



Catering & Private Events

Levy



SIGNATURE BUCKEYE BREAKFAST EXPERIENCE

Our signature spread of cinnamon rolls and bagels with cream cheese, assorted juices, seasonal fruits, and a coffee selection serves up all the breakfast basics that we're proud to share with our guests

12.00 per guest

*Enhance your Buckeye Breakfast Experience by adding selections below.
Served for a minimum of 25 guests*

EGGS, YOGURTS, HOT CEREALS & BREAKFAST MEATS

Farm Fresh Scrambled Eggs

Three Cheese Quiche - A blend of Cheddar cheese, Swiss and Mozzarella cheese with fresh eggs, rich cream sauce and fresh chives

Meat Quiche - A blend of local cheese, smoked bacon, grilled ham and southern sausage with fresh chives

Egg Frittata - Roasted vegetable frittata, mushrooms, onions, cauliflower, spinach, seasonal squash, goat cheese with fresh herbs
French Toast Casserole with Bananas Foster Filling, cream cheese, pecan pieces

Oatmeal Bar with brown sugar, raisins, almonds and fresh berries

Assorted Cereals with 2% and whole milk

Stone Ground Grits served with cheddar cheese, scallions and crumbled bacon

Yogurt Parfaits with vanilla yogurt, fresh berries and granola

Oven Roasted Pork Sausage Links or Patties

Roasted Andouille Sausage Bites

Hickory Smoked Bacon

Oven Roasted Turkey Sausage Links or Patties

Fried Hashbrown Patties

Roasted Yukon Potatoes O'Brien

Buttermilk Biscuits with country sausage gravy

CHOOSE 3 14.00 per guest

+3.50 per guest for each additional choice

BREAKFAST SANDWICHES

Breakfast Burrito with spicy ground chorizo, scrambled eggs, queso fresco and pico de gallo

Grilled Breakfast Wrap with egg white, grilled seasonal squash, roasted mushrooms, peppers, goat cheese and a flour tortilla

Butter Croissant with egg omelet, bacon and hollandaise sauce

Biscuit with hand-breaded chicken breast, egg and American cheese

Bagel with seasoned sliced beef, egg and pepper jack cheese

7.50 each

OMELET STATION Chef

Attended Omelet Station with a variety of fresh vegetables, assorted meats and cheeses. Served with salsa and hot sauce.

10.00 per guest + attendant fee

PLATED BREAKFAST

All plated breakfasts are served with assorted pastries, honey butter and fruit preserves, juice and coffee service.

Selection 1 Farm Fresh Scrambled Eggs, potato hash and smoked bacon
20.00 per guest

Selection 2 Asparagus & Roasted Red Pepper Frittata served with breakfast potatoes and chicken sausage
22.00 per guest

Selection 3 Hardwood Smoked Bacon Quiche with Jack Cheese and Yukon gold potatoes and turkey sausage links
22.00 per guest

Selection 4 Brioche French Toast with berry compote and maple syrup served with breakfast sausage and seasonal fruit garnish
23.00 per guest

BREAKFAST CHEF TABLES

All breakfast chef tables are served with freshly brewed coffee, decaffeinated coffee and hot tea.

THE KICKOFF

Fresh Seasonal Fruits & Berries
Assorted Breakfast Breads and Pastries with butter and jam
Farm Fresh Scrambled Eggs
Hickory Smoked Bacon
Skillet Fried Breakfast Potatoes
18.00 per guest

THE FIRST QUARTER

Fresh Seasonal Fruits & Berries
Bananas Foster French Toast Casserole with sweet maple syrup
Oatmeal Bar with brown sugar, raisins, almonds and fresh berries
Farm Fresh Scrambled Eggs
Hickory Smoked Bacon & Pork Sausage Patties
Crispy Fried Hashbrown Patties
Assorted Breakfast Breads, Mini Muffins and Bagels with butter, assorted jams and cream cheese
20.00 per guest

THE SECOND QUARTER

Fresh Seasonal Fruits & Berries
Yogurt with granola, mixed berries
Assorted Mini Muffins
Build Your Own Breakfast Sandwich Bar:
- Buttermilk biscuits, English muffins, butter croissants and flour tortillas
- Hickory Smoked Bacon
- Andouille Sausage
- Hand-breaded Fried Chicken Breasts
- Turkey & Pork Sausage Patties
- Farm Fresh Scrambled Eggs
- Shredded Cheese and Fire Roasted Salsa
- Hollandaise Sauce
- Fried Yukon Gold Breakfast Potatoes
24.00 per guest

THE TRAINING CAMP

Fresh Seasonal Fruits & Berries
Assorted Bagels with a variety of spreads including chive, strawberry, smoked salmon & caper and Everything cream cheeses
Egg White Frittata with wild arugula, mushrooms and baby tomatoes
Farm Fresh Scrambled Eggs
Chicken Sausage
Herb Grilled Tri-Tip Bites
26.00 per guest

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.

