

CATERING MENU 2023

BREAKFAST A LA CARTE

MINIMUM 10 PIECES PER ORDER | PRICED PER PERSON

ASSORTED MUFFINS (2) | 6.50 jams / butter

ASSORTED BAGELS | 6.50 cream cheese

PARFAIT BAR 1 1 8.50

berry compote / greek yogurt / honey vanilla granola

ASSORTED BREAKFAST PASTRIES

I 10 petite muffins / danish pastries / croissants

SEASONAL FRUIT AND BERRIES @ V | 7.50

ASSORTED WHOLE FRUIT

| 4 | 5.50

CHIVE SCRAMBLED EGGS
4.50

THICK CUT SMOKED BACON [10] | 5.50

ORGANIC TURKEY SAUSAGE [10] 5.50

SLOW ROASTED SHORT RIB HASH (2) | 20 yukon gold potato / grilled onions / peppers

SMOKED SALMON AND BAGELS | 15

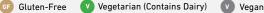
smoked salmon / tomato / red onion /sprouts / capers / shmear

BREAKFAST SANDWICH | 16

scrambled eggs / cheddar / croissant / choice of bacon or turkey sausage

BREAKFAST BURRITO | 16 scrambled eggs / crispy potato / cheddar /choice of bacon or turkey sausage





BREAKFAST PACKAGES

10 ORDER MINIMUM | PRICED PER PERSON

BUENOS DÍAS BREAKFAST | 55

mini pan dulce scrambled eggs mojito fruit salad 🚥 💟 chorizo or soyrizo chilaquiles 😇 💟 cheese chile relleno black beans 🙃 🕡

ALL AMERICAN | 52

chive scrambled eggs 💷 💟 herb roasted potatoes @ @ bacon or turkey sausage @ seasonal fruit and berries @ 🖤 breakfast pastry assortment

THE CONTINENTAL | 40

breakfast pastry assortment 🔍 parfait bar 💟 assorted bagels 💟 seasonal fresh fruit and berries @ V

OMELET STATION | 25

ADDITIONAL CHARGE FOR CHEF ATTENDANT whole eggs / egg whites / bacon / turkey sausage / diced tomato / bell peppers / spinach / mushrooms / green onions / cheddar / feta / pepper jack

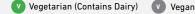


MEETING BREAKS A LA CARTE

10 ORDER MINIMUM | PRICED PER PERSON

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assorted macarons V | 8
assorted chips @ V |4
bagged roasted peanuts @ V | 5
bananas 💷 🕡 l 4
brownies vl 6
chocolate covered strawberries © V 7
cold pressed juices | 8
cupcakes | 8
dark chocolate espresso beans © 0 6
dried fruit trail mix V | 5
fresh popped popcorn @ V | 4
granola bars 🔍 | 5
house-made cookies 15
hummus and cracker pack | \mathbf{v} | | \mathbf{v} |
individual greek yogurt 🚥 👽 | 5
lemon bars | \mathbf{v} | 5 
oat milk chia pudding 🚥 🖤 | 8
pb&j uncrustables 💟 | 6
peppered beef jerky | 10
roasted mixed nuts @ V | 6
sea salt kettle chips and caramelized onion dip @ V | 5
sea salt veggie chips 🚥 🖤 | 6
soft bavarian pretzel with mustards 0 | 6
spicy snack mix V | 3
whole fruit • • 4
yogurt pretzels 💟 | 6
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STADIUM LUNCH

10 ORDER MINIMUM | 46 PER PERSON

ONE SALAD / ONE SANDWICH SELECTION

SALADS

CLASSIC CAESAR

romaine hearts / garlic croutons / shaved parmesan

MIXED GREENS @



heirloom cherry tomato / cucumber / carrot ribbons / balsamic vinaigrette

FINGERLING POTATO SALAD 💿 👽



ANCIENT GRAINS SALAD @ W

blueberries / sunflower seeds / brussels sprouts / caramelized shallot vinaigrette

POWER KALE SALAD O



baby kale / broccolini / marcona almonds / dried cranberries / whole grain mustard dressing

