



SUITE MENU

WELCOME...

to the 2K09 season at Dodger Stadium! We look forward to a memorable season filled with great games and delicious food. Included in our opening pitch is information to make your suite dining experience exceptional this season.

Our team of chefs have prepared a formidable line-up featuring game-day classics as well as some inspiring new creations. We invite you to order your favorites and try some of the new options from our kitchen. A few features that deserve mention are our Hickory Smoked Beef Brisket entrée, Mini Chicken Salad Sandwiches, Carnitas Tostada Bar and of course our World Famous Grilled Dodger Dogs. Check out our Farm to Fork package and our a la carte options. These items highlight fresh, natural and local flavors of the season.

Keep an eye out for emails coming your way that include seasonal items and upcoming specials. Keep in mind, that the order deadline is two full business days prior to all events. When calling with questions or placing orders, please call our Guest Relations team at 323-224-1553. Those preferring to fax orders may do so at 323-224-1543 or email Eat@levyrestaurants.com

We look forward to seeing you throughout the 2K09 baseball season. In the meantime, please do not hesitate to contact me directly at 323-224-1465 with any questions or comments.

*Shannon Remnant
Senior Manager of Luxury Suites
Levy Restaurants 2009 Suite Menu*



WINNING COMBINATIONS

Our Executive Chef has created the perfect packages by hand-selecting the finest flavors and complementing dishes designed to enjoy from the opening play to the last minute, one delicious bite at a time. So take it easy and make your next suite experience a big hit when you choose one of Levy's Winning Combinations.

GOING, GOING...GONE!!!

Classic Beef Tenderloin, Grilled Dodger Dogs,
Chili-Apricot Roasted Pork Sandwiches

The Big Hitter

Grilled Dodger Dogs, Mini Chicken Salad Sandwiches,
Smoked Pork Sandwiches

Major League

Blue Cheese Steak Sandwiches, Grilled Dodger Dogs,
The Natural Submarine Sandwich

Home Plate

Signature Baby Back Ribs, Grilled Chicken Sandwich,
Grilled Dodger Dogs

Farm to Fork

Natural Raised Sirloin Sandwiches,
Free Range Roasted Rosemary Garlic Chicken

Throw Back

Meatball Sandwiches, Mini Tuna Fish Sandwiches,
Grilled Dodger Dogs, Cold Fried Chicken

The Camelback

Smoked Pork Sandwiches, Chavez Ravine Nacho Bar,
The Natural Submarine Sandwich

GOING, GOING...GONE!!!

The ultimate day at the game starts with the perfect package of fan favorites and our signature dishes.

FRESHLY POPPED POPCORN

CHICKEN WING SAMPLER

A combination of our spicy, sweet chili and Southwestern wings with blue cheese dip and cilantro-lime crema.

KETTLE STYLE POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic parmesan, French onion and blue cheese dips.

ON DECK CIRCLE

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

CLASSIC BRUSCHETTA

Focaccia crostini with tomato basil salad, herb-roasted wild mushrooms and olive tapenade.

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing and chili-lime crema.

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese. Tossed in a honey mustard vinaigrette.

CLASSIC BEEF TENDERLOIN

Black pepper seared tenderloin of beef, chilled, then sliced and presented with red onion and beefsteak red and yellow tomatoes. Accompanied by miniature twist rolls, horseradish sauce, Dijon mustard and homemade potato salad.

GRILLED DODGER DOGS

Grilled Dodger dog served with all the traditional condiments and potato chips. *Upgrade your menu package by replacing the grilled Dodger dogs with the Ultimate Foot-Long Char Dogs. Add 2.00 per person.*

CHILI-APRICOT ROASTED PORK SANDWICHES

Roasted, naturally raised pork loin with pickled pepper relish and sweet and sour cucumbers on a brioche roll.

SERVED FOR A MINIMUM OF
TWELVE PEOPLE. 52.95 PER PERSON.

THE BIG HITTER

This package scores big points with every fan!

FRESHLY POPPED POPCORN

CHICKEN WING SAMPLER

A combination of our spicy, sweet chili and Southwestern wings with blue cheese dip and cilantro-lime crema.

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo.

ON DECK CIRCLE

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

CAVATAPPI PASTA SALAD

Red onions, grape tomato, mozzarella, basil, parsley, parmesan, pine nuts with basil pesto vinaigrette.

CLASSIC CAESAR SALAD

A game day classic.

GRILLED DODGER DOGS

Grilled Dodger dog served with all the traditional condiments and potato chips. *Upgrade your menu package by replacing the grilled Dodger dogs with the Ultimate Foot-Long Char Dogs. Add 2.00 per person.*

MINI CHICKEN SALAD SANDWICHES

Diced chicken, dried cranberries, walnuts, celery and apples on mini brioche roll.

