



# Exhibitor Catering Menu

2023

# *Levy* **GENERAL INFORMATION**

## *Exclusivity*

Levy Restaurants is the exclusive food and beverage provider for Navy Pier East End. No outside food and beverage of any kind is permitted into the facility by the patron or any of the patron's guests or invitees (exclusive of sampling permission granted by a Levy Catering Manager)

## *Food & Beverage Pricing*

Prices quoted are in US Dollars and are subject to 25% gratuity & service charge plus any applicable sales tax. Prices are subject to change without notice; however, guaranteed prices will be confirmed once client provides guaranteed guest count and signs the event order no more than sixty (60) days prior to the event.

## *Guarantees*

The Customer shall notify Levy, no less than fourteen (14) business days (excluding holidays and weekends) prior to the event, the minimum number of guests the Customer guarantees will attend the event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance. If Customer fails to notify Levy of the Guaranteed Attendance within the time required, (a) Levy shall prepare for and provide services to guests attending the event on the basis of the estimate attendance specified on the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance

## *Changes & Additional Services*

Orders and changes received 5 days or less from the date of service are subject to Levy's approval and cannot be guaranteed. Changes to any aspect of the existing event order cannot be accommodated past 48 hours to the service

## *Electrical Requirements*

Any electrical needs for your events, including those for equipment needed in your food & beverage service, need to be requested directly to the OVG360 Event Manager or General Contractor for the event. The charges for these power needs will be charged to the client directly.

# *Levy* A LA CARTE

## *Snacks*

Assorted Pastries to include Croissants, Muffins, Breakfast Breads | 52 dz

Whole Fresh Fruit | 48 dz

Assorted Granola Bars | 48 dz

Individual Assorted Yogurts | 84 dz

Cookies | 60 dz

Chocolate chip, oatmeal raisin, white chocolate macadamia, triple chocolate, sugar crystal, and peanut butter chunk

Assorted Dessert Bars | 60 dz

Peanut butter, Rocky Road, Lemon, and Rice Krispies

Kettle Chips | 48 dz

Soft Pretzel with Mustard | 72 dz

Mixed Nuts (serves 10) | 36

Pretzels (serves 10) | 36

## *Beverages*

25 lb bag Ice | 20 ea

Coca-Cola Products | 5ea

Dasani Bottled Water (20 Oz) | 5 ea

Perrier Sparkling Water (12 Oz) | 5 ea

Water Cooler Rental\* | 100 Day

5-Gallon Water Jug | 50 ea

All Natural Fruit Infused Waters | 38gl

Strawberry basil | Mint watermelon | Pineapple pear

Freshly Brewed Regular, Decaf Coffee, Hot Tea | 75 gl

Half-half, 2% milk, regular sugar, sugar alternatives

Iced Tea | 60 gl

Lemonade | 60 gl

**\*Power required - 110v/15amp**

# *Levy* **CHEF INSPIRED BOXED MEALS**

## *Breakfast Box*

minimum of 12 per order

Muffin | 26 ea

Blueberry Muffin, Hard Boiled Egg, Greek Yogurt and Banana

Croissant | 26 ea

Chocolate Croissant, Butter, Raspberry Preserves, Brie Cheese and Grapes

Breakfast Bread | 26 ea

Zucchini Bread, Butter, Nut Free Snack Mix, Cheddar Cheese, Pineapple and Cottage Cheese

## *Boxed Lunch*

served with Apple, Bag of Chips, and Cookie

Sandwiches | 36 ea

Roast Beef on Vienna Roll | horseradish, thyme aioli, sliced provolone, organic bibb lettuce, thin sliced red onion, and roma tomato

Black Forest Ham on Ciabatta Roll | roasted tomato jam, sliced manchego cheese, arugula

Oven Roasted Turkey on Baguette | havarti cheese, lettuce, tomato, dijonnaise

Grilled Vegetable Wrap | grilled seasonal vegetables, herbed quinoa, chopped romaine hearts, lemon and green garlic hummus

Caprese on Multigrain Ciabatta Roll | Fresh sliced mozzarella, plum tomatoes, roasted red pepper, fresh basil, arugula, and balsamic glaze

Salads | 36 ea

Navy Pier Caesar | tender grilled romaine hearts, baby kale and frisee lettuce, marinated olives and mushrooms, diced tomato, shaved grana padano, parmesan croutons, and our house made caesar dressing

Mediterranean | bulgur tabbouleh with cucumber, mint, diced tomato, olive oil and lemon, fresh bell peppers, baby kale and crisp romaine, kalamata olives, marinated chickpeas, and feta cheese with creamy garlic tahini vinaigrette

# *Levy* **ANYTIME BREAKS**

## *Sweet*

minimum of 25 people

Willy Wonka Junk Food | 26 pp

Milk chocolate dipped potato chips, strawberries, and marshmallows  
Dark chocolate dipped pretzel rods, candied bacon, orange peel, pineapple,  
and graham crackers , apple hand pies, cinnamon-sugar glazed

Chocolate and Caffeine | 28 pp

Mini devil's food cupcakes with chocolate fudge icing

Chocolate chip cookies

Chocolate-dipped strawberries & pretzel rods

Chocolate graham crackers

Espresso mousse shots with praline and chocolate shavings

## *Savory*

minimum of 25 people

The Bavarian Pretzel | 20 pp

Our signature house-made Bavarian style pretzels  
with lager beer cheese, Dusseldorf, yellow, and grain mustards