HOT SANDWICHES

CROQUE MONSIEUR

rosemary ham / gruyere / artisan sourdough

CRISPY BUFFALO CHICKEN

blue cheese celery slaw / buttered brioche bun

PASTRAMI REUBEN

russian dressing / kraut / swiss cheese / marble rye

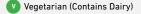
OLD FASHIONED BEEF DIP \$3 UPGRADE

horseradish / au jus / french roll

TRIPLE CHEDDAR GRILLED CHEESE

STREET CUBANO

slow roasted pork / rosemary ham / mustard / pickles / swiss cheese





Vegan Option Available

COLD SANDWICHES

TORTA*

smoked achiote chicken salad/ queso fresco / cabbage / telera roll

OVEN ROASTED TURKEY BREAST

herb aioli / aged cheddar / roasted tomato / Kenter Canyon Farms lettuce / soft roll

ITALIAN SUB

Italian cold cuts / provolone / giardiniera / romaine

CAPRESE

fresh mozzarella / roasted tomato / pesto / arugula

TUNA SALAD SANDWICH

fine herbs / kewpie mayo / whole grain bread

CURRIED CHICKEN SALAD SANDWICH*

golden raisins / curry aioli / potato roll

GRILLED VEGETABLE WRAP



zucchini / eggplant / heirloom tomato / roasted peppers / hummus / spinach wrap

INCLUDED SIDES

CHIPS

HOUSE MADE COOKIES **

ON THE MOVE

10 ORDER MINIMUM | 38 PER PERSON

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CHOICE OF:

TORTA*

smoked achiote chicken salad/ queso fresco/cabbage/telera roll/served with pesto pasta salad 🖤

OVEN ROASTED TURKEY BREAST

herb aioli / cheddar / heirloom tomato / kenter canyon farms lettuce / brioche / served with pesto pasta salad 💟

CAPRESE

fresh mozzarella / roasted tomato / pesto / arugula / served with pesto pasta salad

GRILLED VEGETABLE WRAP

zucchini / eggplant / heirloom tomato / roasted peppers / hummus / spinach wrap / served with vegan pesto pasta salad

ITALIAN SUB

italian cold cuts / provolone / giardiniera / romaine / served with pesto pasta salad 🔮

INCLUDED SIDES

WHOLE FRUIT **COOKIE** CHIPS

PASSED HORS D'OEUVRES

MINIMUM 25 PIECES PER ORDER | PRICED PER ORDER

ADDITIONAL STAFFING CHARGES WILL APPLY

COLD OFFERINGS

BEEF TENDERLOIN CROSTINI | 9

crostini / micro arugula / balsamic / onion jam

SPICY TUNA CRISPY RICE | 12

seared ahi / spicy tuna / crispy rice

SWEET CHILI SHRIMP WONTON | 10

vietnamese shrimp salad / crispy wonton

SMOKED SALMON PIZZETTE | 10

crème fraiche / fried caper / caviar

HERB GOAT CHEESE ENDIVE SPEAR 8

herb goat cheese / candied walnuts

EGGPLANT & BURRATA 17

basil pesto / heirloom tomato / crispy fried eggplant

ESQUITES STREET CORN SALAD 17

grilled corn / tajin lime dressing / grilled red onions / cotija

CAPRESE BRUSCHETTA* (1) | 6

heirloom tomato / garlic / basil / arugula pesto

HOT OFFERINGS

MINI CHIPOTLE SHRIMP TACO | 10

chipotle shrimp / cucumber lime slaw

KOREAN BEEF SKEWER | 10

bulgogi glaze / kimchi pickles

CHICKEN TINGA FLAUTA | 8

black bean / avocado crema

4 CHEESE ARANCINI V | 7

pomodoro filling

CHICKEN OR VEGETABLE GYOZA V | 10

CHICKEN SATAY | 10

spicy peanut sauce

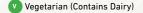
MINI COLISEUM HOT DOG | 8

yellow mustard / gherkin

WILD MUSHROOM PIZZETTE 17

garlic cream / fine herbs





STATIONED APPETIZERS

MINIMUM OF 25 PIECES PER ORDER | PRICED PER ITEM

CHICKEN EMPANADAS | 10

lime crema

MINI STREET CUBANITOS | 10

slow roasted pork / rosemary ham / mustard / pickles / swiss cheese

VEGETABLE SAMOSA 17

coconut cilantro chutney

BULGOGI PORK BELLY SLIDERS | 8

pickled vegetables / kimchi pickle / kewpie mayo

THAI NOODLE TAKEOUT (1) | 6

green papaya / cashews / lemongrass vinaigrette

PETITE LOBSTER ROLLS | 11

buttered new england roll

LEGENDARY SMASH SLIDER | 9

certified angus beef patty / caramelized onion / secret sauce / american cheese / potato bun

