

To order catering please go to
<https://tastelosangelesbylevy.com/menus/#levygo>

Exhibitor catering orders can be placed at the bottom of the
page

Online Sampling Form
<https://app.smartsheet.com/b/form/ded6413f91974c-7c9936cc4c93eb9c22>

LOS ANGELES, CA

Catering Menu



34.0522° N, 118.2437° W

Los Angeles, often referred to simply as LA, is a major city located in the southern part of California, United States. It's a global center for entertainment, culture, media, fashion, science, technology, and education.





Los Angeles, CA

OUR FOOD MATTERS

In 2020, we started on the **Our Food Matters** journey with a newfound appreciation of just how precious food is to our communities and climate. Food can be regenerative to our world by restoring & drawing down the carbon from greenhouse gasses into the soil. This practice creates a more prosperous, biodiverse, living soil that will deliver better flavored and nutrient-dense foods for our customers to enjoy.

As a company of Chefs, Levy and Compass Group USA is on the frontline of change in the food system. We have built relationships and continue to partner with organizations that provide us with the knowledge and tools that we need to make a difference for our clients, our people, and our planet.

For us, **fighting climate change is as easy as making delicious food** for our clients and guests. We are rebuilding recipes, literally from the ground up, with the most regenerative ingredients that are also readily available to our Chefs. With these reengineered recipes, we are able to utilize our scale to both expand our biodiversity and drive restorative change within the system.

"Planting for the mind, body and soul"






THE SCOOP

WE BELIEVE THAT EVERY OCCASION SHOULD BE.

Extraordinary

IT'S ALL ABOUT THE FOOD AND THE THOUSANDS OF DETAILS THAT SURROUND IT. YOUR DEDICATED CATERING SALES MANAGER WILL PARTNER WITH YOU TO SHAPE AN EXPERIENCE THAT STANDS OUT. TOGETHER WE LOOK FORWARD TO DELIVERING

GUARANTEES	TAXES & FEES	CHINA SERVICE
 <p>IN ORDER TO PROVIDE THE HIGHEST QUALITY AND SERVICE, A GUARANTEED NUMBER OF ATTENDEES AND QUANTITIES OF FOOD IS REQUIRED 7 DAYS PRIOR TO YOUR EVENT. PLEASE REFER TO YOUR CATERING AGREEMENT FOR MORE DETAILS.</p>	 <p>PLEASE NOTE THAT ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO A 19.5% SERVICE CHARGE AND A SEPARATE 7.5% ADMINISTRATIVE FEE, PLUS APPLICABLE SALES TAX. RATES ARE SUBJECT TO CHANGE. ONLY THE SERVICE CHARGE IS DISTRIBUTED TO SERVICE EMPLOYEES.</p>	 <p>CHINA IS INCLUDED WITH SERVICES IN ALL MEETING ROOMS AND ANY PLATED FUNCTIONS. ADDITIONAL FEES WILL APPLY FOR CHINA SERVICE IN ALL OTHER SPACES.</p>


FULL PAYMENT IS REQUIRED


Prior to the commencement of services.

BEVERAGES

INDIVIDUAL

ASSORTED SOFT DRINKS + CANNED SPARKLING WATER
4.50 each

PATH SPARKLING WATER
7 each 

PATH ALUMINUM REUSABLE BOTTLED WATER
7 each 

BOTTLED COLD BREW
8.50 each

ASSORTED CANNED JUICES
Orange, Cranberry, Apple
6 each

FRESH PRESSED JUICES
10

PACKAGES

SINGLE SERVE COFFEE BREWER PACKAGE
600 per package

Make-it-yourself single brew machine that contains four packages of 24 pods (96 cups total) of assorted coffee, decaf, and herbal teas, five gallons water, half and half, oat milk, assorted sugars.

***REQUIRES POWER COFFEE POD REPLENISHMENT**
85 per box of 24 pods

NESPRESSO BREWER PACKAGE
800 per package

Nespresso machine that contains four packages of 24 pods (96 pods total) of assorted espressos, five gallons water, half and half, oat milk, assorted sugars.

***REQUIRES POWER POD REPLENISHMENT**
120 per box of 24 pods

BY THE GALLON

FRESH BREWED GROUNDWORKS COFFEE
90 per gallon

Regular and decaffeinated coffee, includes half and half, oat milk, assorted sugars

+ ALMOND MILK, SOY MILK
10 per gallon of coffee

+ HOUSEMADE VANILLA OR CARAMEL SYRUP
10 per gallon of coffee

HERBAL TEAS
90 per gallon
Includes honey and lemon

 **SIGNATURE ICED HORCHATA COFFEE**
99 per gallon

FRESH SQUEEZED LEMONADE
55 per gallon

FRESH SQUEEZED STRAWBERRY LEMONADE
55 per gallon

BREWED ICED TEA
55 per gallon
Served with lemon wedges

AGUAS FRESCAS
60 per gallon
Jamaica, Horchata, Melon

JUICE
55 per gallon
Orange, cranberry, or apple

SPA WATER
60 per gallon
Cucumber Lime, Watermelon Mint, Ginger Lemon

5 GALLON SPRING WATER
75 each

WATER COOLER
60 per day

THE BAR

BEER

Assorted Local Craft Beers - \$9 / \$12

Import - \$9

Domestic - \$8

Cider - \$9

Seltzer \$9

WINE

Canned - \$12

By the Glass – starting at \$12

please reach out to your Sales Manager for a full wine list

COCKTAILS

Canned Cocktails - \$14

Cocktails by the Glass – starting at \$14

Bartender required – 1 per 75

Bar selections rotate + are subject to change

THE FUTURE
IS IN OUR

HANDS
be brave enough to start a conversation that matters.



WE STRIVE TO CREATE A CIRCULAR ECONOMY
WITH BETTER BOTTLED WATER

THE LA CONVENTION CENTER HAS COMMITTED TO
DISCONTINUING THE USE OF SINGLE USE PLASTIC BOTTLES.

In it's place - we have added more water filling stations and we now offer a refillable aluminum water solution that is not only better for the environment, but tastes better too!

