

CATERING MENU

2026



DALLAS
MARKET
CENTER

Levy

BREAKFAST PACKAGES

Breakfast packages have a 12 guest minimum

Chicken & Waffles

Country Fried Chicken, Belgium Waffles,
Traditional Grits, Sliced Seasonal Fresh Fruit, Syrup
25.95 per person

Texas French Toast

Thick Cut French Toast, with Fresh Berries and
Powdered Sugar.
Served with Crisp Bacon,
Sliced Seasonal Fruit and Traditional Syrup
22.95 per person

Market Breakfast

Farm Fresh Scrambled Eggs with Cheddar Cheese,
Crisp Bacon,
Breakfast Potatoes with Onions and Peppers,
Buttermilk Biscuits,
Peppered Cream Gravy
18.95 per person

Southwestern Breakfast

Farm Fresh Scrambled Eggs,
Crisp Bacon,
Breakfast Potatoes with Onions and Peppers,
Warm Flour Tortillas,
Cheddar Cheese and Salsa Roja
16.95 per person

Sun-Up Spread

Chef's Selection of Pastries,
Yogurt Parfaits,
Sliced Seasonal Fruit
14.95 per person

Add on Beverages

Starbucks Coffee 180.00 (3 Gallons)
Starbucks Coffee 90.00 (1.5 Gallons)



BREAKFAST A LA CARTE

A La Carte breakfast items are served for a minimum of 12 per order

Texas Chicken-n- Biscuit

Buttermilk Biscuit, Crispy Chicken and
Jalapeno Jelly
8.00 each

Yogurt Parfait

Vanilla Yogurt, Fresh Berries and
Granola
8.00 each

Texas Size Egg Bites

Farm Fresh Eggs, Smoked Brisket,
Caramelized Onions, Cheddar Cheese
8.00 each / minimum 20 per order

Classic Frittata

Farm Fresh Eggs, Ham and Swiss Cheese
7.00 each / minimum 20 per order

Greek Frittata

Farm Fresh Eggs, Spinach, Tomatoes
and Feta Cheese
7.00 each / minimum 20 per order

Southwest Breakfast Burrito

Scrambled Eggs, Chorizo, Pico De Gallo and
Jack Cheese with Salsa Roja
7.00 each

Breakfast Croissant Sandwich

Scrambled Eggs, Smoked Bacon and
Cheddar Cheese
6.50 each

Bagel Sandwich

Scrambled Eggs, Smoked Ham,
Cheddar Cheese on a Plain Bagel
6.50 each

Muffin Sandwich

Egg Whites, Cheddar Cheese
on an English Muffin
6.50 each

Breakfast Taco

Scrambled Eggs, Chopped Bacon,
Cheddar Cheese, Salsa Roja
4.00 each



BREAKFAST PLATTERS

Lox and Bagel Board

Scottish Smoked Salmon, Assorted Bagels, Plain and Chive Cream Cheese, Seasonal Young Greens, Sliced Cucumbers, Sliced Tomatoes, Red Onions, Capers
450.00, serves 25 guests

Avocado Toast Board

Avocado Mash, Marinated Grape Tomatoes, Red Roasted Peppers, Hard Boil Eggs and Smoked Bacon Bites, Pumpkin Seed. Seasonal Young Greens, Olive Oil and Balsamic Reduction with Sour Dough Deli Bread and Whole Wheat Bread

350.00, serves 25 guests

Texas Sized Cinnamon Bun

Large Cinnamon Bun Casserole,
Sliced with Cream Cheese Frosting and Pecans

120.00 16 Slices

Seasonal Fruit Platter

Freshly Sliced Melons and Berries
65.00 serves 12

Donuts

Assorted Topping
60.00 per dozen

Chef's Pastry Selection

Selection of House Made Muffins, Danishes and Croissants
48.00 per dozen

Bagels and Cream Cheese

48.00 per dozen



SIGNATURE SANDWICHES

Deli Table

Choose up to Four (4) Sandwiches, Served with House Salad, Kettle Chips and Freshly Baked Cookies

24.95 per person / minimum of 12

Signature Sandwich Platter

Choose up to Four (4) Signature Sandwiches Sandwiches Cut in Half, Served with Kettle Chips

Platter of Eight (8) 96.00

Platter of Twelve (12) 144.00

Deluxe Lunch To-Go

MINIMUM OF 12, Choose up to Four (4) Choices

Choice of Signature Sandwich, Pasta Salad, Whole Fruit Kettle Chips, Cookie

23.95 each

Traditional Lunch To-Go

MINIMUM OF 12 , Choose up to Four (4) Choices

Choice of Signature Sandwich with Kettle Chips, Cookie

16.95 each

Roast Turkey BLT
with Herb Aioli, Lettuce,
Tomato and Bacon

Chicken Salad
with Granny Smith Apples,
Lettuce and Tomato

Grilled Chicken
Honey Cilantro Slaw
with Chipotle Aioli

Roast Turkey
with Provolone Cheese,
Tomato, Arugula
and Lemon Aioli

Roast Sirloin
Boursin Spread with
Caramelized Onions

The Natural
Turkey, Ham, Swiss,
Cheddar, Lettuce, Tomato
and Louie Dressing

Smoked Ham and Swiss
Smoked Ham, Swiss Cheese
and Mustard Butter on
Pretzel Bread