SHORT RIB MELT SLIDER | 12

griddled onion / pimento cheese / brioche bun

KOREAN FRIED CHICKEN SLIDER | 9

gochujang spice / asian pickle slaw

GRILLED CHEESE & TOMATO SOUP V | 9

LAMB SHAWARMA MEATBALL | 10

pita / tzatziki / pickled onions



MINGLING PLATTERS

SERVES 10 GUESTS | PRICED PER PLATTER

DELUXE NACHO BAR | 110

queso bravo / beef chili / salsa verde/ salsa rojo / crema / jalapeños

BAKED POTATO BAR | 150

sour cream / scallions / cheddar cheese / bacon / chili / charred broccoli

BUFFALO WINGS @ | 100

classic buffalo sauce / carrot and celery / ranch dip

DIP TRIO AND TORTILLA CHIPS @ V | 80

pasilla cheese dip / quacamole / black bean dip

GOURMET CHEESES (2) | 100

fruit confit / marcona almonds / crackers

CHARCUTERIE | 125

pickled vegetables / mustard / crackers

CHARCUTERIE & GOURMET CHEESES | 150

pickled vegetables / mustard / crackers / fruit confit / marcona almonds / crackers

SPINACH ARTICHOKE FONDUE (2) | 70

sourdough crisps

SEASONAL VEGETABLE CRUDITÉS @ VI 70

seasonal vegetables / green goddess dip

SEASONAL FRUIT AND BERRIES ** V | 80

MEDITERRANEAN MEZZE PLATTER | | 80

hummus / romesco / marinated tomatoes / grilled and roasted veggies / pita

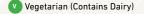
COLOSSAL SHRIMP @ | MARKET PRICE

horseradish cocktail sauce / lemon

SUSHI AND SASHIMI | MARKET PRICE

wasabi / pickled ginger / soy sauce





ACTION STATIONS

STAFFING CHARGES WILL APPLY

CHEF ATTENDANT REQUIRED

SLOW ROASTED PORCHETTA | 18

savory apple jam / brioche rolls / gremolata

CARVED ST. LOUIS PORK RIBS | 22

shallot marmalade / hickory bbq / corn muffin

ROASTED BREAST OF TURKEY | 16

tangerine cranberry relish / parker house rolls / herb gravy

BBQ PLATE | 24

sliced brisket / bratwurst / pulled pork / Texas toast /pickles / bbq sauce

PRIME RIB | 30

horseradish cream / soft rolls / roasted garlic jus

CHILI DOG STAND | 15

all beef hot dogs / chili / kraut / onions / jalapeños / tomatoes

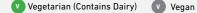
COLISEUM STREET TACOS * | 20

carne asada / pollo asada / al pastor / artisan tortilla / salsa roja and verde / xnipec veg / crema

FRENCH DIP SANDWICHES | 20

shaved roast top round / giardiniera / French onion au jus / hoagie rolls





PLATED DINNER

25 ORDER MINIMUM | PRICED PER PERSON

PICK ONE STARTER AND ONE DESSERT

STARTER

TABOULLEH GRAIN SALAD

red quinoa / herbs / heirloom tomato / charred lemon dressing

SPINACH & PEAR SALAD

baby spinach / roasted pears / gorgonzola / bacon / champagne vinaigrette

HEIRLOOM BEET SALAD

roasted beetroot / chevre / arugula / sherry glazed pecans

ENDIVE CAESAR

belgian endive spears / shaved parmesan / brown butter bread crumbs / caesar dressing dressing

