



# SUITE MENU

*Levy Restaurants*

# WELCOME

Welcome to the 2012-2013 season at STAPLES Center! We look forward to a memorable season filled with great events and delicious food. Before we tip-off into the new season, please feel free to check out “The Scoop” section in the back of the menu where you’ll find all the information you need to make your suite dining experience an exceptional one.

Our team of chefs have prepared a formidable line-up, featuring event classics as well as some inspiring new creations that are sure to tempt your taste buds! Some of our new items include Grilled Kabobs Chicken Torta Sandwich, Double Pretzel-Crusted Chicken Sandwich, Mega Muffaletta Sandwich, Italian Sausage and Tomato Pasta and three tasty new salads.

We have also introduced a Vegetarian Sampler, Vegan Sampler, half a dozen new snack options and a delicious Salted Caramel Popcorn Cake for dessert!

In an effort to bring you more local and sustainable products, Levy Restaurants has teamed up with Niman Ranch to introduce exclusive menu items for your guests. Niman Ranch farmers and ranchers raise naturally fed, antibiotic-free livestock and all of their gluten-free and all-natural meat products are sure to be a hit in your suite.

STAPLES Center is also pleased to offer online ordering to all licensed Suite Holders. Please visit us online at [www.e-levy.com/staplescenter](http://www.e-levy.com/staplescenter) to pre-order for your upcoming events. Be sure to check out our exclusive specials that can only be ordered online. e-Levy also features descriptions, pictures and wine pairings for all menu items to assist in making your event day selections. Of course, you may also contact your Suite Account Manager with any questions by calling **213.742.7480** or sending an e-mail to [PremiumSeating@staplescenter.com](mailto:PremiumSeating@staplescenter.com)

We look forward to seeing you throughout the 2012-2013 arena season. In the meantime please don’t hesitate to contact us directly at **213.742.7898** with any questions or comments.

**Justin Hurd**

Director of Operations

*Levy Restaurants*

**Lee Zeidman**

Senior Vice President and General Manager

STAPLES Center, Nokia Theatre and L.A. Live

# e-Levy

AS A VALUED e-LEVY USER YOU'LL RECEIVE EXCLUSIVE BENEFITS AND OFFERS INCLUDING:

**CHEF'S PACKAGES**  
**PREVIEWS TO NEW MENU ITEMS**  
**BEVERAGE PAIRING RECOMMENDATIONS**

**ACCESS TO WINE AND BEER SPECIALS**  
**NEWSLETTER AND E-MAIL UPDATES**  
**MUCH MORE!**



**WATCH OUT FOR  
E-MAIL UPDATES!**

**MAKE SURE YOU DON'T MISS OUT ON THIS PREMIUM ONLINE EXPERIENCE. SIGN UP TODAY!**

[www.e-levy.com/staplescenter](http://www.e-levy.com/staplescenter)

# CHEF'S PACKAGES

**SMOKED BBQ ★ FAN FAVORITES ★**

**MVP ★ ALL-AMERICAN ★ FARM TO FORK ★**

**VEGETARIAN EVENT DAY SAMPLER ★**

**VEGAN EVENT DAY SAMPLER ★**

OUR EXECUTIVE CHEF, JOSEPH MARTIN, HAS CREATED THE PERFECT PACKAGE BY HAND-SELECTING THE FINEST FLAVORS AND COMPLEMENTING DISHES DESIGNED TO ENJOY FROM THE START OF THE EVENT TO THE LAST MINUTE, ONE DELICIOUS BITE AT A TIME. SO TAKE IT EASY AND MAKE YOUR NEXT SUITE EXPERIENCE A BIG HIT WHEN YOU CHOOSE ONE OF LEVY'S WINNING COMBINATIONS.

# SMOKED BBQ

THE PERFECT COMPLEMENT TO A GREAT DAY AT THE CENTER!

## SLOW-SMOKED SHORT RIBS

Slowly smoked short ribs in our signature Levy barbecue rub

## SOUTHERN CRUNCHY FRIED CHICKEN

Marinated in buttermilk and dusted in seasoned flour then fried until crisp

## SMOKED BARBECUE CHICKEN SALAD

Crisp romaine, radicchio, spinach, red onion, tomato and beans tossed in a baked bean vinaigrette with cornbread croutons and topped with barbecue chicken breast and fresh grilled corn

## SWEET AND SOUR SLAW

Crisp shaved cabbage tossed with Vidalia onions and distilled vinegar finished with sea salt and parsley

## SMOKED BAKED BEANS

Pinto beans placed in the smoker and finished with applewood-smoked bacon tomatoes, honey and molasses

## HONEY-CHEDDAR CAST IRON SKILLET CORNBREAD

## WARM BLACK-EYED PEA SALAD

Black-eyed peas, peppers, onions and green onions in a red wine vinaigrette

## PULL-APART BUNS

## TRIO OF BARBECUE SAUCES

Mustard, spicy vinegar and sweet

**SERVED FOR A MINIMUM OF TWELVE PEOPLE**

**43.95 PER PERSON**

# FAN FAVORITES

THE ULTIMATE DAY AT THE CENTER STARTS WITH THE PERFECT PACKAGE OF FAN FAVORITES AND OUR SIGNATURE DISHES

## FRESHLY POPPED POPCORN

## WING SAMPLER

A trio of chicken wings tossed with our signature sauces: traditional Buffalo, sweet chili and zesty barbecue

## POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips

## THE SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

## GRILLED CAPRESE FLATBREAD SQUARES

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives, fresh basil leaf and finished with a house-made pesto dressing. Served with a marinated olive salad

## MARKET FRESH VEGETABLES

Served with firecracker ranch dressing

## ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese, tossed in a honey-mustard vinaigrette

## CLASSIC BEEF TENDERLOIN

Black pepper seared tenderloin of beef, chilled, then sliced and presented with red onion and beefsteak red and yellow tomatoes. Accompanied by miniature twist rolls, horseradish sauce, Dijon mustard and homemade potato salad

## HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips

Upgrade menu package by replacing the Hot Dogs with our Ultimate Foot-long Char Dogs

Add 2.00 per person

**SERVED FOR A MINIMUM OF TWELVE PEOPLE**

**51.95 PER PERSON**

# ARENA MVP

THIS PACKAGE SCORES BIG POINTS WITH EVERY FAN!

