigrette

#### **SIDE PLATTERS**

Charro Beans with roasted peppers & onions

Fire Roasted Spanish Rice

Roasted Seasonal Bistro Vegetable with fresh herbs and olive oil

#### **DESSERTS**

Cinnamon Sugar Churros with chocolate dip

Double chocolate-cayenne bread pudding

### **THE STADIUM COLLECTION** 46.00 per guest

*Enjoy our stadium favorites! Served with fresh locally sourced buns and hoagie rolls*

#### **ENTRÉES**

Grilled All Beef Hot Dogs with onions, relish, shredded Cheddar cheese and stadium mustard

Oven Roasted Italian Sausages with fire roasted sweet red and green peppers, caramelized onions, served with spiced brown mustard and giardineria

Shredded BBQ Chicken tossed in signature Levy BBQ sauce, served with pickle chips and pickled jalapenos and mini buns

#### **SALADS**

Loaded Macaroni Salad with scallions, shredded cheddar cheese and crumbled bacon

Chopped Caesar Salad with romaine, grape tomatoes, garlic croutons, shaved Parmesan cheese and creamy Caesar dressing

#### **SIDE PLATTERS**

House fried kettle cooked chips tossed with sweet and tangy spices

Bavarian pretzels served with warm cheese sauce and IPA mustard sauce

#### **DESSERTS**

Assorted Graeter's Ice Cream Cups warm

Jumbo Chocolate Chip Cookies

Assorted Candy to include Twizzlers, Kit Kats and Sour Patch Kids

All pricing subject to a 20% service charge and 7.5% Ohio sales tax. 25 person minimum on menu items. Maximum service time is 2 hours.



## DINNER CHEF TABLES

### SMOKEHOUSE DINNER

*47.00 per guest*

*Served with house baked cornbread muffins*

#### ENTRÉES

Smoked and Grilled 1/2 Chickens chopped and served with assorted mustards and BBQ sauces

18-Hour House Smoked BBQ Beef Brisket, sliced and served with Texas Toast

Smoked Andouille Sausage with peppers & onions

#### SALADS

Southern Chopped Salad with chopped romaine, radicchio, spinach, red onion, tomato and shredded cheddar cheese served with BBQ ranch

Tri-Color Roasted Potato Salad with creamy whole grain mustard and green onions

#### SIDE PLATTERS

Creamy Mac & Cheese

Roasted Sweet Potatoes

Collard Greens  
BBQ Baked Beans

#### DESSERTS

Sliced Pound Cake with sweetened strawberries and whipped cream

Peach Cobbler with fresh whipped cream

### THE COLUMBUS STEAKHOUSE

*54.00 per guest +  
Attendant Fee*

*Served with assorted baked dinner rolls and whipped sweet butter.*

#### ENTRÉES

Chef Carved Herb Crusted and Whole Roasted Dry Aged NY Strip Loin, served with roasted mushroom demi and horseradish cream sauce

Fine Herb Marinated Roasted Airline Chicken with roasted garlic pan sauce

#### SALADS

Southern Salad with baby greens, mixed berries, spiced pecans and goat cheese with white balsamic vinaigrette

Baby Iceberg Wedge with crumbled bacon, grape tomatoes, blue cheese, red onion and scallions with buttermilk ranch dressing

#### SIDE PLATTERS

Grilled Parmesan Asparagus

Boursin Whipped Yukon Potatoes

Red wine braised mushrooms and roasted garlic

#### DESSERTS

Cinnamon Apple Bread Pudding

New York Style Cheesecake with sweet strawberries

All pricing subject to a 20% service charge and 7.5% Ohio sales tax. 25 person minimum on menu items. Maximum service time is 2 hours.