SMOKED PORK SANDWICHES

Smoked barbecued pork in our own barbecue sauce. Served with coleslaw and onion rolls.

SERVED FOR A MINIMUM OF
TWELVE PEOPLE. 48.95 PER PERSON.

MAJOR LEAGUE

Dig in to major flavor with these ballpark classics.

FRESHLY POPPED POPCORN

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing.

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo.

ON DECK CIRCLE

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing and chili-lime crema.

BLUE CHEESE STEAK SANDWICH

Sliced sirloin, blue cheese, roasted shallot, tomatoes, and Dijon mustard on ciabatta bread.

GRILLED DODGER DOGS

Grilled Dodger dog served with all the traditional condiments and potato chips. *Upgrade your menu package by replacing the grilled Dodger dogs with the Ultimate Foot-Long Char Dogs. Add 2.00 per person.*

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, red onion, crisp lettuce, tomatoes and homemade dressing. Served on a whole-wheat baguette.

SERVED FOR A MINIMUM OF
TWELVE PEOPLE. 42.95 PER PERSON.

HOME PLATE

A perfect complement to a great day at the ballpark, this All-American package hits a home run every time!

FRESHLY POPPED POPCORN

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing.

KETTLE STYLE POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic parmesan, French onion and blue cheese dips.

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo.

MUSTARD POTATO SALAD

Potatoes tossed in a Dijon mustard dressing.

BLT SALAD

Romaine lettuce, bacon, Cheddar cheese and tomatoes, tossed with buttermilk dressing and homemade croutons.

SIGNATURE BABY BACK RIBS

Our award-winning baby back ribs are specially seasoned, slowly smoked and basted with our own sweet Chipotle barbecue sauce. Accompanied by our Southern-style cornbread and coleslaw.

GRILLED CHICKEN SANDWICH

Freshly grilled chicken, arugula, tomato and lemon aioli.

GRILLED DODGER DOGS

Grilled Dodger dog served with all the traditional condiments and potato chips. *Upgrade your menu package by replacing the grilled Dodger dogs with the Ultimate Foot-Long Char Dogs. Add 2.00 per person.*

SERVED FOR A MINIMUM OF
TWELVE PEOPLE. 43.95 PER PERSON.

FARM TO FORK

Our Farm To Fork package features fresh, natural and local flavors of the season. Each homemade dish showcases the seasonal ingredients and specialties of the region.

HOMEMADE GRANOLA HONEY CRUNCH

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farm stand vegetables and focaccia crostini to dip into red pepper hummus, garlic parmesan, sun-dried tomato basil and French onion dips.

CALIFORNIA COBB SALAD

Chopped romaine lettuce, garbanzo beans, swiss cheese, tomato, smoked turkey, hard boiled egg, cucumber and herb sherry vinaigrette.

COUSCOUS SALAD

Tomato, cucumber, red onion with mint and basil in a lemon vinaigrette.

MARKET FRESH FRUIT

Served with a yogurt dipping sauce.

FARMSTEAD CHEESES

A sampling of California's finest artisan cheeses served with assorted flatbreads, crackers, chutneys and honey.

TOMATO, BASIL AND MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar.

NATURAL RAISED SIRLOIN SANDWICHES

Sliced sirloin, sautéed spinach, caramelized onion jam, oven dried tomato, herbed cheese spread on focaccia.

ORGANIC HERB ROASTED CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary with bistro vegetables.

SERVED FOR A MINIMUM OF
TWELVE PEOPLE. 43.95 PER PERSON

THROW BACK

This package serves up fond memories from decades and ball games of the past. Enjoy some of our Hall of Fame favorites that are sure to make you smile.

FRESHLY POPPED POPCORN

BLT SALAD

Romaine lettuce, bacon, Cheddar cheese and tomatoes tossed with buttermilk dressing and homemade croutons.

CLASSIC MACARONI SALAD

Farmhouse eggs, celery and onion tossed in a creamy dressing.

WATERMELON WEDGES

MEATBALL SANDWICHES

Fresh home made meatballs and marinara sauce with Provolone cheese served on a onion roll.

MINI TUNA SALAD SANDWICHES

Classic tuna salad served on soft Parkerhouse rolls.

GRILLED DODGER DOGS

Grilled Dodger dog served with all the traditional condiments and potato chips. *Upgrade your menu package by replacing the grilled Dodger dogs with the Ultimate Foot-Long Char Dogs. Add 2.00 per person.*

COLD FRIED CHICKEN

Specially seasoned, fried and served chilled.