## FRESHLY POPPED POPCORN

## WING SAMPLER

A trio of chicken wings tossed with our signature sauces: traditional Buffalo, sweet chili and zesty barbecue

## SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda and salsa roja

## THE SNACK ATTACK

An assortment of great snacks, including our signature snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

## MACARONI SALAD

A creamy classic with bacon, eggs, onion and tomatoes

## CLASSIC CAESAR SALAD

Crisp romaine served with Caesar dressing, Parmesan cheese and garlic croutons

## SMOKED PORK SANDWICHES

Smoked barbecue pork in our own barbecue sauce, served with coleslaw and fresh rolls

## HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips

Upgrade menu package by replacing the Hot Dogs with our Ultimate Foot-long Char Dogs

Add 2.00 per person

## MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw

**SERVED FOR A MINIMUM OF TWELVE PEOPLE**

**49.95 PER PERSON**

# ALL-AMERICAN

THIS PACKAGE SERVES UP FOND MEMORIES FROM DECADES AND GAMES OF PAST. ENJOY SOME OF OUR ARENA FAVORITES THAT ARE SURE TO MAKE YOU SMILE.

## FRESHLY POPPED POPCORN

## SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings served with blue cheese dressing

## SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda and salsa roja

## THE SNACK ATTACK

An assortment of great snacks, including our signature snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

## BABY BACK RIB SAMPLER

Sweet and spicy, Thai and classic mustard baby back ribs accompanied by a trio of sauces, Southern-style sweet cornbread and sweet coleslaw

## BLT SALAD

Romaine, bacon, Cheddar cheese and tomatoes tossed with buttermilk dressing and homemade croutons

## MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing

## HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips

Upgrade menu package by replacing the Hot Dogs with our Ultimate Foot-long Char Dogs

Add 2.00 per person

## CHICKEN FLATBREAD SANDWICH

Marinated char-grilled chicken breast, Fontina cheese, baby spinach, tomato and lemon garlic aioli on grilled flatbread

**SERVED FOR A MINIMUM OF TWELVE PEOPLE**

**46.95 PER PERSON**

# FARM TO FORK

EACH OF OUR HOMEMADE FARM TO FORK PACKAGES FEATURE FRESH, NATURAL AND LOCAL FLAVORS OF THE SEASON.

## HOMEMADE HONEY CRUNCH GRANOLA

## FARMERS' MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips

## OUR GARDEN PICKS

Our Chef has selected a fresh assortment of asparagus, zucchini, sweet peppers and more!

## MARKET FRESH FRUIT

## NIMAN RANCH SMOKED PORK LOIN SANDWICH

Specialty smoked and sliced pork loin with caramelized sweet onions, lettuce vine-ripe tomatoes and our signature steak sauce on toasted focaccia bread

## FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honey

## TOMATO, BASIL AND MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar

## GRILLED VEGETABLE PASTA SALAD

Cavatappi pasta, grilled zucchini, red onion and red peppers tossed in a parsley vinaigrette

## NIMAN RANCH BRAISED SHORT RIBS

Marinated artichokes, wild mushrooms and sauce Robert, a classic brown mustard sauce

## FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors, featuring succulent chicken and rosemary with roasted potatoes

**SERVED FOR A MINIMUM OF TWELVE PEOPLE**

**48.95 PER PERSON**

# VEGETARIAN EVENT DAY SAMPLER

A CUSTOMIZED PACKAGE EVEN A CARNIVORE COULD LOVE.

## GOING GREEN SALAD WITH FRIED GREEN TOMATO

Romaine, spinach, green beans, broccoli, cucumber and herbed-champagne dressing

## MINI LEVY SIGNATURE HOUSEMADE VEGGIE BURGERS

Black bean, brown rice and oat bran burgers served on a mini wheat bun

## PICO DE GALLO MAC-N-CHEESE

Housemade pico de gallo with cavatappi pasta, Chihuahua cheese sauce and crispy fried tortillas

## SLOPPY JANE

A riff on a classic! Tempeh, peppers and onions with molasses and brown sugar barbecue sauce – tastes meaty enough for the carnivores!

## ZLT FLATBREAD

Grilled zucchini, romaine, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto on grilled flatbread

**SERVED FOR A MINIMUM OF SIX PEOPLE**

**32.95 PER PERSON**

# VEGAN EVENT DAY SAMPLER

**VEG OUT ON THESE SEASONAL STANDOUTS.**

## **GOING GREEN SALAD WITH FRIED GREEN TOMATOES**

Romaine, spinach, green beans, broccoli, cucumber and herbed-champagne dressing

## **SLOPPY JANE**

A riff on a classic! Tempeh, peppers and onions with molasses and brown sugar barbecue sauce – tastes meaty enough for the carnivores!