Vegetable Wrap
Grilled Seasonal Vegetables with
Hummus Spread Wrapped in a
Gluten Free Tortilla

ZLT Sandwich
Grilled Zucchini, Tomatoes,
Jack Cheese, and Sun-Dried
Tomato

Gluten-Free Bread +2.00

SALADS AND SOUPS

Salads serve 12-15 guests - Soup per gallon (10-12 guests)

Texas Cobb Salad

Romaine and Iceberg Lettuces,
Black Beans, Corn, Tomato, Red
Bell Pepper, Green Onions,
Shredded Cheddar and Monterey
Jack Cheeses with Chipotle Ranch
Dressing

72.00

Dallas Market Center Caesar

Crisp Romaine, Parmesan Cheese
and Fried Lemon Garbanzos with
Citrus Caesar Dressing

65.00

Arcadian Garden Harvest Salad

Baby Field Greens, Tomatoes, Red
Onion and Cucumbers with
Balsamic Vinaigrette

65.00

Add Grilled Chicken to any Salad for
6.00 per person - Minimum 12 guests

Southern Salad

Baby Field Greens, Fresh Berries,
Spiced Pecans and White Balsamic
Vinaigrette

65.00

Xochi Salad

Romaine Lettuce, Arugula,
Marinated Black Beans, Roasted
Corn, Tortilla Strips and Chipotle
Honey Vinaigrette

65.00

Mediterranean Salad

Romaine Lettuce, Roma
Tomatoes, Cucumbers, Onions,
Feta Crumbles, Kalamata Olives
and Oregano Dressing

65.00

Salad Lunch To-Go

MINIMUM OF 12, Individually Portioned
Choice of Salad with Kettle Chips, Cookie

18.95 each

Add Grilled Chicken +6.00

Soups

60.00 per gallon

Traditional Chicken Noodle

Tomato Basil Bisque

Parmesan Croutons on the Side

Southwest Tortilla

with Tortilla Strips and Cheddar Cheese

French Onion

with Cheese and Croutons

Vegetable Minestrone

Double Baked Potato

with Cheddar Cheese and Bacon on the side

Creamy Broccoli Cheese

Chili

72.00 per gallon

Texas Chili

with Diced Onions and Cheddar
Cheese

ANYTIME GATHERINGS

Order for a minimum of 12 guests

Texas Barbeque

Texas Cobb Salad

House-Smoked BBQ Chicken

Three Cheese Macaroni and Cheese

Fried Okra

Warm Yeast Rolls

Cookies and Chocolate Brownies

35.95 per person

Add Smoked Sliced Brisket 12.00 per person

Add Smoked Chopped Brisket 6.00 per person

Up North

Arcadian Garden Harvest Salad

Parmesan Crusted Chicken Breast
with Parmesan Cream Sauce

Oven Roasted Potatoes

Roasted Seasonal Vegetables

Warm Yeast Rolls and Butter

NY Style Cheesecake

32.95 per person

Around the Mediterranean

Mediterranean Salad

Tuscan Chicken with Sun-Dried Tomatoes,
Garlic and Herb Sauce

Garlic Mashed Potatoes

Sautéed Asparagus with Red Peppers

Traditional Hummus and Pita Chips

Lemon Cake

33.95 per person

Down South

Southern Salad

Chicken Fried Chicken
with Pepper Gravy

Traditional Mashed Potatoes

Green Beans with Bacon and Onions

Warm Yeast Rolls with Butter

Dessert Bars

30.95 per person

For seated meal events,
please contact the sales manager
for separate menu options



ANYTIME GATHERINGS

Order for a minimum of 12 guests

Market Pasta

Dallas Market Center Caesar Salad
Cavatappi Pasta with Creamy Pesto
Grilled Chicken
Grilled Zucchini Medley
Garlic Knots

Parmesan Cheese & Crushed Red Peppers
NY Style Cheesecake with Raspberry Sauce

28.95 per person

Burrito Bowls

Al Pastor Shredded Chicken
Cilantro Lime Rice
Marinated Black Beans
Shredded Lettuce
Pico de Gallo, Shredded Cheese,
Sour Cream, Guacamole
Tortilla Chips with Salsa Roja
Cookies and Chocolate Brownies