BREAKFAST CHEFS TABLES

BROKEN SPANISH

Short Rib Machaca, Piquillo Chimichurri, Queso Fresco, Spanish Tortilla Bake with Manchengo, Churro French Toast Casserole, Sonoran Flour Tortillas
48

MORNING STROLL

Freshly Baked Signature Pastries, Seasonal Fresh Sliced Fruit Jars, Egg Frittata, Cinnamon Toast Casserole, Applewood Smoked Bacon, Chicken Apple Sausage, Breakfast Potatoes
45

BREAKFAST BITES

Freshly Baked Mini Signature Pastries, Taste of LA Fruit Salad Jars, Low Fat Greek Yogurt Parfait Jars with Crunchy Granola, Seasonal Berries Drizzled with Honey, Sous Vide Egg Bites (meat + Veg option)
48

HEALTHY AND FIT

Almond Butter Toast with sliced bananas and honey, Turkey Bacon, Spinach frittata, Whole Grain Oatmeal Flan, Fresh Watermelon and Seasonal Berries
46

CONTINENTAL

Freshly Baked Signature Pastries, LA Fruit Salad Jars, Regular Coffee + Hot Tea Service
30

***PLATED OPTIONS AVAILABLE UPON REQUEST.**

BREAKFAST EXPERIENCES

CHILAQUILES ACTION TABLE

Crispy Fried Corn Tortillas, Spicy Salsa Verde, Roasted Tomato Salsa, Charro Beans, Avocado, Cilantro, Roasted Fresh Chiles, Fried or Scrambled Eggs, Assorted Hot Sauces
Chef Attendant required
52

BREAKFAST BOARDS

LOX AND BAGELS BOARD

Scottish Smoked Salmon, Assorted Bagels, Plain and Chive Cream Cheese, Sliced Cucumbers, Slived Tomatoes, Red Onions, Capers - Vegan Option – Cured Tomato Lox
44

WHIPPED RICOTTA BOARD

Honey, Lemon, Lavender, Artisan Breads, Assorted Crackers
36

BRUNCH TOASTS

Avocado and Chia Seeds, Almond Butter and Banana, Ricotta Salata and Honey, Mozzarella and Pesto, Nutella and Fresh Berries
42

BREAKFAST PINSAS

min 25 guests
Bacon, Egg, Cheddar Cheese
Tomato, Spinach, Mozzarella
16

ALL MENUS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.

Avoiding gluten and vegan/vegetarian options available.

All menus can be boxed for an additional fee.

BREAKFAST ENHANCEMENTS

FRESH BAKED BREAKFAST PASTRIES
70 per dozen

AVOIDING GLUTEN + VEGAN PASTRIES
150 per 2 dozen

ASSORTED DONUTS
60 per dozen

ASSORTED BAGELS
with cream cheeses
75 per dozen

ASSORTED INDIVIDUAL YOGURTS
5 each

YOGURT PARFAIT JARS
11 each

OVERNIGHT OAT JARS
*flavors must be ordered by the dozen
Options include:
Wild Berry, Granny Smith, Cinnamon Roll
12

COCONUT CHIA PARFAITS
with tropical fruit
12

TASTE OF LA FRUIT SALAD JARS
10

BREAKFAST ENHANCEMENTS

HOT OATMEAL BAR
Brown Sugar, Dried Fruits, Fresh Berries
12

TASTE OF LA BREAKFAST BURRITO
Fresh Scrambled Eggs, Cheddar Cheese, Tater Tots, Cilantro Crema.
16

Available as vegetarian or with Breakfast Sausage or Bacon.

Avoiding Gluten + Vegan
TASTE OF LA BREAKFAST BURRITO
Minimum of 12 per order.
plant-based egg, soyrizo, vegan cheese
19

BREAKFAST EMPANADAS

with House made Chimichurri
150 per dozen

BREAKFAST SANDWICHES
MIN 25 GUESTS
BACON, EGG, GOUDA, BRIOCHE
TURKEY SAUSAGE, EGG WHITE, PROVOLONE CHEESE, ENGLISH
MUFFIN
HAM, EGG, CHEDDAR, PRETZEL CROISSANT
FRIED CHICKEN, HOT HONEY, WAFFLE
16

ALL MENUS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.

ALL DAY BREAKS

BUILD YOUR OWN TRAIL MIX

Pretzels, Puffed Oats, Granola, M&Ms, Dried Fruit, Toasted Coconut, Yogurt Covered Pretzels, Assorted Nuts and Seeds
18

MOVIE THEATER

M&Ms, Gummy Bears, Malted Milk Balls, Jellybeans, Popcorn
20

SWEET + SALTY

House made potato chips with parmesan dip, housemade poptarts, dried fruits, chocolate bark and salted caramel bar, cookies + brownies
18

EMPANADA BAR

Assorted Local Empanadas with House Chimichurri
150 per dozen

CINNAMON ROLL SHOP

Chef attendant required

House-Made Cinnamon Rolls, Whipped Cream, Dark Chocolate Shavings, Candied Pecans, Seasonal Berries
25

COOKIES & CHAI

Triple Chocolate Chunk Cookie, Snickerdoodle Cookie, House Made Chai + Dirty Chai
20

ENERGIZE

Crudite cups with housemade hummus, housemade trail mix bags, yogurt parfaits, protein bars
30

LOCAL FARMER'S MARKET

Crudite cups with buttermilk ranch, whole fruit, pita chips with assorted housemade hummus
23

THE FUTURE
IS IN OUR

HANDS
be brave enough to start a conversation that matters.



WE KEEP IT LOCAL



We prioritize ingredients from local and diverse artisans

At **TASTE** Los Angeles, powered by Levy - we like to give back to our local community, and what better way to do that than giving our guests a **TASTE** of Los Angeles! Ask your Sales Manager about our local options!

GRAB & GO BREAKS

FRESH BAKED BREAKFAST PASTRIES	70 / dozen	CRUDITÉS CUPS	9
AVOIDING GLUTEN + VEGAN PASTRIES	150 / 2 dozen	FRESH BAKED COOKIES	55 / dozen
DONUTS	60 / dozen	CHOCOLATE FUDGE BROWNIES & BLONDIES	65 / dozen
ASSORTED BAGELS with cream cheeses	75 / dozen	GOURMET DESSERT BARS	70 / dozen
INDIVIDUAL YOGURTS	5	INDIVIDUAL TRAIL MIX	8
YOGURT PARFAIT JARS	10	INDIVIDUALLY PACKAGED SNACKS	5
OVERNIGHT OAT JARS <i>*flavors must be ordered by the dozen</i> Wild Berry, Granny Smith, Cinnamon Roll	11	HOUSE MADE KETTLE CHIPS with garlic parmesan dip	12
COCONUT CHIA PARFAITS with tropical fruit	11	FRESHLY POPPED POPCORN BAGS	10
TASTE OF LA FRUIT SALAD JARS	10	ICE CREAM BARS	72 / dozen
WHOLE FRUIT	5	HOUSE MADE ASSORTED CEREAL MARSHMALLOW BARS	8
ASSORTED ENERGY + GRANOLA BARS	5	CHIPS + SALSA	11 per person
		PITA CHIPS + HOUSE MADE HUMMUS	14 per person

ALL MENUS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.

LUNCH

Boxed

Box Lunch menus are designed for 25 or more people.
Box lunch services are grab and go drop off service for up to two hours.

CLASSIC

Includes whole fruit, Bagged Kettle Chips, fresh baked cookie
36

SIGNATURE

Includes whole fruit, Bagged Kettle Chips, Brownies & Blondies
38

Listed price includes standard box.