## **SUMMER VEGETABLE AND TOFU FLATBREAD**

Grilled zucchini, romaine, vine-ripe tomatoes, marinated and seared tofu, chipotle Veganaise and sun-dried tomato pesto on grilled flatbread

## **APP TRIO**

Handmade guacamole, white bean hummus and spicy salsa served with pita and crisp tortillas

**SERVED FOR A MINIMUM OF SIX PEOPLE**

**27.95 PER PERSON**

# À LA CARTE

COOL STARTERS ★ WARM-UPS ★  
GREENS AND NOODLES ★ LEVY CLASSICS ★  
CHEF SPECIALTY ENTREES ★  
CLASSIC SIDES ★ HAND CRAFTED  
SANDWICHES AND FLATBREADS ★  
DOGS AND MORE ★ TASTE CLUB KIDS MEALS ★  
SNACKS ★ SWEET SPOT ★ SUITE SWEETS

AT LEVY RESTAURANTS, WE HAVE A PASSION FOR FOOD AND A GENUINE ENTHUSIASM FOR SHOWING YOU OUR HEARTFELT HOSPITALITY. WE HOPE YOU ENJOY THIS YEAR'S CULINARY LINE-UP FEATURING EVENT DAY CLASSICS AND NEW SIGNATURE ITEMS THAT WILL MAKE EVERY EVENT AN EXPERIENCE TO SAVOR.

# COOL STARTERS

## CHILLED SHRIMP COCKTAIL

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons 100.95 for 30 pieces

## FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honey 10.95 per person

## FARMER'S MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips 10.95 per person

## SIX-LAYER MEDITERRANEAN DIP

Kalamata olive tapenade, herbed goat cheese, roasted red and yellow peppers, basil pesto, sun-dried tomatoes and garbanzo beans... all the goodness layered and served with cool, fresh cucumbers 10.95 per person

## GRILLED CAPRESE FLATBREAD SQUARES

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives fresh basil leaf and finished with a housemade pesto dressing. Served with a marinated olive salad 8.95 per person

## MARKET FRESH VEGETABLES

Served with firecracker ranch dressing 9.95 per person

## ANTIPASTI FLATBREAD SQUARES

Grilled open-face flatbread with Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto, drizzled with a light balsamic glaze 8.95 per person

## MARKET FRESH FRUIT

9.95 per person

## ASIAN CRUDITE

Wok-seared spicy edamame dusted with Togarashi salt, black sesame cucumbers, gingered daikon and carrots served with wasabi ranch and crispy wontons 9.95 per person

## ANTIPASTI PLATTER

Sopressata, coppa, prosciutto, mozzarella ciliegine, marinated olives, artichokes and roasted peppers with focaccia crostini and herbed flatbread 11.95 per person

## HUMMUS AMONG US

Traditional chickpea, white bean and edamame hummus with crispy pita 9.95 per person

## SUSHI AND SASHIMI

A combination platter of sushi and sashimi that includes: California, spicy tuna and vegetable rolls, Ahi tuna salmon, shrimp, and yellowtail. Served with edamame wasabi, soy sauce and pickled ginger 20.95 per person

## ASIAN LETTUCE WRAPS

Sautéed sweet chili chicken and steamed jasmine rice, accompanied by iceberg lettuce cups, fresh cilantro julienne carrots, bell peppers, green onions and jalapeños. Served with sweet chili sauce and ginger-soy glaze 13.95 per person

## DOWNTOWN DUMPLING

Pollo al carbon, accompanied by steamed bao buns, cilantro, onions, salsa roja, salsa verde and Cotija cheese 13.95 per person

**ALL COOL STARTERS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED**

**CHEF'S PACKAGES | À LA CARTE | CHEERS | THE SCOOP**

# WARM-UPS

## **PICO DE GALLO MAC-N-CHEESE**

Housemade pico de gallo with cavatappi pasta, Chihuahua cheese sauce and crispy fried tortillas 9.95 per person

## **SPICY CHICKEN WINGS**

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing 12.95 per person

## **WING SAMPLER**

A trio of chicken wings tossed with our signature sauces: traditional Buffalo, sweet chili and zesty barbecue 13.95 per person

## **HONEY-LEMON CHICKEN TENDERS**

Farm-raised fresh chicken tenders marinated and roasted with honey, lemon, garlic and fresh herbs. Served with a herb ranch dip 11.95 per person

## **CRAB CAKES**

Served with mustard sauce and zesty lemon aioli 11.95 per person

## **QUESADILLA DUO**

Each accompanied by avocado crema and a smoky tomato salsa 12.95 per person

### **ANCHO-MARINATED CHICKEN**

Served with cilantro and Monterey Jack cheese

### **CARNE ASADA**

With braised brisket, chopped onions, Oaxaca cheese and poblano peppers

## **VEGETABLE QUESADILLA**

Spinach, mushroom, onions and pepper Jack cheese accompanied by avocado crema 10.95 per person

## **HOUSEMADE NACHO BAR**

Served with spicy chili, housemade Chipotle Cheddar cheese sauce, sour cream and jalapeño peppers 9.95 per person

## **SPICY POPCORN CHICKEN**

Crispy popcorn chicken accompanied by our homemade Buffalo-style hot sauce and blue cheese dressing 10.95 per person

**ALL WARM-UPS ARE SERVED FOR A MINIMUM OF SIX PEOPLE  
UNLESS OTHERWISE NOTED**

# GREENS

## GRILLED STEAK SALAD

Marinated and grilled skirt steak, tomatoes, onions, blue cheese crumbles, Parmesan-garlic croutons spinach, radicchio and romaine served with a smoked tomato vinaigrette 9.95 per person