26.95 per person

Fajita Fiesta

Fajita Chicken
with Peppers, Onions and Jack Cheese
Served with Pico de Gallo, Cheddar Cheese,
Sour Cream and Warm Flour Tortillas
Fiesta Rice, Refried Beans
Tortilla Chips with Salsa Roja
Churros with Caramel Sauce

28.95 per person

Add Fajita Steak 8.00 per person

Baked Potato and Salad Combo

House Mixed Green Salad
with Balsamic Vinaigrette
Hot Baked Potato
Served with Texas Chili, Sour Cream,
Butter, Bacon Bits, Cheddar Cheese and
Green Onions
Fresh Baked Cookies

24.95 per person

Add Smoked Chopped Brisket 6.00 per person

Add Diced Chicken 6.00 per person

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BUILD YOUR OWN PACKAGE

Order for a minimum of 12 guests

Choose One (1) of each: Salad (page 6), Protein, Vegetable, Starch, Dessert

34.95 per person

Additional Entrée: +8.00

Additional Vegetable or Starch: +4.00 each selection

Proteins

- House Smoked BBQ Chicken with Traditional BBQ Sauce
- Sliced BBQ Brisket (+12.00 per person)
- Parmesan Crusted Chicken with Parmesan Cream Sauce
- Chicken Piccata with Lemon and Capers Sauce
- Chicken Marsala with Mushrooms Marsala Sauce
- Blackened Chicken Breast with Meuniere Sauce
- Cajun Garlic Pork Roast
- Stuffed Paprika Chicken with Spinach, Bacon, Cheese Stuffing
- Rosemary Lemon Chicken with Lemon and Garlic
- Tuscan Chicken Breast with Sun-Dried Tomatoes
- Chili Spiced Roasted Chicken with Parmesan Cream Sauce
- Classic Pot Roast with Celery, Carrots and Onions
- Cilantro Lime Chicken
- Chipotle Meatloaf with Chipotle Cream Sauce
- Chicken Parmesan with Marinara Sauce
- Vegetarian Lasagna

Vegetables

- Green Beans with Bacon and Onions
- Grilled Zucchini Medley
- Roasted Seasonal Vegetables
- Honey Glazed Carrots
- Brussel Sprouts with Bacon
- Blistered Grape Tomatoes with Spinach
- Roasted Broccoli and Cauliflower
- California Vegetable Blend

Starch

- Traditional Mashed Potatoes
- Italian Seasoned Roasted Potatoes
- Cheddar-Chipotle Smashed Potatoes
- Three Cheese Macaroni and Cheese
- Cilantro Lime White Rice
- Steamed Jasmin Rice

Dessert

- Freshly Baked Cookies
- Brownies and Dessert Bars
- NY Cheesecake with Raspberry Sauce
- Traditional Chocolate Cake

For seated meal events,
please contact the sales manager
for separate menu options



HORS D'OEUVRES

Cold Options

Ceviche Shrimp Shooter

Lime Marinated Shrimp with Pico de Gallo
200.00 per 25

Texas Shrimp Cocktail Shooter

Gulf Coast Shrimp, Tomatoes, Red Onions
and Cilantro
200.00 per 25

Steak Churrasco Crostini

Marinated Steak with Chimichurri Sauce
175.00 per 25

Antipasti Skewers

Salami, Cheese, Olives, Marinated Artichokes
and Roasted Bell Pepper
150.00 per 25

Prosciutto e Melone

Prosciutto Wrapped Cantaloupe
150.00 per 25

Spinach & Artichoke Tart

Creamy Spinach and Roasted Artichoke
125.00 per 25

Chickpea Hummus Cup

with Vegetable Sticks in a Cup
125.00 per 25

Caprese Skewers

Tomato, Mozzarella and Basil with Balsamic Drizzle
125.00 per 25

Whipped Feta Cucumber

Whipped Feta on a Cucumber Round
125.00 per 25

Elote in a Cup

Traditional Corn with Mayo and Sour Cream,
Queso Fresco and Chili Powder
125.00 per 25