Branded boxes + canvas bags available for additional fee.

Tabled

Menu minimum 24.
Sandwiches will be served plattered. Minimum 12 of each sandwich option.
Includes 2 sides and 1 dessert.

40

SIDES + SNACKS

(CHOOSE 2)

- PASTA SALAD
- POTATO SALAD
- WHOLE FRUIT
- TASTE OF LA FRUIT CUP
- KETTLE CHIPS
- PITA CHIPS AND HUMMUS

SWEETS

(CHOOSE 1)

- COOKIES
- BROWNIES & BLONDIES
- RICE CRISPY TREATS
- AVG + VG OPTIONS
AVAILABLE 2 MORE PP

SALADS

BLT SALAD

Baby Iceberg, Applewood Bacon, Campari Tomato
Buttermilk Dressing
18



TASTE OF LA SIGNATURE "SOM TUM" I LIKE MANGOES

Baby Lettuces, Fresh Green Papaya, Mango Sapurana, Heirloom Tomato,
Crispy Forbidden Rice, Tamarind Vinaigrette
18

POWER SALAD

Kale, Spinach, Red Quinoa, Sunflower
Seeds, Seasonal Fruit, Garbanzo Beans
Poppy Seed Vinaigrette
16



AUTUMN SALAD

Shredded Chicken, Sunflower Seeds,
Pomegranate Seeds, Sweet Potato Squash
Maple Vinaigrette
18



KALE CAESAR

Baby Kale, Grana Padano,
Crispy Parmesan Crumb
Cesar Vert
16



TACO COBB

Little Gem Lettuce, Grilled Shrimp, Grilled Corn, Pumpkin Seeds,
Heirloom Tomatoes, Queso Fresco, Ancho Chile Vinaigrette
18

SANDWICHES

TUSCAN CHICKEN SANDWICH

Chicken Breast, Roasted Red Peppers, Pesto Aioli, Provolone
Cheese on Focaccia
16

TASTE OF LA SIGNATURE BANH MI CHICKEN BREAST

Jicama, Carrot, Jalapeno, Cucumber, Cilantro Aioli on Sourdough
18

CHIMICHURRI STEAK

Tender Marinated Steak, Pickled Mustard Seed, Onion Jam, Tomatoes,
Shallot, Grilled Green Onion, Arugula
18

FARMER'S MARKET TURKEY SANDWICH

Turkey Breast, Arugula, Local Bleu Cheese, Balsamic Vinaigrette on
Cranberry Walnut bread
18

CREOLE HAM SANDWICH

Jambon de Paris, Southern Pimiento Pate, House Dill Pickles
16



BUFFALO CAULIFLOWER WRAP
with Vegan Ranch and AVG tortilla
16



CAPRESE SANDWICH

Mozzarella, Tomato, House Pesto
on Focaccia
16



ROASTED VEGGIE SANDWICH
White Bean Hummus

Sliced Pepperoncini on Olive Batard
16

Los Angeles THE CITY OF DREAMS

Los Angeles is a city of opportunity, but also a sanctuary for diversity. The city's unparalleled food scene has left an indelible mark on our approach to food, from using the freshest ingredients in hearty health-conscious dishes to melding vibrant ethnic flavors together to create trends that are distinctly L.A. Our creativity runs wild and our potential to build awe-inspiring, soul-satisfying dishes is limitless.

What makes Los Angeles so special is the melting pot of people that have made the city their home.

At **TASTE Los Angeles, Powered By Levy**, we celebrate the people of Los Angeles through our beautifully curated Chefs Table Menus - to truly give you and your guests, a

Taste of Los Angeles



BEVERLY HILLS

ARUGULA SIMPLISSIME
with Sheep's Milk Manchengo and Citronette

DITALINI ANTIPASTO SALAD
with torn Basil and Peperoncinis

HERB ROASTED CHICKEN
with Lemon Thyme Jus

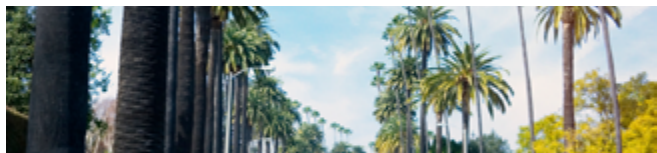
TIGER PRAWN
with Peperonata Rosso

PASTA GEMELLI
with Basil Pesto

HONEYNUT SQUASH
with Sunflower Seeds and Calabrian Honey

MINI CHEESECAKES

55



K-TOWN

CABBAGE AND APPLE SLAW
with Chili Vinaigrette

RICE NOODLE KIMCHI
with Black Sesame Dan Dan

KOREAN CHILI CHICKEN
Yakitori Style

BULGOGI SPICED BARBACOA

CALROSE RICE
with Furikake seasoning

VEGETABLE STIR FRY

YUZU ICE BOX COOKIES

55



ALL MENUS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.

ABBOT KINNEY

CARIBBEAN SALAD

Lettuce, Chicory, Dried Mango, House made Carrot Crisps, Ginger Dressing

JERK CHICKEN THIGHS

BEEF PASTALLITOS

FRIED SWEET PLANTAINS

CARIBBEAN RICE
with toasted coconut

MARINATED BLACK BEANS

GUAVA CAYENNE EMPANADA

55



SANTA MONICA

FRENCH BISTRO SALAD

Baby Lettuces with Champagne Vinaigrette

SLICED BAGUETTE
with assorted butters

SHRIMP PROVENCAL

CRISPY CHICKEN
with Shallots and Gruyere Mornay

BROWN BUTTER CAMPANELLI

ROASTED ASPARAGUS

LEMON PISTACHIO TART

55



ALL MENUS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.

GRIFFITH PARK

CUCUMBER, TOMATO, ONION SALAD
with dill and mint, feta vinaigrette

QUINOA TABOULEH
Arugula, cilantro, roasted onions, radish

SANTA MARIA STYLE TRI TIP
with tomato chimichurri

HERB ROASTED CHICKEN BREAST
with Rosemary Pan Gravy

BROCCOLINI
with lemon butter

FINGERLING POTATOES

SEASONAL COBBLER

55



OLVERA STREET

TIJUANA CAESAR SALAD

ELOTE CORN SALAD

BUILD YOUR OWN FAJITA BAR
grilled skirt steak, grilled chicken, grilled
vegetables with pepper and onions, flour and corn
tortillas, pico de gallo, shredded cheese,
guacamole, sour cream

SHREDDED BEEF STREET TAQUITO
with guacamole sauce and queso fresco

SPANISH STYLE RICE
RANCHERO STYLE BEANS

MINI CHURROS

55



ALL MENUS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.