## CLUB HOUSE SALAD

Niman Ranch roasted turkey breast, crispy smoked bacon, Swiss cheese, tomatoes, avocados, spinach radicchio and romaine served with a creamy tomato vinaigrette and toast point croutons 8.95 per person

## HARVEST PEAR SALAD

Asian pear, arugula, celery root and toasted pecans tossed with apple cider vinaigrette and topped with shaved Manchego cheese 8.95 per person

## ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese tossed in a honey-mustard vinaigrette 9.95 per person

## ALL-NATURAL CHICKEN SALAD

Grilled chicken breast, red grapes, celery and toasted almonds tossed in a poppy seed dressing and served with mini soft rolls and Bibb lettuce cups 10.95 per person

## CAESAR SALAD DUO

Bright kale and crisp romaine, each served side-by-side with shaved Parmesan, garlic croutons and our signature Caesar dressing 8.95 per person

Add grilled chicken, steak or shrimp 5.00 per person

## CLASSIC CAESAR SALAD

Crisp romaine served with shaved Parmesan, garlic croutons and our signature Caesar dressing 7.95 per person

Add grilled chicken, steak or shrimp 5.00 per person

## CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette 8.95 per person

## MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing 5.95 per person

## GRILLED VEGETABLE PASTA SALAD

Cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette 7.95 per person

## COLESLAW

Crisp cabbage in a sweet and sour dressing 5.95 per person

## BLT SALAD

Romaine, bacon, Cheddar cheese and tomatoes tossed with buttermilk dressing and homemade croutons 8.95 per person

## GRILLED SHRIMP, PINK GRAPEFRUIT AND AVOCADO SALAD

Butterleaf lettuce tossed with grilled shrimp, grapefruit segments, shaved fennel and grapefruit vinaigrette 12.95 per person

## ALL GREENS ARE SERVED FOR A MINIMUM OF SIX PEOPLE

# BOWL'D OVER NOODLES

## PEANUTTY DAN DAN NOODLES

Udon noodles with toasted peanuts, shredded carrots, green cabbage and peanut dressing 9.95 per person

## SPICY ORANGE CHILE GLASS NOODLES

Rice noodles with ginger-pickled red cabbage, scallions and cilantro 9.95 per person

## THAI NOODLE SALAD

Egg noodles with pea pods, carrots, red pepper, basil and mint tossed in an Asian vinaigrette  
9.95 per person

**ALL NOODLES ARE SERVED FOR A MINIMUM OF SIX PEOPLE**

# LEVY CLASSICS

## CLASSIC BEEF TENDERLOIN

Black pepper seared tenderloin of beef, chilled, then sliced and presented with red onion and beefsteak red and yellow tomatoes. Accompanied by mini soft rolls, horseradish sauce, Dijon mustard and homemade potato salad 19.95 per person

## GRILLED KABOBS

Marinated chicken, grilled beef and Italian sausage kabobs served with Thai chile and spicy barbecue sauces 17.95 per person

## BABY BACK RIB SAMPLER

Sweet and spicy, Thai and classic mustard baby back ribs accompanied by a trio of sauces, Southern-style sweet cornbread and sweet coleslaw 16.95 per person

## ITALIAN SAUSAGE AND TOMATO PASTA

Roasted peppers and kale tossed with Italian sausage, pasta, crushed tomatoes, olives and parsley 12.95 per person

## “FAJITAS” CARNE ASADA AND POLLO AL CARBÓN

Served with salsa cruda, sour cream and warm tortillas 15.95 per person

### GRILLED SKIRT STEAK

Topped with peppers, onions and queso fresco

### GRILLED CHICKEN

With chorizo and Chihuahua cheese

## FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary with roasted potatoes 18.95 per person

## MEATBALL BAR

A selection of our handcrafted meatballs served with fresh rolls 17.95 per person

**TRADITIONAL BEEF** with marinara sauce

**CHICKEN** with green chile verde sauce

**THAI PORK MEATBALL** with ginger-soy barbecue sauce

## BEER-BRAISED SHORT RIBS

Wheat beer-braising sauce, mustard-parsley spaetzle and pickled red cabbage 16.95 per person

**ALL LEVY CLASSICS ARE SERVED FOR A MINIMUM OF SIX PEOPLE  
UNLESS OTHERWISE NOTED**

# CHEF SPECIALTY ENTRÉES

THESE ENTRÉES ARE CREATED TO SAVOR AND SERVED TO ORDER BY OUR CHEFS IN YOUR SUITE.

## GRILLED PEPPERCORN BEEF TENDERLOIN

Grilled to perfection and accompanied by a creamy horseradish sauce and Dijon mustard sauce. Served with grilled asparagus and homemade classic mashed potatoes 39.95 per person

## HICKORY-SMOKED BEEF BRISKET

In-house smoked and served with our bourbon barbecue glaze, accompanied by three cheese macaroni and homemade vegetable coleslaw 29.95 per person

## NIMAN RANCH PORK LOIN

Smoked and Chef-carved with roasted corn and poblano salad, herb-roasted potatoes, apricot and cherry chutney and barbecue sauce 26.95 per person

## BASIL GARLIC SHRIMP

Chef-prepared basil garlic shrimp with lemon aioli and roasted corn salsa. Accompanied by a field green salad with a white balsamic vinaigrette and grilled in-season local vegetables 31.95 per person

## BASIL GARLIC SHRIMP AND PASTA

Our Chef-prepared basil garlic shrimp with lemon aioli and roasted corn salsa. Accompanied by pasta with marinara and alfredo sauces, a field green salad with a white balsamic vinaigrette and grilled in-season local vegetables 39.95 per person