Oven Roasted Tomato Crostini

Oven Roasted Tomatoes, Whipped Ricotta Cheese
and Balsamic Drizzle
125.00 per 25

Avocado Toast Bites

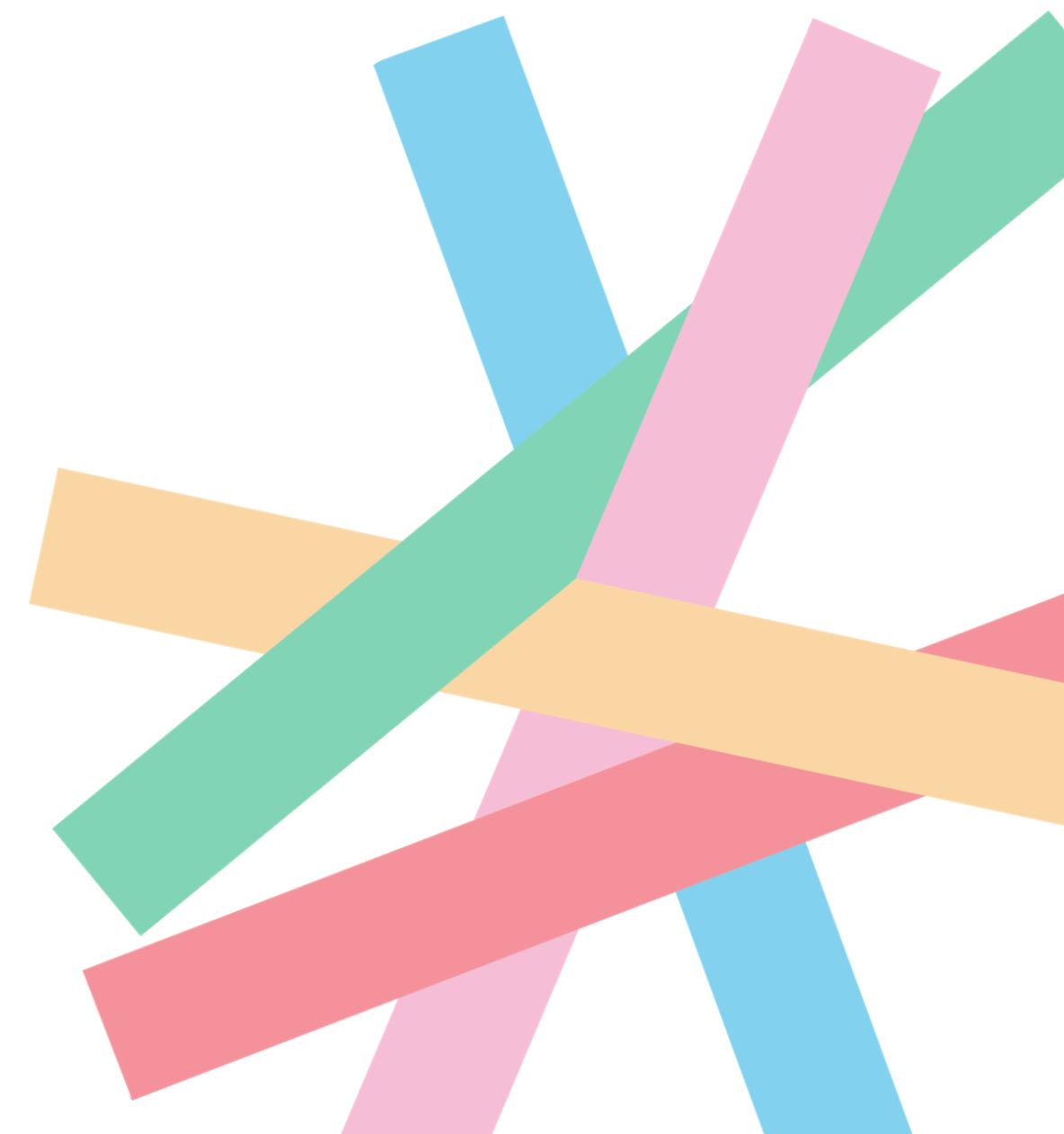
Avocado, Roasted Tomatoes and Feta
on Brioche Toast
125.00 per 25