RECEPTION BITES

all bites \$10 per piece

COLD BITES

CHARCUTERIE BITES
AVG

MELON CAPRESE SALAD
with prosciutto, melon balls, burrata, white balsamic + honey,
garnished with basil + mint
AVG

BALSAMIC STRAWBERRY, MOZZARELLA, BASIL CROSTINI
V

GARDEN CRUDITES SHOOTERS
VG/AVG

OYSTER MUSHROOM CEVICHE
AVG/VG

WATERMELON POKE
VG/AVG

HOT BITES

SHRIMP + GRITS
AVG

MINI MUSHROOM BITES

MINI DITALINI MAC & CHEESE
Fontina, Gruyere, Cheddar

BUFFALO CAULIFLOWER TACOS
with avocado + vegan cilantro crema on corn tortillas
AVG, VG

FISH TACOS

MINI CHICKEN AND WAFFLE CONES
with Cinnamon Cayenne Syrup

GRILLED CHEESE
with Tomato Soup Shooters
V

SESAME CHICKEN MEATBALLS
AVG

MINI EMPANADAS

CHICKEN POTSTICKERS

EVERYTHING PRETZEL + BEER CHEESE DIP

RECEPTION BITES

all bites \$10 per piece

SLIDERS & MINIS

BULGOGI BEEF SLIDERS

red cabbage kimchi, lime, sweet chili

AHI TUNA TOSTADAS

wasabi aioli, salsa negra

MINI MEATBALL SUBS

parmigiana reggiano on mini dinner rolls

CHEESEBURGER SLIDERS

lettuce, tomato, pickles, secret sauce

IMPOSSIBLE BURGER SLIDER

VG

CHICKEN BANH MI SLIDERS

daikon, jalapeno slaw, chili aioli

NASHVILLE HOT CHICKEN

spicy butter pickles, Hawaiian roll

DESSERTS

LEMON PISTACHIO TARTLETS

GOAT CHEESE SOPAPILLAS

DESSERT WAFFLE STICKS

Rainbow Sprinkles, Breakfast Cereal, Dark Chocolate

DESSERT SHOOTERS

strawberry shortcake, tres leches, triple chocolate

HOUSEMADE POPTARTS

CHURRO CUPS

with chocolate + dulce de leche

LA FRUIT STAND CUP

seasonal fruit + melon tossed with lime and chili pepper
AVG/VG

GUAVA CAYENNE EMPANADA

MINI BUTTERMILK PIE

BRIE EN CROUTE WITH RASPBERRY

CINNAMON APPLE EMPANADA

RECEPTION

Stations

DOWNTOWN DOJO

Chicken Shanghai Dumpling
Sesame Chicken Meatball
Vegetable Egg Roll

Korean BBQ Beef Tacos - queso fresco, pickled onions, cilantro
30

TASTE OF THE MEDITERRANEAN

Mini Chicken Schwarma Bowls – with crispy falafel, basmati rice, tomato, red onion, cucumber salad
Dolmas – Stuffed Grape Leaves with Tzatziki Sauce
Hummus Display with Fresh Pita + Pita Chips – Traditional and HouseMade Beet Hummus, Olive Tamponade, Spicy Feta Dip, assorted fresh vegetables
Spanakopita with onions and herbs
34

LATE NIGHT LA

Chicken Asada and Cauliflower Street Tacos
Elote Cup – Corn nibblets with crema, queso fresca, tajin, chopped cilantro
Build Your Own Guacamole Station – smashed avocado, pomegranate seeds, jalapenos, cilantro, roasted corn, diced red onions, diced tomatoes
Fresh Tortilla Chips
34

CARVED CAMPFIRE S'MORES

jumbo housemade marshmallow, graham crackers, chocolate slabs, pretzel rods, reeses cups, oreos, brownie bites, strawberries, chocolate sauce, nutella
*Chef attendant required
28

BREAD PUDDING BAR

bourbon vanilla bread pudding, s'mores bread pudding, wild berry bread pudding
24

NOSTALGIC SODA FLOAT BAR

root beer, orange soda, blackberry soda
vanilla bean ice cream
*Chef attendant required
14

CINNAMON ROLL SHOP

housemade cinnamon rolls, whipped cream, dark chocolate shavings, candied pecans, fresh berries
*Chef attendant required
25

ALL MENUS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.

RECEPTION



GARDEN FRESH VEGETABLES

chef's colorful selection of the freshest market vegetables served with buttermilk ranch dip, traditional hummus

18

CALIFORNIA ARTISAN CHEESEBOARD

artisan selection of hand crafted cheeses accompanied by house made chutneys, honey, artisan breads and crackers

24

ANTIPASTI

imported cured meats, cheeses, local seasonal vegetables, marinated olives served with a variety of flat breads crostini's and breadsticks

26

CHARCUTERIE

cured meats, cheeses, local jams, fresh + dried fruit served with baguettes and crackers

28

FRESH FRUIT

seasonal local fresh fruits and berries

18

MEDITERRANEAN TABLE

roasted garlic hummus, house made beet hummus, spicy feta dip, tabbouleh, dolmas, feta cheese stuffed peppers, marinated olives and sun dried tomatoes crisp pita chips, soft naan bread

30

ALL MENUS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.

SHOW STOPPERS

Popcorn Cart

Includes Popcorn Machine and Kernels for popping
Popcorn Bags, and Service Attendant
For up to 6 hours of service
price satisfies quantities for up to 400 portions
\$5 per additional serving
(must be purchased in increments of 100)
\$1,500 per day

Smoothie Service

6 hours of service
Attendant included
400 – 7oz servings – Strawberry or Mango
\$5 per serving after 400
(must be purchased in increments of 100)
\$3,250 per day

Specifications: 50 LB
Requirements: Exhibitor required to provide electrical (One
dedicated 110 volt, 20 amp circuit) and 5' x 6' operating space

additional activations available upon request

ESPRESSO SERVICES

DELUXE PACKAGE

Includes service for 8 hours and unlimited servings as well as:
Espresso Machine, Grinder
A trained / professional barista
100% Arabica Regular and decaf Espresso Beans
Deluxe Menu of Gourmet Espresso Drinks
4 flavored syrups
Hot teas, hot chocolate, and chai lattes
Custom Logo on branded sleeves (Graphics due minimum 4 weeks
prior)
Ripple Machine to print Logo + Branding on Foam
\$5,000

*Options for iced latte, iced mocha, iced caramel macchiato, iced
chai tea latte available for an additional \$750

ESSENTIAL PACKAGE

Includes 4 hours of service and 300 servings as well as:
Espresso Machine, Grinder
A trained / professional barista
100% Arabica Regular and decaf Espresso Beans
Essential Menu: Espresso, Espresso Macchiato, Latte, and
Cappuccino
2 flavored syrups
\$3,400

Additional servings - \$4.75 per serving
(must be ordered in quantities of 100)
Additional service hours priced based on availability.