SERVED FOR A MINIMUM OF
TWELVE PEOPLE. 39.95 PER PERSON.

THE CAMELBACK

Enjoy the delicious fan favorites all year round.

FRESHLY POPPED POPCORN

PEANUTS IN A SHELL

CRAKER JACKS

CLASSIC CAESAR SALAD

A game day classic.

CHAVEZ RAVINE NACHO BAR

With spicy chili, nacho cheese, sour cream and jalapeño peppers.

SMOKED PORK SANDWICHES

Smoked barbequed pork in our own barbeque sauce. Served with coleslaw and onion rolls.

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, red onion, crisp lettuce, tomatoes and homemade dressing. Served on a whole-wheat baguette.

SERVED FOR A MINIMUM OF
TWELVE PEOPLE. 34.95 PER PERSON.

SEASON LINE-UP

At Levy Restaurants we have a passion for food and a genuine enthusiasm for showing you our heartfelt hospitality. We hope you enjoy this year's culinary line-up, featuring ballpark classics and new signature items that will make every ballgame an experience to savor.

cool starters

warm ups

Field of greens

Levy classics

chef specialty entrées

classic sides

sandwiches

dogs and more

taste club kids meals

7th inning stretch

sweet spot

suite sweets

COOL STARTERS

ASSORTED SUSHI AND SASHIMI

Assorted sushi rolls and nigiri. Served with wasabi, pickled ginger and soy sauce. 20.00 per person

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. 85.00 for 30 pieces

CLASSIC BRUSCHETTA

Focaccia crostini with tomato basil salad, herb-roasted wild mushrooms and olive tapenade. 9.95 per person

FARMSTEAD CHEESES

A sampling of California's finest artisan cheeses with assorted flatbreads, crackers, chutneys and honey. 10.95 per person

MARKET FRESH FRUIT

Served with a yogurt dipping sauce. 8.95 per person

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing and chili-lime crema. 7.95 per person

HOUSE MADE GRAVLAX

Cured salmon with dill sour cream, red onions, capers served with crackers. 85.00 per platter serves 10

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farm stand vegetables and focaccia crostini to dip into red pepper hummus, garlic parmesan, sun-dried tomato basil and French onion dips. 9.95 per person

ANTIPASTI PLATTER

Sopressata, coppa, mozzarella ciliiegine, marinated olives, artichokes, and roasted peppers with focaccia crostini and flatbread. 9.95 per person

ALL APPETIZERS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

WARM UPS

CHICKEN WING SAMPLER

A combination of our spicy, sweet chili and Southwestern wings with blue cheese dip and cilantro-lime crema. 11.95 per person

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing. 10.95 per person

ASIAN LETTUCE WRAPS

Grilled breast of chicken and wok-seared beef, accompanied by iceberg lettuce cups, cilantro, carrots and green onions. Served with sweet chili sauce, ginger soy glaze and Thai peanut sauce for dipping. 10.95 per person

CHAVEZ RAVINE NACHO BAR

With spicy chili, nacho cheese sauce, sour cream and jalapeño peppers. 8.95 per person

CRAB CAKES

Served with mustard sauce and zesty lemon aioli. 12.95 per person

QUESADILLA TRIO 12.95 per person

BARBECUE BEEF BRISKET

Monterey jack cheese, caramelized onion.

ANCHO-MARINATED CHICKEN

With cilantro and Monterey jack cheese.

SPINACH AND MUSHROOM

With onions and pepper jack cheese.

WARM ARTICHOKE SPINACH DIP

Accompanied by focaccia crostini and tortilla chips. 63.60 Serves 8

CARNITAS TOSTADA BAR

Crumbled queso fresco, pico de gallo, sour cream, onions, cilantro, ranchero style beans served with crisp corn tortilla shells. 11.95 per person

ALL APPETIZERS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

FIELD OF GREENS

BLT SALAD

Romaine lettuce, bacon, Cheddar cheese and tomatoes tossed with buttermilk dressing and homemade croutons. 7.95 per person

CLASSIC CAESAR SALAD

A game day classic. 7.95 per person
Add grilled chicken. 3.00 per person

PEAR, WALNUT AND GOAT CHEESE SALAD

Bibb lettuce accompanied by lemon vinaigrette. 7.95 per person

TOMATO, BASIL AND MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar. 6.95 per person

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 5.95 per person

CALIFORNIA COBB SALAD

Chopped romaine lettuce, garbanzo beans, swiss cheese, tomato, smoked turkey, hard boiled egg, cucumber and herb sherry vinaigrette. 5.95 per person