## APPLEWOOD-SMOKED TURKEY BREAST

Served with roasted garlic thyme aioli and dried cherry chutney. Accompanied by bistro-roasted vegetables and organic white bean cassoulet 29.95 per person

## STEAKHOUSE GRILL

Chef-carved aged strip steak accompanied by homemade classic mashed potatoes, creamed spinach and a steak sauce bar including: horseradish cream, homemade steak sauce and wild mushroom demi-glace 42.95 per person

ALL CHEF SPECIALTY ENTRÉES ARE SERVED FOR A MINIMUM OF TWELVE PEOPLE

# CLASSIC SIDES

## THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses 6.95 per person

## GRILLED ASPARAGUS

Char-grilled asparagus accompanied by lemon aioli 6.95 per person

## BAKED BEANS

Slow-cooked baked beans with mustard brown sugar, onions and smoked bacon  
5.95 per person

## HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic 6.95 per person

## CLASSIC MASHED POTATOES

Yukon gold potatoes whipped and served with chives 5.95 per person

## STEAKHOUSE-STYLE CREAMED SPINACH

7.95 per person

## TOASTED QUINOA

Tossed with dried apricots, sour cherries and crunchy almonds 7.95 per person

**ALL CLASSIC SIDES ARE SERVED FOR A MINIMUM OF SIX PEOPLE**

# HANDCRAFTED SANDWICHES AND FLATBREADS

## CHICKEN FLATBREAD SANDWICHES

Marinated char-grilled chicken breast, Fontina cheese, baby spinach, tomato and lemon garlic aioli on grilled flatbread 11.95 per person

## GRILLED CAPRESE FLATBREAD SANDWICHES

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread, served with a marinated olive salad 9.95 per person

## 'ZLT' FLATBREAD SANDWICHES

Grilled zucchini, romaine lettuce, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto on grilled flatbread 10.95 per person

## CHICKEN TORTA SANDWICHES

Roasted chicken breast, spicy aioli, chipotle Jack cheese, lettuce, cilantro and tomato 11.95 per person

## SKIRT STEAK SANDWICHES

Marinated and grilled skirt steak sliced and brushed in our signature steak sauce with creamed horseradish tomatoes and caramelized onions on focaccia bread 13.95 per person

## TUSCAN FLATBREAD SANDWICHES

### GRILLED CHICKEN

Served with roasted tomatoes, baby spinach, Provolone cheese and herb mayonnaise on grilled focaccia bread 15.95 per person

### GRILLED SIRLOIN

Served with Boursin cheese and caramelized onion jam on grilled rosemary focaccia bread 15.95 per person

## MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our homemade Buffalo-style hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw 11.95 per person

## SMOKED PORK SANDWICHES

Smoked barbecue pork in our homemade barbecue sauce, served with coleslaw and fresh rolls 11.95 per person

## SLOW-SMOKED BRISKET SANDWICHES

Smoked brisket with three barbecue sauces: signature, spicy vinegar and tangy mustard. Accompanied by sweet and sour slaw and miniature onion rolls 11.95 per person

## DOUBLE PRETZEL-CRUSTED CHICKEN SANDWICHES

Dijon and crushed pretzel coated chicken with Provolone, Dijon aioli and frisée on a pretzel roll 11.95 per person

## MEGA MUFFALETTA SANDWICH

Mortadella, salami, smoked ham, Provolone and artichoke-sun-dried tomato relish on round muffaletta bread 13.95 per person

**ALL SANDWICHES AND FLATBREADS ARE SERVED FOR A MINIMUM OF SIX PEOPLE**

**CHEF'S PACKAGES | À LA CARTE | CHEERS | THE SCOOP**

# DOGS AND MORE

## ULTIMATE FOOT-LONG CHAR DOGS

All beef foot-long hot dogs, char-grilled to juicy perfection and served with all the traditional condiments and potato chips 8.95 per person

## HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips 6.00 per person

## GUILT-FREE HOT DOGS

Low-fat turkey hot dogs with condiments and baked potato chips 6.95 per person

## SAUSAGE SAMPLER

Featuring grilled bratwurst, Italian and Polish sausages. Served with Dijon whole-grain and yellow mustards sautéed peppers and onions 12.95 per person

**ALL HOT DOGS AND MORE ARE SERVED FOR A MINIMUM OF SIX PEOPLE**



# KIDS MEALS

**TASTE CLUB KIDS MEALS ARE ACCOMPANIED BY FRESH FRUIT, CARROT AND CELERY STICKS WITH RANCH DIP, GRANOLA BAR AND A SOUVENIR 7.95 PER PLAYER**

## **HOT DOG**

With all the favorite fixings

## **MAC AND CHEESE**

A little sports fan favorite! Tossed in a Cheddar cheese sauce

## **CHICKEN TENDERS**

Served with a barbecue dipping sauce

## **GRILLED CHICKEN TENDERS**

Served with a honey-mustard dipping sauce

## **TURKEY AND CHEDDAR SANDWICH**

Served on whole-wheat bread

**OUR TASTE CLUB KIDS MEALS ARE RESERVED FOR PLAYERS TWELVE YEARS AND UNDER WITH ALL-STAR APPETITES**

# SNACKS

## HEALTHY SNACK BASKET

Chomp and cheer with a variety of healthy options to balance your menu — from Pop Chips and dried cherries, to dark chocolate and Luna Bars 89.95 per order

## BOTTOMLESS SNACK ATTACK

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips 49.95 per order

## BOTTOMLESS BBQ SNACK BASKET

Ranch corn nuts, hot 'n spicy peanuts, barbecue corn stix and barbecue kettle-style potato chips 49.95 per order