ALL DAY BREAKS

Savory, sweet, and everything in between--craft the perfect snack break with a completely customized menu built around the array of items below.

Individual Yogurts **4.00 each**

Breakfast Pastries **36.00 dz**

Assorted Bagels with cream cheese **38.00 dz**

Whole Fruit **30.00 dz**

Seasonal Sliced Fruit Platter **65.00, serves 10-12**

Assorted Kind Bars **5.00 each**

Assorted Granola Bars **28.00 dz**

Assorted Individual Bags of Chips **4.00 each**

Assorted cookies by the dozen **30.00 dz**

Brownies by the dozen **35.00 dz**

Buckeyes **30.00 dz**

Assorted Ice Cream Novelties **4.00 each**

Snack Attack includes snack mix, kettle chips, dry roasted peanuts and pretzel twists
59.00 per order. Order serves 10-12

Potato Chips & Gourmet Dips includes kettle chips with roasted garlic Parmesan, French onion and blue cheese dips
32.00 per order. Order serves 10-12.

Tortilla Chips with salsa rojo and roasted salsa verde
45.00 per order. Orders serves 10-12

HALF-TIME HUDDLE

Freshly Popped Popcorn
Warm Pretzel Bites with spiced stout mustard, jalapeño
beer cheese and chocolate peanut butter dips
Stadium Shelled Peanuts
Classic Beef Chili served with sour cream, shredded
Cheddar cheese, scallions and tortilla chips
15.00 per guest

BUTCHER, BAKER AND CHEESE MAKER

Hand-cut cheeses and sliced meats with artisan chutneys, mustards and local honeys with warm baguettes
110.00 per order. Orders serves 10-12 guests

CHEFS GARDEN VEGETABLES

Farmers market fresh vegetables with buttermilk ranch dip
65.00 per order. Order serves 10-12 guests

LOCAL DONUT STATION

A variety of local donuts served with whipped cream and chocolate sauce
11.00 per guest

HOT CHOCOLATE & CIDER BAR

Rich hot chocolate and apple cider with assorted toppings to include marshmallows, white chocolate shavings, mini chocolate chips, cinnamon sticks, peppermint sticks and whipped cream
12.00 per guest

****Add spirits and bartender for additional fee**

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BOXED LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet individually wrapped sandwiches, crunchy sides, and sweet treats.

19.00 per box

GOURMET SANDWICHES

choose one per box

maximum 3 sandwich selections per order

TURKEY CLUB

Roasted turkey, bacon, herb aioli, lettuce, tomato, cheddar cheese on multigrain

TURKEY

Smoked turkey with garlic-Parmesan aioli, Swiss cheese, lettuce and tomato on cracked wheat

HAM & SWISS

Smoked Ham and Swiss with mustard butter on brioche bun

ITALIAN SUB

Mortadella, salami ham, provolone, shredded lettuce, tomato, red onion, pepper rings, red wine vinaigrette on a hoagie

ROAST BEEF

Roast beef with gruyere cheese and horseradish cream with caramelized onion jam on brioche bun

SMOKED PASTRAMI

Smoked pastrami with Swiss cheese and thousand island on rye

FRESH VEGETABLE PITA

Mushrooms, cucumber, carrots, arugula, avocado crema, tomatoes, red onion and Feta on grilled pita bread

ZLT FLATBREAD

Zucchini, sun-dried tomato pesto and pepper jack cheese on grilled flatbread

WHOLE FRUIT & CHIPS

choose two per box

Seasonal Whole Fruit

Traditional Coleslaw

Tri-Colored Bow Tie Pasta Salad with roasted peppers, carrots and olives

Broccoli Crunch Salad with tomato, Swiss cheese and a sweet creamy dressing

Mustard Potato Salad

Kettle Chips

DESSERTS

choose one per box

Fudge Brownie

Chocolate Chip Cookie

Fruit Cup

Buckeye

Assorted Granola Bar

ADD BEVERAGES

Bottled Water **2.50 each**

Soft Drinks **2.50 each**

All pricing subject to a 20% service charge and 7.5% Ohio sales tax.