COLESLAW

Crisp cabbage in a sweet and sour dressing. 3.95 per person

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese, tossed in honey mustard vinaigrette. 8.95 per person

CHINESE CHICKEN SALAD

Grilled chicken breast with romaine lettuce, spinach, napa cabbage, radicchio and wonton strips in an Asian dressing. 9.95 per person

SOUTHWESTERN STEAK SALAD

Marinated steak topped with queso fresco on romaine lettuce with grilled corn, cilantro, red onion and grape tomatoes served with honey chipotle ranch dressing. 8.95 per person

SPINACH SALAD

Blue cheese, red onion, hard boiled egg, bacon and creamy citrus dressing. 7.95 per person

ALL SIDE SALADS ARE SERVED FOR A
MINIMUM OF SIX PEOPLE.

LEVY CLASSICS

CLASSIC BEEF TENDERLOIN

Black pepper seared tenderloin of beef, chilled, then sliced and presented with red onion and beefsteak red and yellow tomatoes. Accompanied by miniature twist rolls, horseradish sauce, Dijon mustard and homemade potato salad. 17.95 per person

ORGANIC HERB ROASTED CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary with bistro vegetables. 17.95 per person

SIGNATURE BABY BACK RIBS

Our award-winning baby back ribs are specially seasoned, slowly smoked and basted with our own sweet Chipotle barbecue sauce. Accompanied by our Southern-style cornbread and sweet coleslaw. 16.95 per person

“FAJITAS” CARNE ASADA AND POLLO AL CARBÓN

Grilled skirt steak topped with peppers, onions and queso fresco. Grilled chicken with chorizo and Chihuahua cheese. Served with salsa cruda, salsa verde, sour cream and warm tortillas. 14.95 per person

Add a side of guacamole for 7.00

SESAME SEARED TUNA

Pan-seared and chilled rare yellowfin tuna accompanied by an Asian slaw of napa cabbage, daikon, carrots and cilantro in a sesame ginger vinaigrette. 20.95 per person

SIRLOIN MEATLOAF

Mashed Idaho potatoes, charred sweet red onions and roasted garlic sauce. 14.95 per person

ALL LEVY CLASSICS ARE SERVED FOR A
MINIMUM OF SIX PEOPLE.

CHEF SPECIALTY ENTRÉES

These entrées are created for you and your guests to savor in your suite as our expert chefs serve to order.

PENNE WITH SHRIMP AND PANCETTA

Penne pasta with shrimp, pancetta, asparagus, tomatoes and basil in a pesto cream sauce. Accompanied by grilled focaccia bread with roasted garlic butter. 34.95 per person

APPLEWOOD-SMOKED BREAST OF TURKEY

Served with roasted garlic thyme aioli and dried cherry chutney. Accompanied by bistro-roasted vegetables and roasted Yukon gold potatoes. 25.95 per person

HICKORY-SMOKED BRISKET OF BEEF

In-house smoked and served with our bourbon barbecue glaze. Served with iceberg wedge salad and herb roasted potatoes. 24.95 per person

SIZZLING SINGAPORE SHRIMP

Chef prepared sautéed shrimp with lemongrass and garlic, accompanied by a field green salad with mandarin orange, asparagus, sesame seeds and lemon soy vinaigrette and steamed jasmine rice. 34.95 per person

STEAKHOUSE GRILL

Chef carved aged strip steak accompanied by homemade classic mashed potatoes, creamed spinach including horseradish cream sauce and wild mushroom demi-glace. 39.95 per person

ALL CHEF SPECIALTY ENTRÉES ARE SERVED FOR
A MINIMUM OF TWELVE PEOPLE.

CLASSIC SIDES

THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses. 6.95 per person

CLASSIC MASHED POTATOES

5.95 per person

HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven roasted with fresh rosemary, thyme and garlic. 6.95 per person

ROASTED YUKON GOLD POTATOES

4.95 per person

FARMSTAND GREEN BEAN AND TOMATOES

Shallot basil vinaigrette. 5.95

MUSTARD BAKED BEANS

4.95 per person

GRILLED ASPARAGUS

Char-grilled asparagus accompanied by lemon aioli. 5.95 per person

ALL CLASSIC SIDES ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

SANDWICHES

SMOKED TURKEY SANDWICHES

Pretzel bread, Dijon dressing and crisp sweet cabbage-apple slaw. 8.95 per person

NATURAL RAISED SIRLOIN SANDWICHES

Sliced sirloin, sautéed spinach, caramelized onion jam, oven dried tomato and herbed cheese spread on focaccia. 12.95 per person