SAMPLING

THIS INFORMATIONAL PACKET INCLUDES THE FOLLOWING:

- SAMPLING FORM + GUIDELINES
- SAMPLE COI - RETURN TO LEVY
- TFF APPLICATION - RETURN TO
Bclarke@unicomm.org

**THE SALE
OF FOOD +
BEVERAGE
ITEMS IS
STRICTLY
PROHIBITED.**

LOS ANGELES CONVENTION CENTER

SAMPLING FORM

information



1 FIRST STEP: DO YOU QUALIFY?

Are you the Manufacturer or Distributor?

Sponsoring Organizations of expositions and trade shows, and/or their exhibitors, may distribute **SAMPLE** food and/or beverage products **ONLY** upon written authorization and adherence.

ITEMS DISPENSED ARE LIMITED TO **PRODUCTS MANUFACTURED, PROCESSED OR DISTRIBUTED BY EXHIBITING COMPANIES.**

4 FOURTH STEP: BUYOUT FEES

FOOD OR BEVERAGE PRODUCTS BROUGHT ON THE PREMISES FOR CONSUMPTION THAT DO NOT FALL WITHIN THE SAMPLING PARAMETERS

A buy-out fee will be determined by Levy on a case by case basis; however, the fee will be based on a percentage of the retail pricing for the food and/or beverage item and is subject to all applicable taxes and service charges.

2 SECOND STEP: SIZE RESTRICTIONS

All items are limited to **SAMPLE SIZE** and must be **dispensed/distributed in accordance to Health Codes**

Non-Alcoholic Beverages limited to maximum of No cans or bottles will be permitted. Food items are limited to "bite size", not to exceed Portions or a 2 oz. prepackaged samples.

5 FIFTH STEP: HEALTH DEPARTMENT

Every exhibitor that plans to sample food and beverage must obtain a Temporary Food Facility Permit through the LA County Health Department.

The permit is only valid for the specified site, dates, and business or organization. Each permit is limited to one food facility (exhibitor) operated by one owner.

PLEASE READ OVER THE FULL COMMUNITY EVENT HEALTH DEPARTMENT REQUIREMENTS

ESPECIALLY AS IT RELATES TO HAND WASHING AND WARE WASHING SINKS.

Sampling exhibitors are all required to provide their own hand washing sink.

3 THIRD STEP: SAMPLING ALCOHOL

All alcohol sampling requires a Levy Bartender - fees apply

Alcoholic beverage sampling is permitted only if you are the manufacturer or distributor of the beverage. must be "sample" sizes

ALCOHOLIC BEVERAGES
2 oz. for beer/wine + .25 oz for liquor
HANDLING/STORAGE FEES MAY APPLY

6 SIXTH STEP: PAPERWORK SUBMISSION

RETURN TO EVENT ORGANIZER

- TEMPORARY FOOD FACILITY APPLICATION

RETURN TO LEVY

- [SAMPLING AUTHORIZATION FORM LINK HERE!](#)

ADDITIONAL STAFFING + SERVICES FEES MAY APPLY

LOS ANGELES CONVENTION CENTER

SAMPLE COI

certificate of insurance

EXHIBITING FIRM MUST PROVIDE LEVY WITH A CERTIFICATE OF INSURANCE SHOWING EVIDENCE OF COMMERCIAL LIABILITY WITH AN EACH OCCURRENCE LIMIT OF \$1,000,000.

Please review the attached sample for clear instructions.

ACORD CERTIFICATE OF LIABILITY INSURANCE DATE (mm/dd/yyyy) 07/29/2019

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER: CONTACT NAME, PHONE, FAX, ADDRESS, INSURER(S) AFFORDING COVERAGE, NAIC #

INSURED: CA, INSURER A: Truck Insurance Exchange 21709, INSURER B: Farmers Insurance Exchange 21662, INSURER C: Mid Century Insurance Company 21667, INSURER D:, INSURER E:, INSURER F:

COVERAGES: CERTIFICATE NUMBER: REVISION NUMBER:

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

TYPE OF INSURANCE	ADDENDUMS	POLICY NUMBER	POLICY EFF DATE	POLICY EXP DATE	LIMITS
GENERAL LIABILITY <input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR	Y X	602631901	10/01/2018	10/01/2019	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTALS \$ 100,000 POLLUTANTS (As Occurrence) \$ 5,000 MED EXP (Any one member) \$ 1,000,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMPOUND \$ 2,000,000
AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input checked="" type="checkbox"/> ALL OWNED AUTOS <input checked="" type="checkbox"/> NON-OWNED AUTOS <input checked="" type="checkbox"/> HCHEDULED AUTOS	Y X	602631901	10/01/2018	10/01/2019	COMBINED SINGLE LIMIT \$ 1,000,000 BODILY INJURY (Per person) \$ 1,000,000 BODILY INJURY (Per accident) \$ 1,000,000 PROPERTY DAMAGE (Per accident) \$ 1,000,000
<input checked="" type="checkbox"/> UMBRELLA LIA <input checked="" type="checkbox"/> EXCESS LIA <input checked="" type="checkbox"/> RETENTION \$ 10,000	Y X	605441576	10/01/2018	10/01/2019	EACH OCCURRENCE \$ 5,000,000 AGGREGATE \$ 5,000,000
WORKERS COMPENSATION AND EMPLOYERS LIABILITY ANY FUTURE COMPANIES EXCLUDE (Check/Uncheck End User Responsibility as Applicable) T/R: YES/NO DESCRIPTION OF OPERATIONS: MEAT	N/A				WC BODILY INJURY/ILLNESS/ETC \$ S.L. EACH ACCIDENT \$ S.L. DISEASE - EA EMPLOYED \$ S.L. DISEASE - POLICY LIMIT \$

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (Attach ACORD 101, Additional Revenue Schedule, if more space is required)

Endorsement - (IF APPLICABLE, WILL BE DELIVERED WITH POLICY).
All Entities below have been added as Additional Insured & Loss Payee.

CERTIFICATE HOLDER: Levy Premium Foodservice Limited Partnership & AEG/Los Angeles Convention Center, 1201 S. Figueroa St, Los Angeles, CA 90015

CANCELLATION: SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE: Derek Anderson

ACORD 25 (2018/05) © 1988-2010 ACORD CORPORATION. All rights reserved. The ACORD name and logo are registered marks of ACORD

PLEASE ENSURE THE CERTIFICATE OF INSURANCE IS UPLOADED AT LEAST 30 DAYS PRIOR TO THE EVENT.

SAMPLING AUTHORIZATION FORM [LINK HERE!](#)



OR USE THE QR CODE!