## BOTTOMLESS SPICY ASIAN SNACK ATTACK

Wasabi peanuts, rice crackers, white wasabi peas and Asian snack mix 49.95 per order

## SMOKED ALMOND AND BACON DIP

Served with crispy pita chips 24.95 per order

## SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda and salsa roja 39.95 per order

## CRUNCHY VEGETABLE CHIPS

Served with a lemon tarragon dip 21.95 per basket

## PRETZEL CROSTINI AND SPREADS

Accompanied by beer cheese and deviled egg spread 39.95 per basket

## BOTTOMLESS FRESHLY POPPED POPCORN

22.95 per basket

## BEER AND BACON MIXED NUTS

Peanuts, corn nuts and almonds with beer bacon caramel 23.95 per basket

## SMOKED ALMONDS

16.95 per basket

## DRY-ROASTED PEANUTS

11.95 per basket

## SNACK MIX

11.95 per basket

## PRETZEL TWISTS

10.95 per basket

## HONEY-ROASTED PEANUTS

11.95 per basket

## POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips 23.95 per basket

## ALL SNACKS SERVE TWELVE PEOPLE

# gluten free

## **GLUTEN-FREE SNACK BASKET**

There's something for everyone on Event Day! Enjoy a selection of gluten-free snacks including:

**FOOD SHOULD TASTE GOOD OLIVE TORTILLA CHIPS**

**CARAMEL AND CHEDDAR POPCORN**

**EDEN ORGANIC BERRY MIX**

**NUGO FREE DARK CHOCOLATE BAR**

**21.95 PER BASKET**

**SERVES 1-2 GUESTS**

**Levy Restaurants is just one call away and a culinary or guest representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.**

We are proud to provide a gluten-free 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.

# SWEET SPOT

LET THEM EAT CAKE!

## CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust 52.95 Serves 10

## SIX-LAYER CARROT CAKE

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and toasted pecans 62.95 Serves 14

## CHOCOLATE PARADIS' CAKE

A rich chocolate gènoise, layered with a chocolate ganache and candied toffee 62.95 Serves 12

## PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips 62.95 Serves 14

## GIMME S'MORE CAKE

Rich chocolate, sweet cream and toffee topped with warm marshmallows 62.95. Serves 12

## SALTED CARAMEL POPCORN CAKE

Vanilla cake layered with salted caramel crunch, creamy custard and topped with soft caramel, vanilla butter cream and caramel popcorn 62.95 Serves 12

**ALL OF OUR SIGNATURE DESSERTS CAN BE PACKAGED TO TAKE WITH YOU TO ENJOY AFTER THE EVENT WITH YOUR FAMILY AND FRIENDS**

# SUITE SWEETS

## GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies 9.95 per person

**SERVED FOR A MINIMUM OF SIX PEOPLE**

# OUR FAMOUS DESSERT CART

YOU WILL KNOW WHEN THE LEGENDARY DESSERT CART IS NEAR. JUST LISTEN FOR THE 'OOHS' AND 'AHS' AS YOUR NEIGHBORS LINE UP IN ENTHUSIASTIC ANTICIPATION OF OUR SIGNATURE DESSERT CART.

## SIGNATURE DESSERTS

Featuring Six-Layer Carrot, Chocolate Paradis', Chicago-style Cheesecake, Gimme S'more Peanut Butter and Chocolate Brownie Stack Cake

## GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Toffee Crunch Blondie, Luscious Lemon and Blueberry

## GOURMET COOKIES AND TURTLES

A sweet assortment of Chocolate Chunk, Reese's® Peanut Butter and White and Milk Chocolate Turtles

## GIANT TAFFY APPLES

Plain, peanut and M&M's® covered Granny Smith apples

## NOSTALGIC CANDIES

A selection of Gummi Bears®, Jelly Belly®, Malted Milk Balls and M&M's®.

And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream DiSaronno® Amaretto, Frangelico and Kahlúa

## CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries graduations, etc.

The cake and candles will be delivered to your suite at a specified time.

We would appreciate a notice of three business days for this service.

# CHEERS

**SPECIALTY DRINKS ★ BEER ★  
WINES ★ LIQUOR ★ CHILL ★**

**LEVY RESTAURANTS IS PROUD TO OFFER YOU A WINE LIST THAT BOASTS THE TOP RATED WINES FROM WINE SPECTATOR'S 'TOP 100 WINES OF THE YEAR.' WE OFFER WINES WITH A VARIETY OF CHARACTERS, STYLES AND BOLD FLAVORS, PROVIDING YOU WITH THE ULTIMATE PAIRINGS FOR YOUR SAVORY FOOD SELECTIONS. THIRSTY FOR A COCKTAIL? CHOOSE FROM OUR EXTENSIVE LIST OF PREMIUM LIQUORS, BEER, MIXERS AND SOFT DRINKS.**

# SPECIALTY DRINKS

Signature Limeade Pitchers - Try our refreshing hand-crafted pitchers of limeade

## LANGUID LIMEADE

A non-alcoholic light mix of limeade, kiwi, green apple and rosemary 39.00 per pitcher

## GINGERSNAP LIMEADE

A non-alcoholic mix of limeade, ginger beer, cranberry juice and agave nectar 39.00 per pitcher

## BLUEBERRY LIMEADE

Stoli vodka, limeade, blueberries and agave nectar 48.00 per pitcher

## ALL LIMEADE PITCHERS SERVE 6

## BACKYARD LEMONADE

Sailor Jerry Rum and lemonade 55.00 per pitcher Serves 6

## STELLA SHANDY

Stella Artois, limeade and ginger ale 55.00 per pitcher Serves 6

## MARGARITA MADNESS

Cool down with a refreshing margarita, made with el Jimador Tequila and served in a 64-ounce pitcher 55.00 Serves 6