Fruit and Cheese Skewer

Strawberries, Grapes and Cheese Cubes
125.00 per 25

Texas Deviled Eggs

Cholula Spiced with Cilantro and Sliced Jalapeno
110.00 per 25



HORS D'OEUVRES

Hot Options

Mini Crab Cake
with Lemon Aioli
200.00 per 25

Mini Beef Wellington
with Horseradish Sauce
175.00 per 25

Coconut Shrimp
with Mango Chutney
175.00 per 25

Buffalo Chicken Spring Rolls
with Blue Cheese
150.00 per 25

Brisket Flauta
with Avocado Crema
150.00 per 25

Ginger Chicken Satay
with Sweet Chili Sauce
150.00 per 25

Beef Satay
with Ponzu Sauce
150.00 per 25

Traditional Arancini
with Marinara Sauce
150.00 per 25

Beef Meatballs
Two Meatballs per Skewer with BBQ or Teriyaki Sauce
150.00 per 25

Pigs in a Blanket
with Shiner Bock Beer Cheese
150.00 per 50

Tomato Bisque Shooters
Creamy Tomato Soup with Mini Grilled Cheese
135.00 per 25

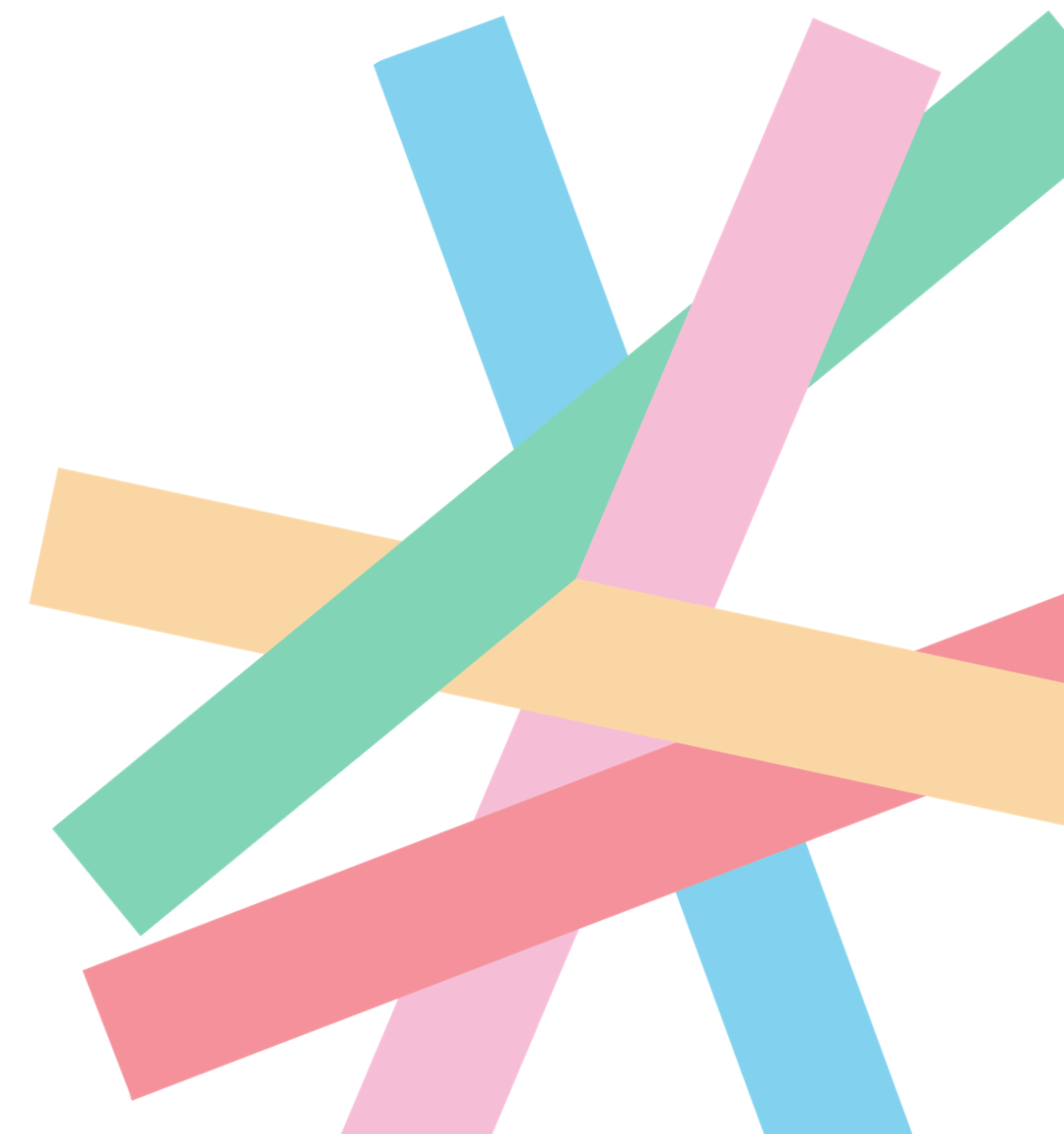
Pork Potstickers
with Ponzu Sauce
135.00 per 25

Bacon Wrapped Dates
135.00 per 25

Mac and Cheese Bites
with Buttermilk Ranch
135.00 per 25

Smoked Chicken Tostadas
with Corn Salsa
135.00 per 25

Crisp Vegetable Spring Rolls
with Sweet Chili Sauce
125.00 per 25



PARTY PLATTERS

order for a minimum of 12 guests

Antipasti Platter

Imported Cured Meats, Domestic Cheeses, Marinated Artichokes and Olives served with Crostini and Crackers

16.95 per person

Farmstead Cheese

Local Farmstead Artisan Cheeses with Dried Fruit, Honey, Grapes served with Flatbreads and Crackers

14.50 per person

Garden Fresh Crudites

Seasonal Vegetables served with Buttermilk Ranch

9.00 per person

Hummus Trio

Traditional Chickpea, Roasted Red Pepper and Signature White Bean Hummus

with Pita Chips and Veggie Sticks

8.00 per person

Classic Bruschetta Bar

Tomato Basil, Roasted Wild Mushrooms and Roasted Red Pepper Tapenade served with Crostini