CERTIFICATE HOLDER:
LEVY PREMIUM FOODSERVICE LIMITED PARTNERSHIP
+ AEG/LOS ANGELES CONVENTION CENTER
1201 S. FIGUEROA ST.
LOS ANGELES, CA 90015

Los Angeles Convention Center
TFF APPLICATION
Temporary Food Facility Permit



RETURN THIS COMPLETED

DOCUMENT TO

Bclarke@unicomm.org

**THE SALE OF FOOD AND
BEVERAGE WILL NOT BE
PERMITTED.**

LA COUNTY DEPARTMENT OF HEALTH PERMIT FEES:

1. ORGANIZER PERMIT: \$ 358.00
2. FOOD DEMONSTRATOR \$ 59.00 (ONLY SAMPLING THE PRODUCTS AND NO SALES INVOLVED)
3. TFF PRE-PACKAGED \$ 82.00 (FOR SELLING THE PRODUCTS AND NO SAMPLING)
4. TFF PRE-PACKAGED WITH SAMPLING \$ 116 (IF YOU ARE SAMPLING AND SELLING THE PRODUCTS AT THE SAME TIME)
5. FOOD PREPARATION \$ 184.00

PLEASE BE ADVISED THAT APPLICATION SUBMITTED LESS THAN 14 CALENDAR DAYS PRIOR TO THE START OF THE EVENT WILL BE SUBJECTED TO AN EXPEDITED PROCESSING FEE.



TEMPORARY FOOD FACILITY (TFF) APPLICATION

ENVIRONMENTAL HEALTH - COMMUNITY EVENTS PROGRAM

5050 Commerce Drive, Baldwin Park, CA 91706

www.publichealth.lacounty.gov/eh – (626) 430-5320



Submit 30 days in advance of the event.

Applications submitted less than 14 calendar days prior to the start of the event will be subject to a late processing fee.

Applications submitted in less than two business days before the event will not be processed.

Type or Print in Black or Blue INK. Enter N/A where requested information does not apply. Do not leave blank fields.

TFF OPERATOR INFORMATION		EVENT INFORMATION	
Name of TFF Booth:		Event Name:	
Name of Operator/Owner:		Date (s) of Event:	
Mailing Address:		Event Address:	
Contact Phone Number:		Event Location: <input type="checkbox"/> Indoor <input type="checkbox"/> Outdoor	
Email:		Hours of TFF Operation Set Up Hours: _____ to _____ Event Hours: _____ to _____	
Name of Person-in Charge: _____		Temporary Food Facility Type: <input type="checkbox"/> Food Booth <input type="checkbox"/> Food Truck <input type="checkbox"/> Food Cart <input type="checkbox"/> Permanent Structure <input type="checkbox"/> Annual Food Booth	
Cell Phone:			
Event Organizer's Name:		Number of Food Employees:	
Event Organizer' Contact Number:		Event Frequency: <input type="checkbox"/> Single Event <input type="checkbox"/> Recurring Event	
FOOD OPERATION			
<input type="checkbox"/> Pre-packaged food only <input type="checkbox"/> Pre-packaged food with sampling <input type="checkbox"/> Food demonstration <input type="checkbox"/> Food preparation (all food preparation is to be completed within the food booth or at a permitted food facility)			
FOOD BOOTH CONSTRUCTION			
Food preparation booths must be constructed with 4 sides, a washable floor and overhead protection. Prepackaged food booths require a washable floor and overhead protection.			
Overhead Covering: <input type="checkbox"/> Canvas <input type="checkbox"/> Wood Other: _____ Floor materials: <input type="checkbox"/> Asphalt <input type="checkbox"/> Concrete <input type="checkbox"/> Wood Other: _____ Walls materials: <input type="checkbox"/> Screens <input type="checkbox"/> Canvas <input type="checkbox"/> Wood Other: _____			
Booth supplied by: <input type="checkbox"/> TFF Operator <input type="checkbox"/> Event Organizer <input type="checkbox"/> Rent from: _____			
Booth Size: _____			
Size of Pass Thru Window: _____			

HOT/COLD HOLDING EQUIPMENT	
Identify methods of maintaining food hot (135°F) or cold (41°F/45°F) during hours of operation.	
Cold Holding:	<input type="checkbox"/> Mechanical refrigerator <input type="checkbox"/> Ice Chest <input type="checkbox"/> Cold Table <input type="checkbox"/> Other (Specify): _____
Hot Holding:	<input type="checkbox"/> Steam Table <input type="checkbox"/> Electric Soup Warmer <input type="checkbox"/> Chafing Dishes <input type="checkbox"/> Electric Rice Cooker/Warmer <input type="checkbox"/> Hot Holding Cabinet (Cambro) <input type="checkbox"/> Hot Dog Roller Grill <input type="checkbox"/> Heat Lamp <input type="checkbox"/> Other (Specify): _____
At the end of the operating day, all potentially hazardous foods that are held between 42°F and 45°F shall be destroyed.	
At the end of the operating day, all potentially hazardous foods held at or above 135°F shall be destroyed.	
<i>I agree to voluntarily destroy any and all potentially hazardous food(s) held between 42°F and 45°F and/or held at or above 135°F at the end of the operating day in a manner approved by the enforcement agency.</i> _____ Initial	
EQUIPMENT/UTENSILS	
Will multi-use kitchen utensils be used inside the booth for food preparation? <input type="checkbox"/> Yes (complete Utensil Washing section and Liquid Waste Removal section) <input type="checkbox"/> No <input type="checkbox"/> Not Applicable	
Utensil Washing (Detergent, sanitizer, and test strips must be available at 3-compartment sink)	
<input type="checkbox"/> 3-compartment sink within food booth <input type="checkbox"/> Shared 3-compartment sink provided by Organizer	
Sanitizer to be used (test strips must be available to test sanitizer concentration)	
<input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Iodine	
Identify all equipment that will be used for food preparation at the food booth: <input type="checkbox"/> Barbecue Grill <input type="checkbox"/> Range Burner <input type="checkbox"/> Deep Fryer <input type="checkbox"/> Griddle <input type="checkbox"/> Charbroiler <input type="checkbox"/> Mixer <input type="checkbox"/> Blender <input type="checkbox"/> Other (Specify): _____	
<i>Please contact the Fire Department if using propane, open-flame equipment, charcoal, or wood for safety requirements.</i>	
Identify all utensils (knives, scoops, spatulas, bowls) that will be used for food preparation at the food booth: Specify: _____	
Multi-use eating and drinking utensils are prohibited (plates, glassware, etc.).	
FOOD PROTECTION	
Identify methods of protecting foods from customer contamination.	
<input type="checkbox"/> Sneeze Guards <input type="checkbox"/> Hinged Chafing Dishes <input type="checkbox"/> Only pre-packaged food or bottled drink <input type="checkbox"/> Prepared and stored away from the customers <input type="checkbox"/> Individual portion samples <input type="checkbox"/> Other (Specify): _____	
Identify overnight food and utensil storage location for events longer than 1 day: _____	
<i>Food and utensils must be stored overnight in a secure, vermin proof and weatherproof location. Potentially hazardous foods must be stored overnight under mechanical refrigeration.</i>	

HANDWASHING FACILITIES

Handwashing sinks are required in a TFF that handles open food.