BARBECUE BRISKET SANDWICH

Smoked beef brisket in our barbecue sauce accompanied with coleslaw, grilled corn on the cob and fresh rolls. 10.95 per person

BLUE CHEESE STEAK SANDWICH

Sliced sirloin, blue cheese, roasted shallot, tomatoes, and Dijon mustard on ciabatta bread. 13.95 per person

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, sliced red onion, crisp lettuce, tomatoes and homemade dressing. Served on a whole-wheat baguette. 10.95 per person

MINI CHICKEN SALAD SANDWICHES

Diced chicken, dried cranberries, walnuts, celery, apples on mini brioche roll. 11.95 per person

SMOKED PORK SANDWICHES

Smoked barbecued pork in our own barbecue sauce. Served with coleslaw and onion rolls. 9.95 per person

TOMATO AND MOZZARELLA BRUSCHETTA SANDWICHES

Served on grilled foccaccia bread. 8.95 per person

CHILI-APRICOT ROASTED PORK SANDWICHES

Roasted, naturally raised pork loin with pickled pepper relish and sweet and sour cucumbers on a brioche roll. 11.95 per person

ALL SANDWICHES ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

DOGS AND MORE

ITALIAN SAUSAGE

Italian sausage with sweet red and green peppers, onions, giardiniera and zesty au jus. Served with Italian rolls. 7.95 per person

BRATWURST AND SAUERKRAUT

Grilled bratwurst served on a bed of sauerkraut with fresh rolls and whole-grain mustard. 7.95 per person

THE ULTIMATE FOOT-LONG CHAR DOG

A half-pound, all-beef, foot-long hot dog, char-grilled and served with condiments and potato chips. 7.95 per person
With our homemade chili, add 2.00

GUILT-FREE HOT DOG

Low-fat turkey hot dogs with condiments and baked potato chips. 6.00 per person

GRILLED DODGER DOG

Grilled Dodger dog served with all the traditional condiments and potato chips. 6.00 per person

ALL SAUSAGES AND HOT DOGS ARE SERVED
FOR A MINIMUM OF SIX PEOPLE.

TASTE CLUB KIDS MEALS

Taste Club Kids Meals are accompanied by fresh fruit, carrot and celery sticks with ranch dip, granola bar and a souvenir.

GRILLED DODGER DOG

With all the favorite fixings. 6.50 per player

CHICKEN TENDERS

Served with a barbecue dipping sauce. 6.50 per player

MAC AND CHEESE

A little sports fan favorite! Tossed in a Cheddar cheese sauce. 6.50 per player

PEANUT BUTTER AND JELLY

6.95 per player

GRILLED CHICKEN TENDERS

Served with honey mustard dipping sauce. 6.95 per player

OUR TASTE CLUB KIDS MEALS ARE RESERVED
FOR PLAYERS TWELVE YEARS AND UNDER
WITH ALL-STAR APPETITES.

7TH INNING STRETCH

ON DECK CIRCLE

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips. 36.00 per basket

FRESHLY POPPED POPCORN

12.00 per basket

DRY-ROASTED PEANUTS

11.00 per basket

SNACK MIX

10.00 per basket

HONEY-ROASTED PEANUTS

11.00 per basket

PRETZEL TWISTS

11.00 per basket

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo. 36.00

HOMEMADE GRANOLA HONEY CRUNCH

13.00 per basket

KETTLE STYLE POTATO CHIPS & GOURMET DIPS

Kettle-style potato chips with roasted garlic parmesan, French onion and blue cheese dips. 20.00 per basket

ALL SNACKS ARE SERVED FOR A MINIMUM OF
TWELVE PEOPLE UNLESS OTHERWISE NOTED.

SWEET SPOT

LET THEM EAT CAKE!

GIMME S'MORE CAKE

75.00 serves 12

CHOCOLATE PARADIS'

52.00 serves 12

BAVARIAN APPLE TART

42.00 serves 12

CHOCOLATE BANANA STACK

46.00 serves 12

SIGNATURE SIX LAYER CARROT CAKE

58.00 serves 14

COCONUT LOPEZ CAKE

55.00 serves 14

CHICAGO-STYLE CHEESECAKE

48.00 serves 12

ALL OF OUR SIGNATURE DESSERTS CAN BE
PACKAGED TO TAKE WITH YOU TO ENJOY AFTER
THE EVENT WITH YOUR FAMILY AND FRIENDS.

SUITE SWEETS

GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies. 8.95 per person. Served for a minimum of 6 people.

OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is near. Just listen for the 'oohs' and 'ahs' as your neighbors line up in enthusiastic anticipation of our signature desserts.

Signature Desserts

Gourmet Dessert Bars

Gourmet Cookies

Giant Taffy Apple

Candies

And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, DiSaronno® Amaretto, Grand Marnier and Starbucks™ Coffee Liqueur.

CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc. The cake, candles and sparklers will be delivered to your suite at a specified time. We would appreciate a notice of three working days for this service.

GAME-DAY LINE-UP

Our Game-Day Line-Up features an array of appetizers, side salads, snacks, hot dogs and sandwiches that can be ordered on game day. You can make selections straight from this portion of the menu during the game by contacting your suite attendant.

appetizers & side salads

7th Inning stretch

sandwiches and dogs

APPETIZERS AND SIDE SALADS

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings.
Served with blue cheese dressing. 10.95 per person

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served
with zesty cocktail and remoulade sauces with
fresh cut lemons. 93.00 for 30 pieces

CHAVEZ RAVINE NACHO BAR

With spicy chili, Cheddar cheese sauce, sour cream
and jalapeño peppers. 9.95 per person
Add a side of guacamole for 7.00

CLASSIC CAESAR SALAD

A game day classic. 8.95 per person

COLESLAW

Crisp cabbage in a sweet and sour dressing. 4.95 per person

MUSTARD POTATO SALAD

Potatoes tossed in Dijon mustard dressing. 6.95 per person

MARKET FRESH FRUIT

Served with a yogurt dipping sauce. 9.95 per person

7TH INNING STRETCH

ON DECK CIRCLE

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips. 38.00 per basket

FRESHLY POPPED POPCORN

13.00 per basket

DRY-ROASTED PEANUTS

12.00 per basket

SNACK MIX

11.00 per basket

HONEY-ROASTED PEANUTS

12.00 per basket

PRETZEL TWISTS

12.00 per basket

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo. 38.00

HOMEMADE GRANOLA HONEY CRUNCH

14.00 per basket

KETTLE STYLE POTATO CHIPS & GOURMET DIPS

Kettle-style potato chips with roasted garlic parmesan, French onion and blue cheese dips. 22.00 per basket

SANDWICHES AND DOGS

GRILLED CHICKEN SANDWICH

Freshly grilled chicken, arugula, tomato and lemon aioli. 12.95 per person

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, sliced red onions, crisp lettuce, tomatoes and homemade dressing. Served on a whole-wheat baguette. 12.95 per person

GRILLED DODGER DOGS

Grilled Dodger dog served with all the traditional condiments and potato chips. 6.00 per person

SMOKED PORK SANDWICHES

Smoked barbecued pork in our own barbecue sauce. Served with coleslaw and onion rolls. 11.95 per person

CHEERS

Levy Restaurants is proud to offer you a wine list that boasts the top rated wines from Wine Spectator's "Top 100 Wines of the Year." We offer wines with a variety of characters, styles and bold flavors, providing you with the ultimate pairings for your savory food selections. Thirsty for a cocktail? Choose from our extensive list of premium liquors, beer, mixers and soft drinks.

[specialty drinks and beer](#)

[wines](#)

[liquor](#)

[chill](#)

SPECIALTY DRINKS AND BEER

KETEL ONE LEMONADE

Enjoy a tangy twist with a pitcher of our signature lemonade cocktail made with Ketel One Citroen. 50.00. Serves 6
Desire something extra? Add a shot of Chambord. 5.00

MARGARITA MADNESS

Cool down with a refreshing margarita made with Jose Cuervo Gold tequila and served in a 64oz. pitcher. 55.00 per pitcher. Add a shot of Grand Marnier. 5.00

BEER (price per can; sold by the six-pack)

Corona Extra 5.50
Corona Light 5.50
Heineken 5.50
Heineken Premium Light 5.50
Amstel Light 5.50
Newcastle Brown Ale 5.50
Bud Light 4.75
Budweiser 4.75
Bud Select 4.75
Miller Lite 4.75
Miller Genuine Draft 4.75
Coors Light 4.75
Coors 4.75
Mich Ultra 4.75
Miller Chill 4.75
O'Doul's 4.75
Guinness Pub Draft 5.50

WHITE WINE

BUBBLY

- Perrier-Jouet Fleur de Champagne, Epernay, France 210.00
- Cuvee Dom Perignon, Epernay, France 265.00
- Veuve Cliquot Brut, Reims, France 105.00
- Chandon Blanc de Noirs, California 52.00
- Korbel Brut, California 39.00