7.95 per person

Salsa Sampler

Salsa Fresca, Salsa Verde and Salsa Cruda accompanied by Tortilla Chips

7.00 per person

Potato Chips and Gourmet Dips

Kettle-Style Potato Chips served with Roasted Garlic Parmesan, French Onion and Buttermilk Ranch Dips

7.00 per person



HOT BITES

order for a minimum of 12 guests

Texas Sliders

House- Smoked Brisket, Barbecue Sauce and Crispy Onions on a Slider Roll

7.95 each

Brisket Quesadillas

House Smoked Brisket with Cilantro and Monterey Jack Cheese With Salsa Roja

7.95 each (2 pieces)

Chicken Quesadillas

Ancho-Marinaded Chicken with Cilantro and Monterey Jack Cheese With Salsa Roja

7.95 each (2 pieces)

Campfire Queso

Creamy Cheese Dip with Chorizo, Bell Peppers, Onions and Tomatoes.
accompanied by Tortilla Chips and Salsa Roja

6.95 per person

Warm Spinach Artichoke Dip

Accompanied by Tortilla Chips

6.95 per person

Loaded Potato Skins

Smoked Barbecue Brisket, Cheddar Cheese, Sour Cream and Jalapeno

6.95 each



SWEET SPOT

Willy Wonka Box

Chocolate dipped Cookies, Pretzels, Chips, Jumbo Marshmallow, and more
300.00 serves 20-25

Decadent Chocolate Cake

with Vanilla Whipped Cream
96.00 serves 16

Bourbon Bread Pudding

Pecan Caramel Sauce
96.00 serves 16

NY Style Cheesecake

Raspberry Sauce
96.00 serves 16

Mini Cupcakes

Choice of Double Chocolate, Vanilla, Red Velvet, Marble, or Confetti
50.00 per dozen

One (1) Flavor per Dozen

Must order minimum three (3) dozen

Must order 72 hours before event date

Churros

Cinnamon Sugar Dusted Churros served with Caramel Sauce and Chocolate Sauce
55.00 per dozen

Freshly Baked Cookies

Texas Sized Cookies~ Double Chocolate Chunk, Oatmeal Raisin and Red Velvet
55.00 per dozen

Cookie and Brownie Platter

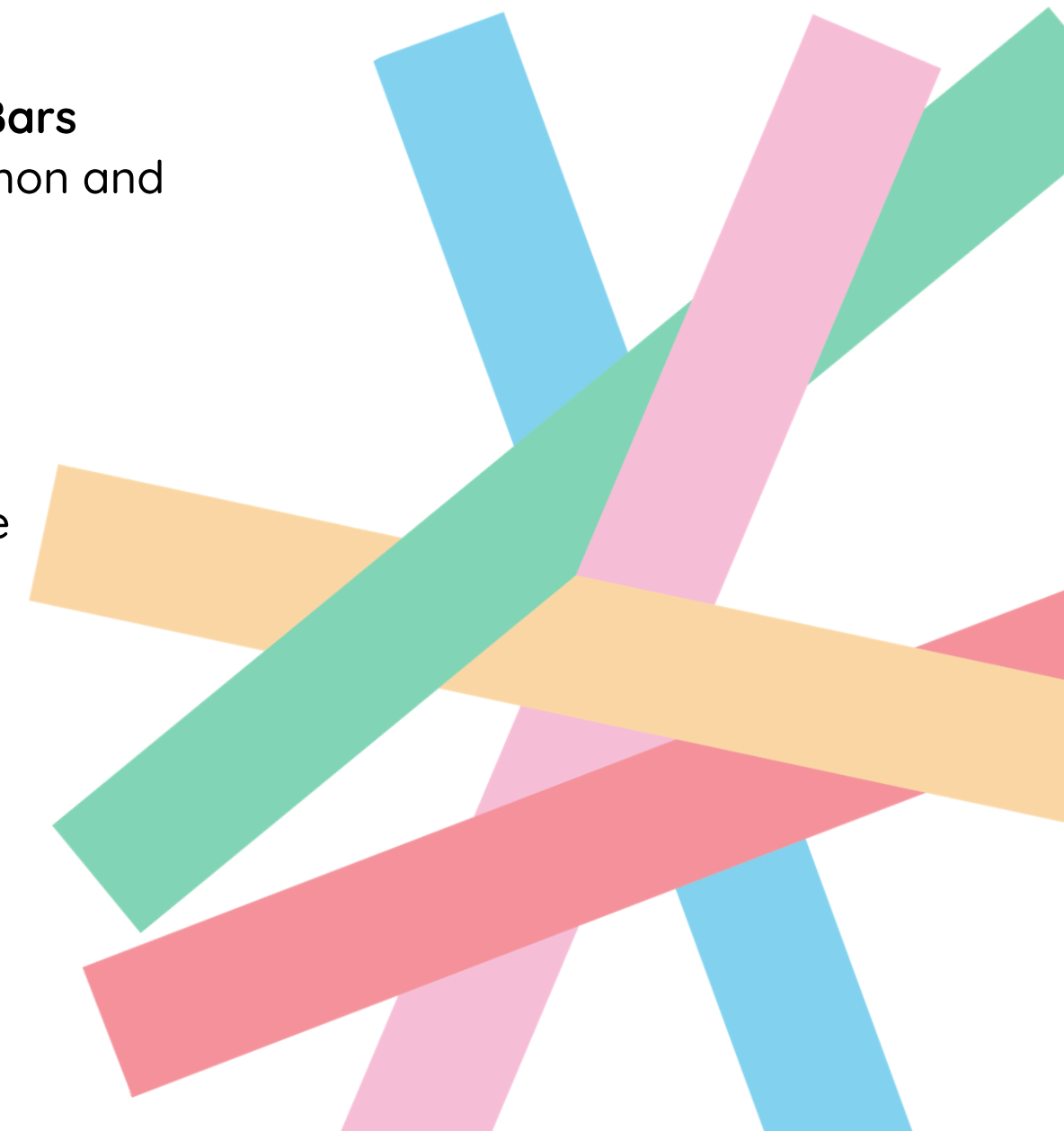
Chocolate Chunk, Oatmeal Raisin and Red Velvet and Triple Chocolate Fudge Brownies
55.00 per dozen