LUNCHEON CHEF TABLES

SOUP & SALAD

Hearty Chicken Noodle Soup

Classic Broccoli Cheddar Soup

Fresh Field Green Salad with carrots, cucumbers, shaved red onion, house-made croutons, artisanal greens, sun dried tomatoes, red wine vinaigrette and ranch dressings

Chopped Romaine Caesar with cherry tomatoes, shaved Parmesan, house-made croutons and creamy Caesar dressing

Cookies & Brownies
18.00 per guest

SALAD TRIO

Garden Vegetable Soup

Roasted Tomato Basil Bisque

Cobb Salad with iceberg lettuce, roasted corn, diced tomato, red onion, shredded cheddar cheese served with buttermilk ranch dressing

Creamy Grilled Chicken Salad grapes, walnuts and celery

Tuna Salad with fresh herbs, creamy mustard, celery seed and celery

Assorted Sliced Breads

Platters of green leaf lettuce, sliced fresh tomatoes, pickle chips and red onion

Dessert Bars & Fudge Brownies
23.00 per guest

SANDWICH BOARD

Roasted Corn Chowder

House Garden Salad with mixed field greens, tomatoes, cucumbers, carrots and shaved red onions with balsamic dressing and ranch dressing

Country Style Potato Salad with creamy whole grain mustard, celery, scallions

Board of Assorted Sandwiches to include:

Turkey Club - Roasted turkey, bacon, herb aioli, lettuce, tomato, cheddar cheese on multi-grain

Ham & Swiss - Smoked Ham and Swiss with mustard butter on brioche bun

Fresh Vegetable Pita - Mushrooms, cucumber, carrots, arugula, avocado crema, tomatoes, red onion and Feta on grilled pita bread

Cookies & Brownies
25.00 per guest

ADD BEVERAGES

Bottled Water **2.50 each**
Soft Drinks **2.50 each**

SMOKEHOUSE SAMPLER

Smoked Boneless Chicken Thighs smothered in black pepper vinegar BBQ sauce

House Smoked Pulled Pork tossed in BBQ sauce and served with mini buns

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

Creamy Mac & Cheese

Creamy Coleslaw

Roasted Seasonal Vegetables

Sliced Pound Cake with sweetened strawberries and whipped cream
24.00 per guest

STADIUM LUNCH TABLE

Choice of three grilled options:

- Grilled Local Beef Burgers
- House-Seasoned Grilled Chicken Breasts
- Housemade Turkey Burgers
- Grilled All Beef Hot Dogs
- Stadium Brats
- Black Bean Burger (Vegetarian)

Served with hamburger and hot dog buns, Cheddar, Swiss and Provolone sliced cheeses, platters of green leaf lettuce, sliced tomatoes, red onions and pickles with traditional condiments

House Garden Salad with mixed field greens, tomatoes, cucumbers, carrots and red onion with balsamic vinaigrette and ranch dressing

BBQ Baked Beans

Buttery Sweet Potato Mash

Assorted Seasonal Pies
26.00 per guest

SHORT NORTH STREET TACOS TABLE

Build Your Own Taco:

- Shredded Chicken with cilantro, grilled pineapple, pico de gallo

- Fish Taco with seasoned Tilapia, toasted coriander slaw and fire roasted pico de gallo

- Throw Back Taco with traditional seasoned ground beef, colby jack and pico de gallo

Fire Roasted Spanish Rice

Field Greens Salad with orange segments, jicama and honey-chipotle dressing

Crispy Tortilla Chips

Corn & Black Bean Salsa with lime vinaigrette

Cinnamon Sugar Churros with chocolate dipping sauce
28.00 per guest

SMALL BITES & BREAKS

BEEF/PORK

Cold

Crispy Prosciutto and herbed ricotta on a grilled baguette and white balsamic reduction **5.50 each**

Hot

Beef Wellington served with house made horseradish creme and chives **6.00 each**

Grilled Beef Satay with soy vinaigrette and toasted sesame seeds **5.50 each**

Housemade Beef Meatball with crushed tomato sauce **4.00 each**

BBQ Pork Belly Bites with tomato-jalapeno jam & cornbread **5.00 each**

Sweet & Spicy Country Style Rib Bites with chili garlic and smokey BBQ sauce **6.00 each**

Pork Potsticker with soy and sweet chili **4.50 each**

CHICKEN

Cold

House-made Chicken Salad Crostini with fried capers **4.50 each**

Hot

Roasted Chicken Thigh Satay with choice of Buffalo, BBQ or Sweet Chili Sauce **5.00 each**

Southwest Chicken Quesadilla Cone with avocado crema **4.50 each**

Pecan Chicken with peach chutney **5.50 each**

Chicken Cordon Bleu Bite **4.50 each**

Fried Chicken Slider topped with bacon, sweet pickles and Jalapeno aioli served on a Hawaiian roll **5.00 each**

SEAFOOD

Cold

Shrimp Cocktail - Jumbo shrimp served with zesty cocktail and remoulade sauce with fresh cut lemons. **6.00 each**