MIXED GREENS SALAD

heirloom cherry tomato / shaved cucumber/ carrot / balsamic vinaigrette

INSALATA CAPRESE

heirloom tomatoes / buffalo mozzarella / basil / balsamic reduction / california olive oil

STEAKHOUSE WEDGE SALAD

baby iceberg / tomato /crisp double smoked bacon / shaft blue cheese dressing

FARMERS MARKET SALAD

shaved fennel / local citrus / tender greens / valbreso feta / riesling vinaigrette

DESSERTS

NEW YORK STYLE CHEESECAKE

seasonal fruit compote

SEASONAL GALLETE

FRESH FRUIT TART

farmer's market bounty / crème patisserie / butter pastry shell

DARK CHOCOLATE BUDINO

drunken cherry coulis

KEY LIME PIE TART

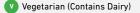
COCONUT PANNA COTTA @



coconut cream / agar / roasted berries

TIRAMISU





PLATED DINNER

25 ORDER MINIMUM | PRICED PER PERSON

ENTRÉES

MISO WILD MUSHROOM RISOTTO V | 70

crispy leeks / toasted pine nuts

BLACKENED CAULIFLOWER STEAK © V 170

sweet potato puree / vegan worcestershire aioli

EGGPLANT POMODORO VI 70

san marzano tomato sauce / fluffy potato gnocchi / fresh mozzarella

CHICKEN SALTIMBOCCA @ | 80

sage and caper brown butter / grilled asparagus / crispy fingerling potatoes

PAN ROASTED JIDORI CHICKEN BREAST | 80

dijon mushroom cream / toasted noodle pilaf / broccolini

PORK BELLY PEPPERED BACON STEAK © | 85

charred heirloom tomato / pea shoots / black garlic sauteed spinach

PAN SEARED PORK CHOP © | 85

spiced apple butter / lyonnaise potatoes / roasted root vegetables

BAKED SHORT RIB CAVATAPPI | 85

parmesan cream / pistachio dukkah

RED WINE BRAISED SHORT RIB | 95

horseradish and white cheddar mashed potatoes / balsamic glazed brussel sprouts

FILET MIGNON 195

bordelaise sauce / duchess potatoes / creamed spinach

VEAL OSSO BUCCO | 115

asiago polenta / roasted cipollini onions and summer squash

SEARED SEA BASS @ | MARKET PRICE

Mediterranean ragout / herb couscous

TANDOORI SPICED RACK OF LAMB | MARKETPRICE

green chickpea succotash / herbed fregola / mint yogurt drizzle

GF Gluten-Free V Vegetarian (Contains Dairy)

CALIFORNIA WINE COUNTRY | 100

25 ORDER MINIMUM I PRICED PER PERSON

PACKAGE INCLUDES

GRILLED VEGGIE CRUDITE 👓 💟 charred scallion and feta dip

POWER KALE SALAD @ 0

baby kale / broccolini / marcona almonds / dried cranberries / whole grain mustard dressing

BRIE AND BLISTERED GRAPE FLAT BREAD evoo / fine herb spread / roasted fennel confit

CREAMY BOURSIN AND HERB POLENTA

100 GARLIC CLOVE ROASTED CHICKEN @ herb jus

GRAINY MUSTARD RUBBED PORK LOIN

VEGAN SUBSTITUTE

BLACKENED CAULIFLOWER @ W

\$5 SUBSTITUTE UPGRADE

SANTA MARIA TRI TIP @ roasted tomato relish

DESSERT

STONE FRUIT TRIFLE





TASTE OF ASIA | 80

25 ORDER MINIMUM | PRICED PER PERSON

PACKAGE INCLUDES

CRISPY WONTON TRIANGLES

edamame hummus

CHINOIS SALAD

mandarin oranges / savoy cabbage / scallions / crispy rice noodles / almonds / miso dressing

STEAMED LEMONGRASS AND GINGER JASMINE RICE @ 💿

SOY GLAZED STIR-FRY VEGETABLES

BEEF BULGOGI AND BROCCOLI

MANDARIN ORANGE CHICKEN

VEGAN SUBSTITUTE

TOFU AND BROCCOLI

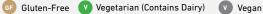
\$5 SUBSTITUTE UPGRADE

GINGER MISO SALMON @

DESSERT

STRAWBERRY CREAM CAKE (1)