Brownies and Dessert Bars

Decadent Brownies, Lemon and Pecan Bars
55.00 per dozen

Rice Krispy Bars

Half Classic, Half dipped in Chocolate and Peanut Butter
42.00 per dozen



SIGNATURE STATIONS

Savory

All Signature Stations Require a Chef Attendant and appropriate power supply.

Please Discuss Station Set-up with your Sales Manager

From the Wok

Asian noodles, chicken or beef, mixed vegetables, teriyaki or ponzu sauce, served with crisp vegetable spring rolls, and fortune cookies

28.95 per person, minimum 50 guests

Nonna's Kitchen

Penne Pasta with marinara and alfredo sauces, roasted chicken, variety of vegetable selections, served with garlic knots, parmesan cheese and red pepper flakes

26.95 per person, 50 guest minimum

BBQ Slider Station

Chopped Brisket and Pulled Pork served on a freshly toasted bun, with Texas toppings including pickles, white onions, pickled jalapenos served with BBQ seasoned kettle chips

19.95 per person, 50 guests minimum

Carving Station

Beef Round served with Horseradish Cream, and Creole Mustard

Whole Boneless Roast Pork Loin roasted apple & cranberry chutney

Oven-Roasted Chicken Breast with pan gravy and cranberry chutney

Country Baked Ham with stone ground mustard Served with Grilled Vegetables and Dinner Rolls

19.95 per person, per selection

50 guests minimum per selection

Street Taco Bar

Ancho marinated chicken and pork served with corn tortillas, pineapple relish, diced onions, pico de gallo, guacamole, salsa roja, salsa verde, sour cream, lime wedges, queso fresco, cilantro and tortilla chips

19.95 per person, 50 guest minimum



SIGNATURE STATIONS

Sweet

All Signature Stations Require a Chef Attendant and appropriate power supply.

Please Discuss Station Set-up with your Sales Manager

S'morgasbord

House Made Texas Sized Marshmallow Loaf torched to order, served with a variety of toppings including Pretzel Rods, Graham Crackers, Hershey's Chocolate, Reese's Cups, Oreos, Brownie Bites, Liege Waffle Halves, Hazelnut Spread, Fresh Strawberries

25.00 per person, 50 guests minimum

Mini Pies

Filled to order mini pie crusts with your choice of filling, topped with whipped cream or meringue

Choose three (3) fillings:

- Banana Cream Pie
- Lemon Meringue
- S'mores
- Key Lime
- Pina Colada
- Chocolate Silk Cream
- Cappuccino Pie
- Mandarin Orange
- Strawberry Cream

16.00 per person, 50 guest minimum

Texas Sized Pretzels

Salted Pretzels and Cinnamon Sugar Pretzels served with Mustard, Sriracha Mustard, Beer Cheese Sauce, Sweet Vanilla Glaze, and a variety of toppings

14.00 per person, 50 guest minimum

Donut Station

House Fried Donuts topped to order with choice of chocolate or vanilla glaze, toppings including M&M's, Chocolate Chips, Variety of Cereals, Vanilla Ice Cream

14.00 per person, 50 guests minimum

Cinnamon Roll Carvery

Giant Cinnamon Roll Carving Station served with Cream Cheese Icing, Toasted Pecans, Cinnamon Simple Syrup

12.00 per person, 50 guests minimum



BEVERAGES

HOT BEVERAGES

Signature Coffee Bar

Freshly Brewed Starbucks Coffee served with a variety of Flavored Syrups, Whipped Cream, Cocoa and Cinnamon Powder, Half and Half and a Variety of Sweeteners.