## DESSERTS

*Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.*

*Minimum 25 guests per order unless otherwise noted*

### **DONUT OR BROWNIE SUNDAE BAR**

Choice of glazed donuts or fudge brownies served with vanilla ice cream and assorted toppings to include strawberry, chocolate and caramel sauce, seasonal berries, sprinkles, cookie crumbs, crushed peanuts, red cherries and whipped cream

**11.00 per guest**

### **FONDUE DISPLAY**

Dark chocolate, white chocolate and caramel fondue served with vanilla and chocolate pound cake, seasonal berries, pineapple, banana, salted pretzel rods and fresh whipped cream

**9.00 per guest**

### **S'MORES ACTION STATION**

Served with graham crackers, marshmallows and variety of topping including Hershey Chocolate Bars, Reese's Peanut Butter Cups and Kit Kat Bars

**7.00 per guest + Attendant Fee**

### **MINI BOOZY MILKSHAKE BAR**

A spin on your traditional milkshakes featuring bananas foster shake garnished with a vanilla wafer, raspberry cheesecake and a boozy chocolate bourbon

**10.00 per guest + Attendant Fee**

### **STADIUM CANDY STATION**

A variety of stadium classics including Kit Kat Bars, Twizzlers, Sour Patch Kids, Hershey Kiss and other special requests

**8.00 per guest**

### **SIGNATURE DESSERTS**

A selection of our Signature desserts! Carrot cake, Red Velvet Cake, New York-style cheesecake, assorted mini cupcakes, sweet dessert shots, cookies, brownies and gourmet dessert bars

**12.00 per guest**

**\*Minimum of 50 guests**

### **WARM BREAD PUDDING SAMPLER**

House-made traditional, banana and seasonal bread pudding

**8.00 per guest**

### **DESSERT SHOOTERS**

As assortment of cherry cheesecake, chocolate mousse and peanut butter pie shooters

**11.00 per guest**

### **DELUXE COOKIE & DESSERT BAR PLATTER**

House baked jumbo chocolate chip and peanut butter cookies with an assortment of Levy signature dessert bars

**8.00 per guest**

All pricing subject to a 20% service charge and 7.5% Ohio sales tax. Maximum service time is 2 hours.



# NON-ALCOHOLIC REFRESHMENTS

## ALL NATURAL FRUIT WATERS

*choose two*

Strawberry Basil  
Minted Watermelon  
Cucumber Lemon

**40.00 per gallon**

## LEMONADE & ICED TEA

Served with lemon wedges and assorted  
sweeteners

**30.00 per gallon, per selection**

## COFFEE & HOT TEA

Fresh brewed coffee and an assortment of  
hot and flavored teas

**30.00 per urn, per selection**

## HOT CHOCOLATE

A candy bar in a cup! Delicious warm  
chocolate with fresh whipped cream,  
chocolate sprinkles and delightful mini  
marshmallows

**45.00 per urn**

## SOFT DRINKS

Diet Pepsi, Pepsi and Sierra Mist

**2.50 each**

## BOTTLED WATER

Aquafina

**2.50 each**

# BAR SELECTIONS

## HOSTED DELUXE BAR

### COCKTAILS

Featuring Tito's Handmade Vodka, Bombay  
Sapphire, Maker's Mark, Captain Morgan,  
Jameson, Jack Daniel's, Patron Silver, Martini  
& Rossi Dry and Sweet Vermouth

**12.00 per drink**

### WINE BY THE GLASS

Featuring Kendall Jackson Chardonnay, Kim  
Crawford Sauvignon Blanc, Columbia Crest  
Cabernet and 19 Crimes Red Blend

**12.00 per glass**

**PREMIUM BEER 8.00 each**

**DOMESTIC BEER 7.00 each**

**BOTTLED WATER 2.50 each**

**SOFT DRINKS 2.50 each**

**JUICES 3.75 each**

## HOSTED PREMIUM BAR

### COCKTAILS

Featuring Absolut Vodka, Bombay Gin, Jim  
Beam, Dewars Scotch, Cruzan Rum and El  
Jimador