LITTLE ITALY | 80

10 ORDER MINIMUM | PRICED PER PERSON

PACKAGE INCLUDES

BRUSCHETTA AND CROSTINI

ARUGULA AND CAPRESE SALAD

V

mozzarella / toybox tomato / aged balsamic

GREEN BEAN PUTTANESCA 😇 💟 grilled red onion / capers / olives / roasted

PASTA A LA VODKA* creamy tomato sauce / pennette pasta /

CHICKEN PARMESAN

eggplant

parmesan

RUSTIC MEATBALLS red sauce / whipped ricotta

\$2 SUBSTITUE UPGRADE VEGAN MEATBALLS ••• •••

\$5 SUBSTITUTE UPGRADE

SALMON PICATTA

lemon cream sauce / capers

DESSERT

TIRAMISU

OLÉ | 80

25 ORDER MINIMUM | PRICED PER PERSON

PACKAGE INCLUDES

TORTILLA CHIPS AND SALSA 💿 🖤

ESQUITES STREET CORN SALAD* 💷 💟

grilled corn / tajin lime dressing / grilled red onions / cotija / lemon cream sauce / capers

CILANTRO LIME RICE 00 0

BLACK BEANS 🚥 🖤

CHICKEN LIME ASADO 00

corn tortillas

PORK CARNITAS

tortillas / salsa

VEGAN SUBSTITUTE

SOYRIZO TACOS 😳 💟

cilantro / onions / molcajete salsa / corn tortillas

\$8 SUBSTITUE UPGRADE

CHURASCO STEAK @

chimichurri

DESSERT

TRES LECHES CAKE

TEXAS BBQ | 80

10 ORDER MINIMUM | PRICED PER PERSON

PACKAGE INCLUDES

CARMELIZED ONION DIP AND KETTLE CHIPS (*)

FINGERLING POTATO SALAD © V

CREAMY COLESLAW*

TRIPLE CHEDDAR MAC N CHEESE •

12 HOUR BAKED BEANS

BBQ PULLED PORK

soft rolls

HICKORY DRY RUBBED SMOKED CHICKEN 65

VEGAN SUBSTITUTE

BBQ JACKFRUIT

\$8 SUBSTITUTE UPGRADE

SMOKED BRISKET

bbq sauce

DESSERT

SEASONAL FRUIT COBBLER

BEVERAGE PACKAGES

NON-ALCOHOLIC

PRICE PER:	2-HOURS	3-HOURS	4-HOUR	5-HOURS
COLD BAR Soft Drinks and Bottled Water	15	18	21	24
HOT BAR Fresh Brewed Coffee and Tea Service	15	18	21	24
HOT & COLD BAR	20	25	30	35

BARTENDER REQUIRED (\$200 PER 50 GUESTS)

BEER AND WINE PACKAGES

PRICE PER:	2-HOURS	3-HOURS	4-HOUR	5-HOURS
STADIUM BEER AND WINE BAR House Wine, Domestic Beer, Soft Drinks and Bottled Water	30	40	50	60
PREMIUM BEER AND WINE BAR Premium House Wine, Domestic Beer, Premium Beer, Soft Drinks and Bottled Water	35	45	55	65

FULL BAR PACKAGES

PRICE PER:	2-HOURS	3-HOURS	4-HOUR	5-HOURS
GOLD PACKAGE Absolut, Jameson, Beefeater, Bacardi, Olmeca Tequila, House Wine, Domestic Beer, Premium Beer. Soft Drinks and Bottled Water	38	50	62	74
PLATINUM PACKAGE Ketel One, Jack Daniels, Tanqueray, Malibu Rum, Don Julio Silver, Premium House Wine, Domestic Beer, Premium Beer, Soft Drinks and Bottled Water	48	63	78	93
DIAMOND PACKAGE Grey Goose, Crown Royal, Hendricks, Captain Morgan, Johnnie Walker Black, Woodford Reserve, Don Julio Reposado, Premium Wine, Domestic Beer, Premium Beer, Soft Drinks and Bottled Water	58	76	94	112