150.00/ 1.5 Gallons

225.00/ 3 Gallons

Fresh Brewed Coffee

We proudly brew Starbucks coffee Regular or Decaffeinated. Includes cups, sugar, cream, etc.

55.00/.75 Gallons (9-12 cups)

90.00/1.5 Gallons (20-25 cups)

180.00/ 3 Gallons (40-45 cups)

Hot Tea Service

A Variety of Teavana Selections with Hot Water, Lemons, Sugar and Sweeteners

40.00/12 Tea Bags

REFRESHERS

Freshly Brewed Iced Coffee

200.00/3 gallon

Infused Water

Cucumber, Lemon, Mint or Strawberry, Lemon, Basil

95.00/3 Gallons

Fresh Brewed Iced Tea

40.00/gallon

Lemonade

40.00/gallon

Carafe of Juice

Orange, Cranberry, or Grapefruit

24.00/liter (Serves 6)

BOTTLED

Energy Drink

Regular or Sugar-Free
7.00 each

Ollie Pop

7.00 each

Sparkling Water

6.00 each

Bottled Soda

Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper
5.00 each

Bottled Water

5.00 each

DIRTY SODA BAR

Coca-Cola, Diet Coke, Sprite and Dr. Pepper served with Half and Half & Oat Milk, Flavored Syrups and Fruit Garnishes
12.00 per person/10 person min



BAR SELECTIONS

ALCOHOL POLICIES

All alcohol must be purchased through Levy and served by
a TABC certified bartender
Hosted bars based on consumption

Hosted Cocktail Bar

Featuring Vodka, Gin, Whiskey, Bourbon,
Tequila, Rum and Mixers
13.00/drink

ASK YOUR SALES PERSON ABOUT SPECIALTY COCKTAILS FOR YOUR GROUP

MIMOSA BAR
BLOODY MARY BAR
SANGRIA
OLD FASHIONED BAR
CUSTOM SIGNATURE COCKTAILS
ZERO PROOF BEVERAGES (MOCKTAILS)
AND MORE

Beer

Domestic Beer 10.00 per bottle
Premium Beer 10.00 per bottle
Hard Seltzer 10.00 per can
Beer list available upon request

Wine by the Glass/Bottle

House White 10.00/ 48.00
House Red 10.00/ 48.00
House Champagne 10.00/ 48.00
Wine list available upon request

BARTENDER FEES

TABC certified bartender 150.00 per 3 hours of service
40.00 each additional hour



THE SCOOP

DETAILS AND INFORMATION



FOOD ORDERING

For the highest standard in presentation, service and quality, we ask that all food and beverage selections be placed two (2) weeks in advance. Orders can be arranged with the assistance of our Sales Team at mcomo@levyrestaurants.com. Please note that all food and beverage items are subject to a 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

CATERING POLICIES

Cancellation within 72 hours (3) business days of the event will result in 100% charge of the total food and beverage charges. Special Items (e.g. logo cookies, specialty ordered products) cannot be cancelled once confirmed. Additional labor charges will be applied as determined on a case by case basis for any unusual service requirements, minimal revenue events, late night, early morning or holiday events. Payment in full is required no less than 72 hours prior to the event. Levy policy requires a credit card on file for billing and incidentals.

A fee of 25.00 will be added to all orders that are received less than 48 hours prior to the event.

PRICING DISCLAIMER

Menu prices are based on current market conditions and are subject to change due to fluctuations in product costs, including but not limited to beef, seafood, specialty produce, supply shortages, tariffs, and distribution changes. Should market costs significantly increase between the time of contract signing and the event date, pricing may be adjusted accordingly. We will communicate any changes promptly to ensure transparency and avoid operational challenges.

SERVICE OPTIONS

Delivery and Set-up includes delivery of your food and beverage to your showroom along with the set-up and clean-up of the event with a 22% service charge. Levy Restaurants provides serving equipment for all hot food service at no additional fee. Showroom catering is delivered on high-grade disposable and compostable disposable ware. VIP china service, glassware, and linens are available and can be arranged for an additional fee with the purchase of food and beverage ordered through Levy Restaurants. Additional service staff may be requested over and above our normal staffing level for the event for an additional charge. Service times are scheduled for 2 hours to maximize food quality. Per the Texas Department of State Health Services, food may not stay out longer than 2 hours as it will reach the temperature danger zone.

DELIVERY INFORMATION

A company representative must be present to accept and sign for delivery. In the event the showroom is closed, notification will be left advising another delivery attempt will be made at a charge of \$25.00 per delivery attempt. An additional 25.00 per hour will be charged for any requested late service pick-up, including event day requests.