Handwashing sinks with warm and cold running water, hand soap, single-use towels, and a trash receptacle must be provided at all handwashing sinks.

Provided by:

- Event Organizer Food Operator Pre-packaged only (not required)

Type of handwashing sink that will be used:

- Permanently plumbed sink with hot and cold water under pressure
 Self-contained portable sink (with potable water and wastewater holding tanks)
 Gravity-fed warm water (100°F) with spigot and catch basin may be approved for events that operate for 3 day or less and *wastewater must be properly disposed.*

Water Source: _____ **Volume of Water:** _____ **Gallons**

FACILITY REQUIREMENTS

Electrical Supply

Provided by: Event Organizer Food Operator

If the event is scheduled for more than one day, will the TFF(s) have continuous electricity to power refrigerator(s) overnight?

- Yes No

Toilet Facilities for Food Employees

Provided by: Event Organizer Food Operator

Refuse/Trash Removal

A trash receptacle must be provided inside the TFF booth

Is the event organizer providing refuse/trash services?

- Yes No

If no, provide refuse service information:

Name/Company: _____

Address: _____

Phone: _____

Frequency of trash/refuse removal _____ times/per day

Liquid Waste Removal

Is the event organizer providing liquid waste removal service from all areas of the event including within the booth?

- Yes No

If no, provide liquid waste removal service information:

Name/Company: _____

Address: _____

Phone: _____

Frequency of liquid waste removal _____ times/per day

TEMPORARY FOOD OPERATOR ACKNOWLEDGEMENT

As the Temporary Food Facility Owner/Operator, you acknowledge that you understand your role and responsibilities by initialing the following statements:

- _____ 1 Rapid reheating/cooking devices (e.g., flat grill, BBQ) must be available and capable of reheating food to 165°F within 2 hours. Steam tables, heat lamps, and crockpots are not designed for rapid reheating.
- _____ 2 Hot-holding devices (e.g., steam table, heat lamp) must be capable of holding hot foods at or above 135°F at all times.
- _____ 3 A probe thermometer for checking internal food temperatures must be on-site and available for use at all times.
- _____ 4 A handwashing station available and equipped with warm water (100-108°F), a spigot providing a continuous stream of water that leaves both hands free to allow for vigorous rubbing and supplied with soap and single use paper towels throughout the event. A catch basin is required to be set up **within** the food preparation area and easily accessible for use before beginning any food preparation.
- _____ 5 All food handlers have been trained in food safety.
- _____ 6 All booths must have overhead protection, and open food preparation areas must be fully enclosed to protect the food from outside contamination.
- _____ 7 A smooth and easily cleanable floor will be used if the booth is located on dirt or grass (booths located on asphalt/concrete do not require additional flooring).
- _____ 8 The applications must be submitted at least 14 days before the event. All late applications will be assessed a late fee at the time of processing. I understand a supplemental fee will be invoiced, in addition to the required permit fee, if the application submittal and/or modifications to the original application are submitted less than 14 days before the event start date. Modifications include, but are not limited to, correcting incomplete applications for changes to the menu, participating vendors, or warewashing facilities.
- _____ 9 No ill employees will be working with food, food contact surfaces, or equipment.
- _____ 10 I understand that failure to meet the conditions approved in this application may result in the suspension of approval to operate the event, suspension of the approval to operate the affected food booths, and/or may result in the filing of misdemeanor charge. *California Retail Food Code Section 114395*
- _____ 11 I understand that I am responsible for obtaining approval from all applicable agencies, including the local fire department, planning department and Alcohol Beverage Control.
- _____ 12 I understand that I will be charged up to three times the permit fee if found operating without a valid health permit. I understand that permits are non-transferable.
- _____ 13 I understand that once the application is reviewed, the permit fee is non-refundable, including any late penalty fee.

I declare under penalty of perjury that to the best of my knowledge and belief, the statements made herein are correct and true. I consent to all necessary inspections made according to law and incidental to the issuance of this permit and the operation of this business. I understand and hereby consent to any information I provide on this permit application to be considered a public record subject to disclosure under the California Public Record Act.

Application Completed By:

Printed Name: _____ **Title:** _____

Applicant Signature: _____ **Date:** _____

DO NOT COMPLETE INFORMATION BELOW – FOR OFFICE USE ONLY

Date Application Received: _____ <input type="checkbox"/> Application Reviewed	Application Approved <input type="checkbox"/> Yes <input type="checkbox"/> No Reason for denial:	Reviewer Signature _____ Date:	
Amount Paid:	Invoice #:		

FEES ARE NONREFUNDABLE

Community Event Fee Descriptions	Fiscal Year 2022 – 2023 Fee
Pre-packaged TFF	\$82.00
Pre-packaged TFF with Samples	\$116.00
Food preparation TFF	\$184.00
Food Demonstration TFF	\$59.00
Pre-packaged Annual Site Specific TFF	\$164.00
Pre-packaged Annual Site Specific with sampling TFF	\$209.00
Food preparation Annual Site Specific TFF	\$507.00
Seasonal Pre-packaged TFF	\$82.22
Seasonal Pre-packaged with Samples	\$116.00
Community Event Organizer	\$358.00
Out of County/Unpermitted Mobile Food Facility (Pre-packaged)	\$82.00
Out of County/Unpermitted Mobile Food Facility (Open Food)	\$184.00
Late Fee (minimum \$50 or 25% of fee)	Varies

Payment Options

Pay Online:

You can pay for your Public Health Permit online using your Credit Card (Visa, MasterCard, American Express, Discover), Debit Card, or Electronic Check (ECheck). Please note that there is an additional convenience fee charge per transaction using online payment. The convenience fee for Credit/Debit Cards is 2.22% (with a minimum of \$1.49) and \$0.49 for Electronic Checks.

Scan QR Code (For Service Request) below for Online Payment option. Note: All applications must be received, and an invoice obtained prior to paying online.



Pay In-Person:

You may make a payment in person at the Environmental Health Headquarters located on the address below or any of our other Environmental Health District Offices between the hours of 8:00 am – 4:00 pm, Monday through Friday. Please contact the Community Events Program for available offices to make a payment. An acceptable form of payment includes Cash, Cashier’s Check, or Money Order (Please note: No personal check). Cash payments made in person must be in the exact amount. Please have your Account ID number and Invoice number available at the time of payment.