Halftime | 24 pp

Mini black angus cheeseburgers

with spicy ketchup and whole-grain mustard, mayonnaise

Jalapeno poppers with spicy harissa ranch

Chicago Ballpark | 24 pp

All-beef vienna hot dogs with poppy seed buns, sport peppers, tomatoes,  
green relish, celery salt, onions and mustard  
Chicago's own cracker jacks and shell peanuts

*Levy*  
**THE PERFECT BITE**

*Cold*

Served per 25 pieces | 225

Wonton cups with thai beef salad and papaya

Tortilla cups with southwest chicken salad

Seared ahi on crisp lotus root with wasabi aioli and daikon sprouts

Maryland lump crab salad on poppy seed lavash with green onion aioli

Cocktail shrimp on cayenne-dusted plantain chips with pineapple-papaya salsa

Garden cherry tomato stuffed with herbed goat cheese

Vietnamese summer rolls with sweet chili sauce

Cucumber cups with hummus and kalamata olives

Mini tropical fruit skewers and guava crème fraiche

Individual vegetable crudités with pink peppercorn ranch

*Hot*

Served per 25 pieces | 225

Mini italian beef sandwiches-giardiniera

Mini chicken wellingtons with pink peppercorn demi-glaze

Mini italian sausage calzones with sweet basil-tomato sauce

Roasted bacon-wrapped and almond stuffed dates with balsamic glaze

Blue lump crab cakes with a cucumber-lime aioli

Parmesan-tossed arancini with lemon-garlic aioli

Vegetable empanadas with salsa verde

Southwestern black bean spring rolls with chipotle sour cream

# Levy EXHIBITOR TRAFFIC BUILDER Cappuccino Service

## **Cappuccino Service for up to 8 hours | \$2,275.00**

Package includes:

- One professionally attired attendant
- (400) Espresso based beverages served in disposable cups -  
Beverages including Americano, Cappuccino, Latte and Espresso  
*(additional cups may be purchased when placing initial order)*

### **ONE TIME SET-UP FEE • \$300.00**

### **Upgraded Drinks – \$225.00**

- Vanilla Lattes, Mochas and Hot Chocolate

*Add Iced Americano & Lattes – \$75*

*Additional Beverages – \$565.00 per 100*

*Additional Hours – \$200.00 per hour*

### **Client to Provide at Hospitality Location**

6 ft. single level non-curved counter with minimum 20 in. depth

Power: (2) 20 amp lines

### **Equipment Dimensions –**

Espresso Machine: 24" L x 19" W x 19" H

Grinder: 7" L x 11" W x 23" H

# Levy EXHIBITOR TRAFFIC BUILDER

## Smoothie Service

**Frozen Beverage Service for up to 8 hours | \$2,325.00**

**Choose (1) service for duration of event:**

- A) *Dragonfruit & Taro Freeze Trendy Frozen Fun Topped with Coconut*
- B) *Frozen Coffee & Frozen lemonade Delicious, Cool, Caffeinated or Tart & Decaffeinated*
- C) *Chocolate & Vanilla Shakes Classic Shakes Topped with Whipped Cream, Rainbow Sprinkles and cream-filled sugar wafer cookie*
- D) *Strawberry & Mango Smoothie Choice of Strawberry, Mango or Layered Combination*

Package includes:

- One professionally attired attendant
- 400 beverages served in disposable cups, flavor choices above
- High-volume ice blending machine

**ONE TIME SET-UP FEE • \$300.00**

### **Client to Provide at Hospitality Location**

Workspace: 4 -6 ft. skirted table or countertop

Power: (2) 20 amp lines

### **Equipment Dimensions** –

Blending Shroud: 23" L x 12" W x 22" H

Prep Space: 24" L x 12" W



# ALCOHOLIC BEVERAGES

*Levy*

## *Domestic Beer*

*Ordered by the Case*

Budweiser or Bud Light

165 | Case of 24

## *Import Beer*

*Ordered by the Case*

Modelo Especial, Heineken, Stella Artois

215 | Case of 24

## *Craft & Specialty Beer*

*Ordered by the Case*

Blue Moon, Hazy Little Thing IPA, All Day IPA

168 | Case of 24

## *House Wine*

*Ordered by the Bottle*

Chardonnay, Pinot Grigio, Cabernet

Sauvignon, Pinot Noir

42 | Each

## *Premium Cocktails*

Jose Cuervo Gold, Bombay Dry Gin, Svedka

Vodka, Bacardi Superior Rum, Jim Beam

Bourbon, Dewar's White Label

## *Hosted Package Bars*

Wristbands required; Minimum of 75 people

## *Premium Bar Package*

\$48/2-hours; \$12/addtl hour

## *Platinum Bar Package*

\$56/2-hours; \$14/addtl hour

## *Beer & Wine Package*

\$36/2-hours; \$10/addtl hour

## *Hosted Consumption Bar*

Minimum \$1,000 in sales required

Platinum Cocktails - \$13.00

Premium Cocktails - \$12.00

Domestic Beer - \$8.00

Import/Craft Beer - \$9.00

House Wine - \$10.00

Bartenders are required with any liquor purchase. Beer & Wine events for more than 25 people require a bartender. Bartenders are \$250/4-hour shift