LIGHT AND CRISP

- Hogue Fume Blanc, Washington 32.00
- Sterling 'Napa' Sauvignon Blanc, Napa 37.00
- Ferrari-Carano Fume Blanc, Sonoma 44.00
- Kunde Magnolia Lane Sauvignon Blanc, Sonoma 36.00
- Little Black Dress Pinot Grigio, California 29.00
- Ruffino 'Lumina' Pinot Grigio, Italy 35.00
- Livio Felluga Pinot Grigio, Italy 58.00

CREAMY AND ELEGANT

- Sonoma-Cutrer 'Russian River Ranches'
Chardonnay, Sonoma 57.00
- J. Lohr 'Arroyo Vista' Chardonnay, Monterey 48.00
- Franciscan 'Cuvee Sauvage' Chardonnay, Napa 81.00
- Chalone 'Estate' Chardonnay, Monterey County 35.00
- Kendall-Jackson Vintner's Reserve
Chardonnay, California 44.00
- Cuvaison Chardonnay, Napa 48.00
- Napa Cellars Chardonnay, Napa 52.00

SWEET AND SMOOTH

- Wente 'Riverbank' Riesling, Monterey 29.00
- Seven Daughters White Blend, California 38.00
- Montevina White Zinfandel, California 27.00
- Sophia by Francis Coppola Rose, Sonoma Coast 40.00

RED WINE

RIPE AND RICH

- Coppola 'Diamond Series' Merlot, California 49.00
- Gundlach Bundschu 'Rhinefarm Vineyard'
Merlot, Sonoma 62.00
- Rutherford Hill Merlot, Napa 55.00
- Red Rock Merlot, California 35.00
- LaCrema 'Sonoma Coast' Pinot Noir, Sonoma 51.00
- Acacia Pinot Noir, Carneros 48.00
- Rodney Strong 'Russian River' Pinot Noir, Sonoma 42.00
- Wildhorse Pinot Noir, Central Coast 60.00

SPICY AND SASSY

- Jacob's Creek 'Reserve' Shiraz, Australia 38.00
- Penfold's 'Bin 128' Shiraz, Australia 45.00
- Bonterra Zinfandel, Mendocino County 42.00

BIG AND BOLD

- Beaulieu Vineyards 'Georges de Latour Private Reserve'
Cabernet Sauvignon, Napa 185.00
- B.R. Cohn 'Silver Label' Cabernet
Sauvignon, Sonoma 54.00
- Hayman & Hill Cabernet Sauvignon, Napa 38.00
- Columbia Crest Grand Estates Cabernet
Sauvignon, Washington 32.00
- Louis Martini Cabernet Sauvignon, Sonoma 36.00
- Provenance Cabernet Sauvignon, Napa 72.00
- Estancia Meritage, Paso Robles 53.00

LIQUOR

VODKA

- Ketel One 64.00
- Ketel One Citroen 64.00
- Belvedere 72.00
- Smirnoff 33.00
- Smirnoff Raspberry 35.00
- Absolut 52.00
- Absolut Citron 52.00
- Level 69.00
- Grey Goose 75.00
- Grey Goose L'Orange 75.00
- SKYY 47.00
- Stolichnaya 53.00
- Stolichnaya Raspberry 53.00
- Three Olives Triple
Shot Espresso 65.00
- Finlandia 48.00

SCOTCH

- Dewar's 52.00
- Johnnie Walker Black 60.00
- Johnnie Walker Red 49.00
- Macallan 12-yr 70.00
- Chivas Regal 57.00
- The Glenlivet 58.00
- Cutty Sark 52.00
- J & B 54.00

WHISKEY

- Jack Daniel's 52.00
- Woodford Reserve 62.00
- Jim Beam 41.00
- Knob Creek 52.00
- Canadian Club 39.00
- Maker's Mark 61.00
- Wild Turkey 101 55.00
- Crown Royal 52.00
- V.O. 42.00
- Jameson Irish 52.00

GIN

- Bombay 46.00
- Bombay Sapphire 54.00
- Beefeater 42.00
- Hendrick's 65.00
- Tanqueray 45.00
- Tanqueray 10 62.00

TEQUILA

- Jose Cuervo Gold 37.00
- Sauza Gold 37.00
- Sauza Hornitos
Reposado 42.00
- Patron Silver 87.00
- Cazadores Reposado 61.00
- 1800 Reposado 53.00

RUM

- Bacardi 41.00
- Bacardi Limon 41.00
- Bacardi Razz 41.00
- Captain Morgan 42.00
- Parrot Bay 50.00
- Malibu 45.00
- Mount Gay Eclipse 46.00
- 10 Cane 72.00
- Appleton Estate V/X 61.00

MISC.