**10.00 per drink**

### WINE BY THE GLASS

Featuring Woodbridge Chardonnay,  
Cabernet, Merlot and White Zinfandel

**10.00 per glass**

**PREMIUM BEER 8.00 each**

**DOMESTIC BEER 7.00 each**

**BOTTLED WATER 2.50 each**

**SOFT DRINKS 2.50 each**

**JUICES 3.75 each**

## PACKAGE BAR SERVICE

	2 HOURS	3 HOURS	4 HOURS
<b>DELUXE BRANDS</b>	36.00 per guest	48.00 per guest	60.00 per guest
<b>PREMIUM BRANDS</b>	30.00 per guest	40.00 per guest	50.00 per guest
<b>BEER AND WINE</b>	26.00 per guest	34.00 per guest	42.00 per guest

### CASH BAR OPTIONS ARE AVAILABLE

*A Minimum 300.00 per bar is required, as well as a Bartender  
Fee. Please review with your Group Sales Coordinator for details.*

## WINE BY THE BOTTLE

*Our wine cellar is stocked with an array of full bodies reds, crisp whites, and our bright bubbly to  
add some flair to your event. Ask your Group Sales Coordinator for more details.*

# THE SCOOP

## HOURS OF OPERATION

Our Group Sales Coordinator is available from 8:00 a.m. to 4:00p.m. EST, Monday through Friday, to assist you in planning your event.

Please send all catering requests to Lauren Roof at [lauren.adcock@levyrestaurants.com](mailto:lauren.adcock@levyrestaurants.com)

## PLANNING YOUR EVENT

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections be placed a minimum of 21 days prior to each event. Guaranteed guest counts due 7 business days prior to the event. Deadlines are subject to change based on event type and size.

Details and event planning can be arranged with the assistance of our Group Sales Coordinator during normal business hours. At Levy, we understand that each event is unique so we suggest scheduling a call or walk-through with our Group Sales Coordinator to ensure our visions fulfill the expectations of your event.

## CANCELLATION POLICY

If for any reason your event is canceled (cold, snow, rain, etc.) and the venue does NOT open, you will not be charged for your food and beverage order. If the venue opens for ANY amount of time you will be charged for the entirety of your event. Please notify us as soon as possible of any cancellations. Orders canceled a minimum of seven business days prior to the event will not be charged.

## TAX AND SERVICE CHARGE

Please note that all food, beverage, and related items are subject to a 7.5% Ohio Sales tax and a 18% service charge. This service charge is not a tip or gratuity. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

## PAYMENT PROCEDURE

A credit card authorization form must be submitted a minimum of 14 days prior to the event. A non-refundable deposit of 50% of the entire event charges will be charged 7 business days prior to the event, the final charges will occur 3 business days prior to the event.

## RESPONSIBLE ALCOHOL SERVICE

We shall only serve alcoholic beverages to individuals who are at least twenty one (21) years of age and will check identification of Client and any of Client's guests that appear to be under thirty (30) years of age. If we believe, in our sole discretion, that Client or any of Client's guests are intoxicated, we shall be permitted, in our sole discretion, to discontinue or limit alcohol service at the event.

## ADDITIONAL FEES AND SERVICE

Levy will endeavor to fulfill special menu requests, including kosher, gluten free and vegetarian meals, whenever possible. In addition to our food and beverage selections, our Group Sales Coordinator can assist you with many other arrangements. It's really one-stop shopping, linen, centerpieces, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

Additional fees apply and are subject to change without notice.

### China Services:

All food and beverage events are accompanied by high-grade disposable ware. If China/Glassware is preferred, additional rental fees apply. Please ask your Group Sales Coordinator for more details.

### Linens:

Please discuss pricing for house linens and specialty linens with our Group Sales Coordinator as prices will vary for each event.

### Service Staff:

Guest to server ratio is 1 server per 25 guests for plated meal functions and 1 server per 50 guests at chef table functions. This ratio for service is based on rounds of 8 or 10. Additional labor fees may apply for holiday events.

## SOCIAL DISTANCING PROTOCOL/FACE MASK PROTOCOL

Whenever possible, guests should remain 6ft away from each other. Guests must wear a face mask anytime they leave their table or event space. This includes all common areas of the building.

Due to the constantly evolving nature of the COVID-19 pandemic, various governmental orders or CDC guidelines may impose additional restrictions on Levy beyond those described above and be advised that all Levy policies, procedures and safety protocols are subject to change without notice.