



**L.A. MEMORIAL
COLISEUM**

CATERING MENU

2023

BREAKFAST A LA CARTE

MINIMUM 10 PIECES PER ORDER | PRICED PER PERSON

ASSORTED MUFFINS  | 6.50

jams / butter

ASSORTED BAGELS  | 6.50

cream cheese

PARFAIT BAR  | 8.50

berry compote / greek yogurt / honey vanilla granola

ASSORTED BREAKFAST PASTRIES  | 10

petite muffins / danish pastries / croissants

SEASONAL FRUIT AND BERRIES   | 7.50

ASSORTED WHOLE FRUIT   | 5.50

CHIVE SCRAMBLED EGGS   | 4.50

THICK CUT SMOKED BACON  | 5.50

ORGANIC TURKEY SAUSAGE  | 5.50

SLOW ROASTED SHORT RIB HASH  | 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 soyrito 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  

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

- assorted macarons  | 8
- assorted chips   | 4 
- bagged roasted peanuts   | 5
- bananas   | 4
- brownies  | 6
- chocolate covered strawberries   | 7
- cold pressed juices  | 8
- cupcakes | 8
- dark chocolate espresso beans   | 6
- dried fruit trail mix  | 5
- fresh popped popcorn   | 4
- granola bars  | 5
- house-made cookies  | 5
- hummus and cracker pack  | 7
- individual greek yogurt   | 5
- lemon bars  | 5
- oat milk chia pudding   | 8
- pb&j uncrustables  | 6
- peppered beef jerky | 10
- roasted mixed nuts   | 6
- sea salt kettle chips and caramelized onion dip   | 5
- sea salt veggie chips   | 6
- soft bavarian pretzel with mustards  | 6
- spicy snack mix  | 3
- whole fruit   | 4
- yogurt pretzels  | 6

STADIUM LUNCH

10 ORDER MINIMUM | 46 PER PERSON

ONE SALAD / ONE SANDWICH SELECTION

SALADS

CLASSIC CAESAR V

romaine hearts / garlic croutons / shaved parmesan

MIXED GREENS GF V

heirloom cherry tomato / cucumber / carrot ribbons / balsamic vinaigrette

FINGERLING POTATO SALAD GF V

ANCIENT GRAINS SALAD GF V

blueberries / sunflower seeds / brussels sprouts / caramelized shallot vinaigrette

POWER KALE SALAD GF V

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 V

STREET CUBANO

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

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 V

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 V

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

INCLUDED SIDES

CHIPS V

HOUSE MADE COOKIES V

GF Gluten-Free V Vegetarian (Contains Dairy) V Vegan * Vegan Option Available


ON THE MOVE

10 ORDER MINIMUM | 38 PER PERSON


BOXED LUNCHES

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  | 7
basil pesto / heirloom tomato / crispy fried eggplant

ESQUITES STREET CORN SALAD  | 7
grilled corn / tajin lime dressing / grilled red onions / cotija


CAPRESE BRUSCHETTA*  | 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  | 7
pomodoro filling

CHICKEN OR VEGETABLE GYOZA  | 10

CHICKEN SATAY | 10
spicy peanut sauce

MINI COLISEUM HOT DOG | 8
yellow mustard / gherkin

WILD MUSHROOM PIZZETTE  | 7
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 ^v | 7

coconut cilantro chutney

BULGOGI PORK BELLY SLIDERS | 8

pickled vegetables / kimchi pickle /
kewpie mayo

THAI NOODLE TAKEOUT ^v | 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 ^{GF} | 100

classic buffalo sauce / carrot and celery / ranch dip

DIP TRIO AND TORTILLA CHIPS ^{GF} ^V | 80

pasilla cheese dip / guacamole / black bean dip

GOURMET CHEESES ^V | 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 ^V | 70

sourdough crisps

SEASONAL VEGETABLE CRUDITÉS ^{GF} ^V | 70

seasonal vegetables / green goddess dip

SEASONAL FRUIT AND BERRIES ^{GF} ^V | 80

MEDITERRANEAN MEZZE PLATTER ^V | 80

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

COLOSSAL SHRIMP ^{GF} | 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

 GF Gluten-Free

 V Vegetarian (Contains Dairy)