Hot

Crab Cake with lemon and old bay aioli **6.50 each**

Shrimp & Grits **6.00 each**

VEGETARIAN

Cold

Pearl Mozzarella and Cherry Tomato Caprese Skewer **4.50 each**

Hot

Baby Spinach and Brown Mushroom Quesadilla with pico de gallo **4.50 each**

Vegetable Spring Roll with sweet soy **4.50 each**

Stuffed Mushrooms with spinach and Parmesan risotto **3.50 each**

VEGAN

Cold

Grilled Corn and Black Bean Salsa Tostada **5.50 each**

Hot

Stuffed Mushroom Caps with spinach, mushrooms and fresh lemon zest **3.00 each**

Buffalo Cauliflower Quinoa Meatball **4.00 each**

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



SMALL BITES & BREAKS

ARTISANAL CHARCUTERIE

Imported prosciutto, salami, mortadella, and coppa served with pickled vegetables, stout mustard, assorted chutneys and sliced old world breads and flavored olive oil.

350.00 per order, serves 25

LOCAL & INTERNATIONAL CHEESE DISPLAY

Chefs Selection of Domestic, International Cheeses, served with orange blossom honey, fresh seasonal berries, dried fruit garnish, sliced breads, crackers and crispy pita chips.

300.00 per order, serves 25

MOZZARELLA & HEIRLOOM TOMATOES BOARD

Seasonal ripe tomatoes and assorted grilled vegetables with our garden basil pesto

135.00 per order, serves 10-12

HUMMUS TRIO

Traditional, roasted bell pepper, roasted garlic-Parmesan. Served with crispy carrots, celery, sliced breads, crackers and crispy pita chips.

300.00, serves 25

FLATBREAD SQUARES SAMPLER

- Fresh Mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli

- Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze

130.00 per order, serves 10-12

STADIUM HAPPY HOUR

Enjoy Stadium Classics!

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

Classic Beef Chili served with sour cream, shredded Cheddar cheese, scallions and tortilla chips

Donatos Large Cheese & Pepperoni Pizzas

20.00 per guest, served for a minimum of 15

GRILLED KABOBS

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

13.00 per guest, served for a minimum of 15

CRISPY FRIED CHICKEN TENDERS

Served with BBQ, honey mustard and ranch dipping sauces

9.00 per guest, served for a minimum of 15

SOUTHWEST NACHO BAR

Served hot with chili, queso blanco cheese sauce, salsa, sour cream, jalapeño peppers and crispy tortilla chips.

10.00 per guest, served for a minimum of 15

BUFFALO CHICKEN DIP

A Columbus favorite! Smoked chicken, blend of cheeses, buffalo sauce and ranch dressing topped with blue cheese and green onions. Served with crisp tortilla chips, celery sticks and carrots.

75.00 per order, serves 10-12

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



RECEPTION TABLES & CARVING STATIONS

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 beurre 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

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

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

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DINNER CHEF TABLES

Minimum 25 guests per order

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

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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

'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**

MINI CUPCAKE BAR

An assortment of delicious mini cupcakes including salted caramel, red velvet and carrot cake

6.00 per guest

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

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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 Coke, Coca-Cola Classic
and Sprite
2.50 each

BOTTLED WATER

Dasani
2.50 each

BAR SELECTIONS

HOSTED DELUXE BAR

COCKTAILS

Featuring Grey Goose Vodka, Bombay
Sapphire, Maker's Mark, Captain Morgan,
Bacardi Superior, Chivas Regal, Patron Silver
9.00 per drink

WINE BY THE GLASS

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

PREMIUM BEER **7.50 each**

DOMESTIC BEER **6.50 each**

BOTTLED WATER **2.50 each**

SOFT DRINKS **2.50 each**

JUICES **3.75 each**

HOSTED PREMIUM BAR

COCKTAILS

Featuring Tito's Handmade Vodka, Bombay
Sapphire, Dewar's White Label, Bacardi
Superior, Jack Daniel's, Jose Cuervo Especial
8.00 per drink

WINE BY THE GLASS

Featuring Copper Ridge Chardonnay,
Cabernet, Merlot and White Zinfandel
7.50 per glass

PREMIUM BEER **7.50 each**

DOMESTIC BEER **6.50 each**

BOTTLED WATER **2.50 each**

SOFT DRINKS **2.50 each**

JUICES **3.75 each**

PACKAGE BAR SERVICE

	2 HOURS	3 HOURS	4 HOURS
DELUXE BRANDS	25.00 per guest	28.00 per guest	30.00 per guest
PREMIUM BRANDS	23.00 per guest	26.00 per guest	28.00 per guest
BEER AND WINE	20.00 per guest	23.00 per guest	26.00 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 8:00a.m. to 4:00p.m. EST, Monday through Friday, to assist you in planning your event.

Please send all catering requests to osucatering@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 14 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 20% 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.