Be sure to add a splash of Cointreau Noir to spice up your next event! 5.00

## BEER (Sold by the six-pack)

Budweiser 31.50  
Bud Light 31.50  
Bud Light Lime 31.50  
Miller Lite 31.50  
Miller Genuine Draft 64 31.50  
Coors Light 31.50  
Heineken 36.00  
Heineken Premium Light 36.00  
Amstel Light 36.00  
Corona Extra 36.00  
Corona Light 36.00  
Guinness Pub Draft 36.00 (4 pack)  
Blue Moon White Belgium Ale 36.00  
Fat Tire 36.00  
Stella Artois 36.00 (14.9oz-4 pack)  
Guinness 36.00 (14.9oz-4 pack)

# WHITE WINE

## BUBBLY

Armand de Brignac, 'Ace of Spades' Brut, Reims 495.00  
Taittinger 'La Francaise' Brut Reims 110.00  
Schramsberg Blanc de Blanc, North Coast 90.00  
Dom Perignon, Brut, Epernay 305.00  
Avisi, Prosecco, Veneto 38.00  
Korbel Brut, California 40.00

## LIGHT AND CRISP

SeaGlass Sauvignon Blanc, Santa Barbara 34.00  
Napa Cellars Sauvignon Blanc, Napa 45.00  
Craggy Range Sauvignon Blanc, New Zealand 54.00  
Terra d' Oro Pinot Grigio, Santa Barbara 40.00  
Pighin Pinot Grigio, Collio, Italy 57.00

## CREAMY AND ELEGANT

Folie à Deux Chardonnay, Napa 39.00  
Hess Collection Chardonnay, Napa 49.00  
Sonoma-Cutrer 'Russian River Ranches' Chardonnay, Sonoma 59.00  
Cakebread Cellars Chardonnay, Napa 87.00  
SeaGlass Chardonnay, Santa Barbara 41.00  
Chalk Hill 'Russian River' Chardonnay, Sonoma 80.00

## SWEET AND SMOOTH

Firestone Riesling, Central Coast 32.00  
Montevina White Zinfandel, California 25.00  
Terra d'Oro Moscato, California 39.00

# RED WINE

## RIPE AND RICH

Napa Cellars Pinot Noir, Napa 45.00  
Buena Vista Pinot Noir, Sonoma 52.00  
Foley Pinot Noir, Santa Rita Hills, Santa Barbara County 70.00  
Jayson (by Pahlmeyer) Pinot Noir, Sonoma Coast 89.00  
Sterling Merlot, Napa 48.00  
Sebastiani Merlot, Sonoma 50.00  
Trincherero 'Chicken Ranch' Vineyard Merlot, Rutherford, Napa 81.00

## SPICY AND SASSY

Dona Paula Estate Malbec, Mendoza, Argentina 41.00  
Terra d' Oro Zinfandel, Amador County 42.00  
Angove Shiraz, McLaren Vale, Australia 41.00  
Samsara 'Melville' Syrah, Santa Rita Hills, Santa Barbara County 65.00

## BIG AND BOLD

Joel Gott Cabernet Sauvignon, California 40.00  
Avalon Cabernet Sauvignon, Napa 44.00  
Hall Cabernet Sauvignon, Napa 81.00  
Sebastiani Cabernet Sauvignon, Sonoma 44.00  
Lincourt Cabernet Sauvignon, Santa Ynez 52.00  
Roth Cabernet Sauvignon, Alexander Valley 66.00  
Trincherero Family "Mario's Vineyard" Cabernet Sauvignon, Napa 110.00  
Silver Oak Cabernet Sauvignon, Alexander Valley 140.00

# LIQUOR

(1L BOTTLES)

## VODKA

Grey Goose 85.00  
Grey Goose Cherry Noir 85.00  
Grey Goose L'Orange 85.00  
Grey Goose La Poire 85.00  
Stolichnaya 61.00  
Stoli Salted Caramel 61.00  
Stoli Citros 61.00  
Stoli Elit 110.00  
Finlandia 52.00  
Seagram's 47.00  
Tito's Handmade 60.00

## SCOTCH

Dewar's 'White Label' 57.00  
Dewar's 12 Year Old 69.00  
The Macallan 12 Year Old 80.00  
Johnnie Walker Black 80.00  
Glenfiddich 12 Year Old 78.00  
Balvenie 12 Year Old (750mL) 86.00

## WHISKEY

Jack Daniel's 62.00  
Jack Daniel's Honey 62.00  
Jack Daniel's Single Barrel 86.00  
Woodford Reserve Bourbon 64.00  
Gibson's Canadian Whiskey 61.00  
Tullamore Dew, Irish Whiskey 57.00  
Gentleman Jack 78.00

## GIN

Bombay 56.00  
Bombay Sapphire 63.00  
Hendrick's 81.00

## TEQUILA

el Jimador 44.00  
Cazadores Reposado 90.00  
1800 Silver 79.00  
Herradura Reposado 97.00  
Patrón Silver (750mL) 105.00  
Herradura Anejo (750mL) 102.00

## RUM

Bacardi 50.00  
Bacardi Gold 53.00  
Bacardi Limón 50.00  
Bacardi Coco 50.00  
Sailor Jerry 54.00