 V Vegan

 * Vegan Option Available

PLATED DINNER

25 ORDER MINIMUM | PRICED PER PERSON

PICK ONE STARTER AND ONE DESSERT

STARTER

TABOULLEH GRAIN SALAD v

red quinoa / herbs / heirloom tomato / charred lemon dressing

SPINACH & PEAR SALAD v

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

HEIRLOOM BEET SALAD v

roasted beetroot / chevre / arugula / sherry glazed pecans

ENDIVE CAESAR v

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

MIXED GREENS SALAD v

heirloom cherry tomato / shaved cucumber/ carrot / balsamic vinaigrette

INSALATA CAPRESE v

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 v

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 GF v

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 GF V | 70

sweet potato puree / vegan worcestershire aioli

EGGPLANT POMODORO V | 70

san marzano tomato sauce / fluffy potato gnocchi / fresh mozzarella

CHICKEN SALTIMBOCCA GF | 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 GF | 85

charred heirloom tomato / pea shoots / black garlic sauteed spinach

PAN SEARED PORK CHOP GF | 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 | 95

bordelaise sauce / duchess potatoes / creamed spinach

VEAL OSSO BUCCO | 115

asiago polenta / roasted cipollini onions and summer squash

SEARED SEA BASS GF | MARKET PRICE

Mediterranean ragout / herb couscous

TANDOORI SPICED RACK OF LAMB | MARKETPRICE

green chickpea succotash / herbed fregola / mint yogurt drizzle

CALIFORNIA WINE COUNTRY | 100

25 ORDER MINIMUM | PRICED PER PERSON

PACKAGE INCLUDES

GRILLED VEGGIE CRUDITE GF V

charred scallion and feta dip

POWER KALE SALAD GF V

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

BRIE AND BLISTERED GRAPE FLAT BREAD V

evoo / fine herb spread / roasted fennel confit

CREAMY BOURSIN AND HERB POLENTA V

100 GARLIC CLOVE ROASTED CHICKEN GF

herb jus

GRAINY MUSTARD RUBBED PORK LOIN GF

VEGAN SUBSTITUTE

BLACKENED CAULIFLOWER GF V

\$5 SUBSTITUTE UPGRADE

SANTA MARIA TRI TIP GF

roasted tomato relish

DESSERT

STONE FRUIT TRIFLE V

TASTE OF ASIA | 80

25 ORDER MINIMUM | PRICED PER PERSON

PACKAGE INCLUDES

CRISPY WONTON TRIANGLES V

edamame hummus

CHINOIS SALAD V

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

STEAMED LEMONGRASS AND GINGER JASMINE RICE GF V

SOY GLAZED STIR-FRY VEGETABLES V

BEEF BULGOGI AND BROCCOLI

MANDARIN ORANGE CHICKEN

VEGAN SUBSTITUTE

TOFU AND BROCCOLI V

\$5 SUBSTITUTE UPGRADE GINGER MISO SALMON GF

DESSERT

STRAWBERRY CREAM CAKE V

LITTLE ITALY | 80

10 ORDER MINIMUM | PRICED PER PERSON

PACKAGE INCLUDES

BRUSCHETTA AND CROSTINI

ARUGULA AND CAPRESE SALAD

mozzarella / toybox tomato / aged balsamic

GREEN BEAN PUTTANESCA

grilled red onion / capers / olives / roasted eggplant

PASTA A LA VODKA*

creamy tomato sauce / pennette pasta / parmesan

CHICKEN 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 GF V

ESQUITES STREET CORN SALAD* GF V

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

CILANTRO LIME RICE GF V

BLACK BEANS GF V

CHICKEN LIME ASADO GF

corn tortillas

PORK CARNITAS GF

tortillas / salsa

VEGAN SUBSTITUTE

SOYRIZO TACOS GF V

cilantro / onions / molcajete salsa / corn tortillas

\$8 SUBSTITUTE UPGRADE

CHURASCO STEAK GF

chimichurri

DESSERT

TRES LECHES CAKE V

TEXAS BBQ | 80

10 ORDER MINIMUM | PRICED PER PERSON

PACKAGE INCLUDES

CARMELIZED ONION DIP AND KETTLE CHIPS 

FINGERLING POTATO SALAD  

CREAMY COLESLAW* 

TRIPLE CHEDDAR MAC N CHEESE 

12 HOUR BAKED BEANS 

BBQ PULLED PORK
soft rolls

HICKORY DRY RUBBED SMOKED CHICKEN 

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

PREMIUM 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