BEVERAGE PACKACKES

BARTENDER REQUIRED (\$200 PER 50 GUESTS)

A LA CARTE BAR

BEVERAGES AVAILABLE AT CASH BAR OR BASED ON-CONSUMPTION

SOFT DRINKS | 5

BOTTLED WATER | 6.75

SPA WATER STATION | 50 per five gallons

LEMONADE or ICED TEA STATION | 75 per five gallons

HOT COFFEE AND TEA | 75 per urn

DOMESTIC BEER | 10

PREMIUM BEER | 12

HOUSE WINE | 14

PREMIUM WINE | 16

GOLD COCKTAIL | 15

choice of liquors featured in gold package

PLATINUM COCKTAIL | 17

choice of liquors featured in platinum package

DIAMOND COCKTAIL | 19

choice of liquors featured in diamond package

PRODUCT OFFERINGS

HOUSE WINES

rotating chardonnay / rotating cabernet

PREMUIM WINES

rotating chardonnay / rotating cabernet

DOMESTIC BEERS

bud light / budweiser / coors light / miller lite

PREMIUM BEERS

modelo especial / dos xx / stella artois / michelob ultra / blue moon

GENERAL INFORMATION

FOOD AND BEVERAGE DEADLINES

Ten (10) business days prior to your event please submit:

- Signed Banquet Event Order to include estimated Guest count and final food and beverage selections.
- Set-up selections to include linen, rented china and additional equipment needs.

Five (5) business days prior to event please submit:

- Final Guest Count
- Detailed Event Timeline
- 20% non-refundable deposit of Banquet Event Order

All food and beverage charges will be based on the "Final Guest Count" received five (5) business days prior.

Any changes made less than 72 hours may be subject to additional charges.

BUFFET POLICY

In order to ensure the highest quality food service, buffets are a (2) hour service or until food has been consumed based on portions purchased, whichever comes first. Time extensions can be requested at an additional cost and it will be reflected on the final BEO.

LEFTOVER FOOD

Due to health and sanitation concerns, "To-Go" boxes will not be provided for any events in the stadium.

OUTSIDE FOOD AND BEVERAGES

It is not permissible for Guests to bring in food and/or beverages from outside the venue. Any food or beverage product brought into the venue without proper authorization will be assessed to the event host at a fee of our normal retail pricing. Alcohol is strictly prohibited and not allowed under any circumstances.

LABOR FEES

Legends Hospitality reserves the right to decide how much labor is needed to properly execute your event. Some events require above and beyond what is included in your menu package, in this case, a fee of \$200 per staff will be reflected on your BEO and is not included in the price of your menu selections. For custom menus built a la carte, labor is not included in the price of the menu and will be reflected on your BEO.

FOOD AND BEVERAGE SERVICE EQUIPMENT

In the event additional furniture, silverware, glassware, china or equipment is needed rentals will be provided and rental fees will be applied. Please contact Legends for pricing.

FOOD AND BEVERAGE EVENT TASTINGS

Please inquire with Legends regarding any tastings. Tastings are feasible and will be subject to retail pricing plus labor charges.

FOOD AND BEVERAGE CUSTOMIZATION

Interested in a Customized Menu? Inquire with our Catering Team. Additional Charges May Apply.

TAXES AND ADMINISTRATIVE FEE

A Los Angeles Sales Tax of 9.5% and 21% administrative fee will be added to your final food and beverage bill. The Administrative Fee is for administration of the Event, and is not purported to be a gratuity. For suite orders, six percent (6%) of the Administrative Fee will be distributed to the suite attendants who provide services to the guests, two percent (2%) will be distributed to the suite runners who provide services to the guests, and the remaining twelve percent (12%) will be retained by management to help defray administrative costs related to the event. For catering orders, Four Dollars (\$4.00) per hour of the Administrative Fee will be distributed to each of the employees who provide services to the guests, and the remaining portion will be retained by management to help defray administrative costs related to the Event. It is Group's sole discretion to leave a gratuity for the service staff. If you desire to leave an additional gratuity for the service staff, Group may do so by contacting your Legends point of contact.

Thank You