## MISCELLANEOUS

Cointreau (750mL) 59.00  
Rémy Martin VS 97.00  
Frangelico 69.00  
Bailey's Original Irish Cream 51.00  
DiSaronno Amaretto 51.00  
Kahlúa 51.00  
Martini & Rossi Dry Vermouth 14.00 (375mL)  
Martini & Rossi Sweet Vermouth 14.00 (375mL)  
Cointreau Noir (750mL) 69.00

# CHILL

(SOLD BY THE SIX-PACK UNLESS OTHERWISE INDICATED)

## SOFT DRINKS

Coca-Cola 17.00  
Diet Coke 17.00  
Coke Zero 17.00  
Sprite 17.00  
Nestea Iced Tea 17.00  
Ginger Ale 18.00  
Barq's Root Beer 17.00  
Minute Maid Lemonade 17.00  
Full Throttle Energy Drink (4 pack) 29.00  
Vitaminwater 31.00

## JUICES

Cranberry-Apple Juice (3 pack) 11.00  
Grapefruit Juice (3 pack) 11.00  
Orange Juice (3 pack) 11.00  
Tomato Juice (3 pack) 11.00  
Pineapple Juice (4 pack) 11.00

## WATER AND CLUB SODA

Dasani Water 25.00  
Tonic Water 17.50  
Club Soda 17.50  
Sparkling Water (3 pack) 17.00  
Smartwater 36.00

## MISCELLANEOUS BEVERAGES

Fresh-Roasted Regular Coffee 13.00 per carafe  
Fresh-Roasted Decaffeinated Coffee 13.00 per carafe  
Hot Chocolate 13.00 per carafe

## BAR SUPPLIES

Bloody Mary Mix 8.00  
Sour Mix 8.00  
Margarita Mix 8.00  
Lime Juice 8.00  
Lemons and Limes 8.00  
Stuffed Olives 8.00  
Cocktail Onions 8.00  
Tabasco Sauce 8.00  
Worcestershire Sauce 8.00

# THE SCOOP

# THE SCOOP

## BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Suite.

### 1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

### RECOMMENDED BEVERAGE RESTOCK PAR

- (1) bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) liter each of Bloody Mary Mix and Margarita Mix
- (2) six-packs each of Coca-Cola and Diet Coke
- (1) six-packs each of Sprite/Diet Sprite, Dasani Bottled Water, tonic water, etc.
- (1) bottle each of white, red and blush wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) three-pack each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Suite Account Manager at 213-742-7480 and they can help you make your selections.

### 2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 4:00 p.m. Pacific Standard Time one business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed online [www.e-levy.com/staplescenter](http://www.e-levy.com/staplescenter) or with your Suite Account Manager at 213-742-7480.

### BE A TEAM PLAYER DRINK RESPONSIBLY

STAPLES Center and Levy Restaurants are dedicated to providing quality events that promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make STAPLES Center a safe and exciting place for everyone.

# THE SCOOP

## HOURS OF OPERATION

STAPLES Center Suite Account Managers 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.

For licensed suite holders, online ordering is now available at [www.e-levy.com/staplescenter](http://www.e-levy.com/staplescenter).

To reach a Representative, dial: 213-742-7480 or e-mail: [PremiumSeating@staplescenter.com](mailto:PremiumSeating@staplescenter.com).

## QUICK REFERENCE LIST

STAPLES Center Premium Seating Services

General Information: 213-742-7480

Facsimile: 213-742-7288

Levy Restaurants Accounting Department

General Information: 213-742-7433

STAPLES Center Leased Suite Holders [www.e-levy.com/staplescenter](http://www.e-levy.com/staplescenter)

## 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 4:00 p.m. Pacific Standard Time, one business day prior to each event. Please place all Saturday, Sunday and Monday event orders by 4:00 p.m. PST on Friday.

Licensed suite holders can order online at [www.e-levy.com/staplescenter](http://www.e-levy.com/staplescenter). Orders can be arranged with the assistance of a Suite Account Manager at 213-742-7480 during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the center does NOT open, you will not be charged for your food and beverage order. If the doors to the center 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. Pacific Standard Time the BUSINESS DAY PRIOR to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Suite Account Manager to sign up for our Beverage Restocking Program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite courtesy phone.

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 STAPLES Center.
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.

Try ordering online with our e-Levy system. To request a login, please visit [www.e-levy.com/staplescenter](http://www.e-levy.com/staplescenter).

# THE SCOOP

## 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 game time to ensure the highest quality.

## SPECIALIZED ITEMS

Levy Restaurants 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 Guest Relations Team can assist you with many other arrangements. It's really one-stop shopping floral arrangements, special occasion cakes — all designed to create a unique event for you and your guests.

## SMALLWARES AND SUPPLIES

Suites will be supplied with all of 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 Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

## PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Levy Restaurants, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to a 20% service charge plus applicable California state sales tax.

- While all food and beverage orders in the Suites at STAPLES Center include a 20% service charge it does not go directly to the server.
- This service charge contributes to higher hourly wages for the entire Levy Restaurants staff at STAPLES Center in order to provide you with the highest quality and service.
- If you would like to reward your server for exemplary service, a gratuity may be added. Please feel free to speak to a manager for further clarification.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at STAPLES Center, 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.

## PARTIES AT STAPLES CENTER

Come out and play where the Lakers, Kings, Clippers and Sparks play! STAPLES Center provides the perfect setting for one-of-a-kind corporate outings and social events, enhanced by the expert service and fine cuisine of Levy Restaurants. Our San Manuel club can accommodate parties up to 250 people.

If you are looking to host a smaller group with an exciting inside view of LA Live, we also offer our Lexus Club.

For more information on private events at STAPLES Center, please call our event planner at 213-742-7887.