Department of Public Health - Environmental Health Division
 Permit and Licensing Program – Cashier/Registration
 5050 Commerce Drive
 Baldwin Park, CA 91706
 (626) 430-5350

Visit our website for other locations at <http://publichealth.lacounty.gov/eh/>

Payment Instructions:

- You will not be able to make a payment until your applications have been received and an invoice generated.
- Please have your Account ID number **and** the Invoice number ready. Both are available on the invoice statement.
- Payments made online must be paid in full, no partial payments will be accepted.
- You will need to accept the online payment process Terms and Conditions in order to complete your payment.
- **Important** - Once your online payment has been accepted; you must print your receipt and submit a copy of the receipt to the Community Events Program for proof of permit fee payment prior to the permit being issued. **Proof of payment must be submitted before the review of your applications will begin. If proof of payment is not submitted at least 14 days prior to the event, applications will be subject to the late fee, regardless of when the application was submitted to Environmental Health.**

Should you have any questions or concerns, please feel free to contact us at communityevents@ph.lacounty.gov or (626) 430-5320 from 8:00 a.m. to 5:00 p.m., Monday through Friday, except Holidays.

Sampling Service

menu



STAFF FEES

- **BARTENDER** \$250
- **SERVER** \$250
- **WAREHOUSEMAN** \$250
- **RUNNER** \$250
- **STEWARD** \$250

ALL STAFF FEES ARE BASED ON A 4 HOUR MINIMUM SHIFT. ADDITIONAL FEES PER HOUR WILL APPLY. ALL STAFF ARE UNION EMPLOYEES AND STAFF WILL BE DICTATED BASED ON THE UNION CLASSIFICATION

STORAGE FEES

FROZEN STORAGE

\$250 PER PALLET PER DAY

DRY STORAGE

\$150 PER PALLET PER DAY

PALLET DELIVERY

\$75 PER PALLET

CASE DELIVERY

\$35 PER DELIVERY

additional items

BOTTLED WATER (24 COUNT)	\$144
WATER JUG (5 – GALLONS)	\$55
ICE (20 LB BAG)	\$30
NAPKINS (SLEEVE)	\$15
SAMPLE CUPS	
3 OZ (100 CT)	\$30
1 OZ (250 CT)	\$20
BOXED GLOVES	\$20
HANDWASHING STATION - PER DAY	\$250

ADDITIONAL ITEMS AVAILABLE ON REQUEST.
ALL ITEMS SUBJECT TO AVAILABILITY.
 PRICING SUBJECT TO CHANGE

ADDITIONAL STAFFING + SERVICES FEES MAY APPLY

exhibitor

ORDERING INFORMATION

**ALL ORDERS NEED TO BE
RECEIVED **TWO WEEKS**
PRIOR TO THE EVENT**

ORDERS PLACED AFTER THIS ARE SUBJECT
TO THE DAY OF EVENT MENU

FULL PAYMENT IS REQUIRED PRIOR TO COMMENCEMENT OF
SERVICES.

**A CREDIT CARD MUST BE ON FILE
FOR ALL ORDERS**

OTHER CHARGES

A \$50.00 DELIVERY CHARGE WILL APPLY
TO EACH DELIVERY AND REORDERS

ready to order?

TASTE LOS ANGELES, POWERED BY LEVY RESTAURANTS
IS THE EXCLUSIVE CATERER AT THE LOS ANGELES CONVENTION CENTER

**ABSOLUTELY NO FOOD OR BEVERAGE, CANDY, LOGO WATER, ETC
ARE ALLOWED TO BE BROUGHT INTO THE
LOS ANGELES CONVENTION CENTER WITHOUT PRIOR AUTHORIZATION.**

TABLES AND ELECTRICAL REQUIREMENTS

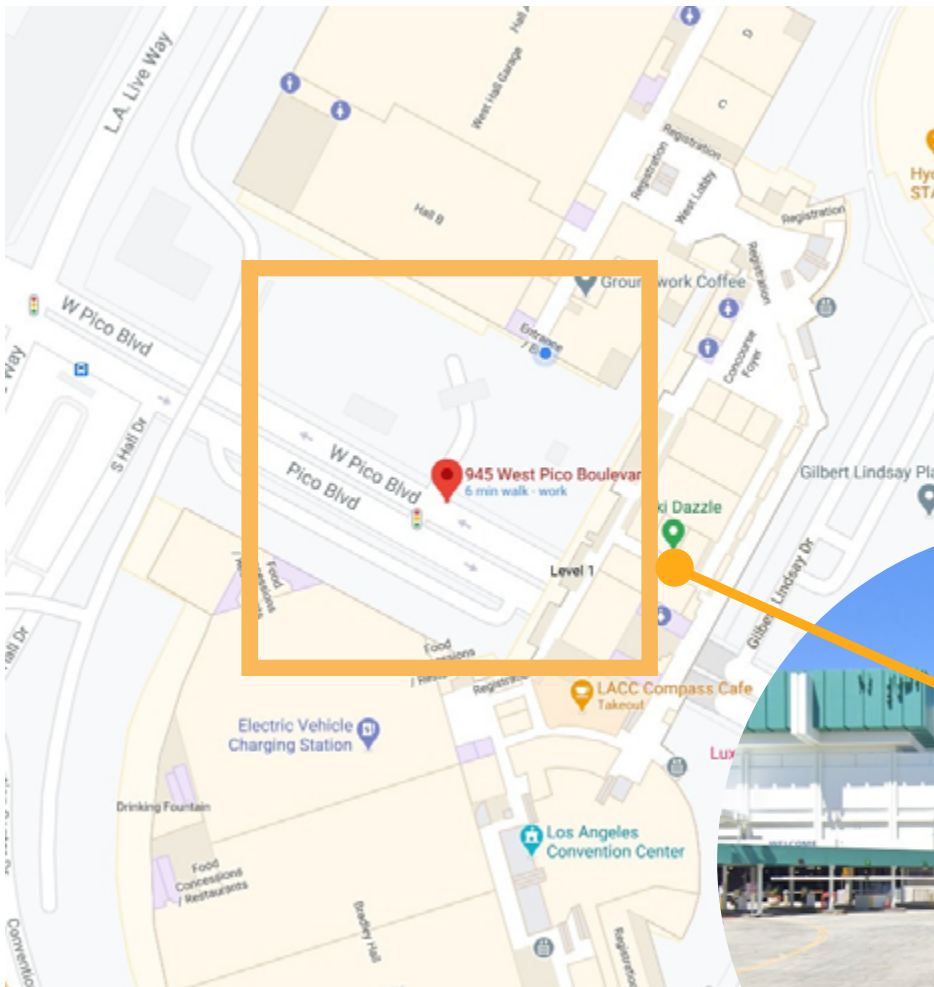
FOOD SERVICES DOES NOT PROVIDE TABLES OR ELECTRICITY
IN YOUR EXHIBIT SPACE OR MEETING ROOM SPACE.

TABLES AND ELECTRICITY MUST BE
ORDERED THROUGH THE APPROPRIATE CONTRACTOR.

Los Angeles Convention Center

FOOD + BEVERAGE
LOADING DOCK

945 W PICO BLVD



Los Angeles Convention Center

FOOD + BEVERAGE
LOADING DOCK

945 W PICO BLVD