- Grand Marnier 60.00
- Starbucks Coffee Liqueur 49.00
- Cointreau 58.00
- Remy Martin VSOP 99.00
- DeKuyper Pucker
Sour Apple 29.00
- Baileys® Irish Cream 48.00
- Disaronno® Amaretto 49.00
- Kahlúa 49.00
- Romana Sambuca 45.00
- Jagermeister 56.00
- Hennessy VS 59.00
- Martini & Rossi
Dry Vermouth 10.00
- Martini & Rossi
Sweet Vermouth 10.00

DESSERT CART LIQUEURS

- Baileys® Irish Cream 48.00
- Disaronno® Amaretto 49.00
- Grand Marnier 60.00
- Starbucks Coffee Liqueur 49.00

CHILL

(Sold by six-pack unless otherwise indicated)

SOFT DRINKS

- Coke 15.00
- Diet Coke 15.00
- Sprite 15.00
- Sprite Zero 15.00
- Nestea 15.00
- Ginger Ale 15.00
- Root Beer 15.00
- Lemonade 15.00

JUICES (sold by the four-pack)

- Cranberry Juice 16.00
- Grapefruit Juice 16.00
- Orange Juice 16.00
- Tomato Juice 16.00

WATER AND CLUB SODA

- Sparkletts 21.00
- Tonic Water 15.00
- Club Soda 15.00

MISCELLANEOUS BEVERAGES

- Fresh-Roasted Regular Coffee 12.00
- Fresh-Roasted Decaffeinated Coffee 12.00
- Hot Chocolate 12.00

BAR SUPPLIES

- Bloody Mary Mix 8.00
- Sour Mix 8.00
- Margarita Mix 8.00
- Rose's Lime Juice 5.00
- Lemons and Limes 5.00
- Stuffed Olives 3.00
- Cocktail Onions 3.00
- Tabasco Sauce 3.00
- Worcestershire 5.00

SPECIALIZED DODGER INFO

You may choose between two options to replenish the beverages in your Luxury Suite.

1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) liter each of Bloody Mary mix and Margarita mix
- (2) six-packs each of Coke and Diet Coke
- (1) six-pack each: Sprite, Sparkletts, tonic water, etc.
- (1) bottle each of white, red and blush wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 323-224-1553 and they can help you make your selections.

2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 2:00 p.m. PST, two business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Guest Relations Representative at 323-224-1553.

BE A TEAM PLAYER - DRINK RESPONSIBLY

The Los Angeles Dodgers and Levy Restaurants are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Dodger Stadium a safe and exciting place for everyone.

SPECIALIZED DODGER INFO

HOURS OF OPERATION

Levy Restaurants Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. PST, Monday through Friday, to assist you in your food and beverage selections. To reach a representative, dial: 323-224-1553, e-mail: Eat@LevyRestaurants.com or send a fax to: 323-224-1543.

QUICK REFERENCE LIST

Dodger Stadium General Information	323-224-1500
Dodger Stadium Suite Relations	323-224-1370
Levy Restaurants Guest Relations Representative	323-224-1553
Levy Restaurants Accounting Department	323-224-4283 ext. 1832
Levy Restaurants Catering Fax	323-224-1543
Levy Restaurants Event Planners for Private Events	323-224-1480

SPECIALIZED DODGER INFO

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. PST, two business days prior to each event. Please place all Saturday, Sunday and Monday game orders by 2:00 p.m. on Thursday.

Orders can also be received via fax at 323-224-1543 or e-mail at Eat@LevyRestaurants.com. Orders can be arranged with the assistance of a Guest Relations Representative at 323-224-1553 during normal business hours. If a game is cancelled for any reason and the stadium does not open, you will not be charged for your food and beverage order. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. the business day prior to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

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SPECIALIZED DODGER INFO

(continued)

Additional beverages may be purchased during the game through your suite attendant or by using the in-suite courtesy phone.

To maintain compliance with the rules and regulations set forth by the State of California, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Dodger Stadium.
2. It is the responsibility of the suite holder or their representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

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SPECIALIZED DODGER INFO

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SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three working days' notice for this service. In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements. It's really one-stop shopping—balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, cocktail and dinner napkins, glasses, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment. Liquor cabinets and refrigerators will be locked unless we are advised otherwise.

SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE

Levy Restaurants will bill the suite holders twice per month. The suite holder will receive an itemized invoice outlining all charges in detail. There is no pre-payment necessary provided suite holders comply with the 15-day net agreement, which is explained on each invoice. An 18% service charge and applicable sales tax will be added to all orders. Because Levy Restaurants exclusively furnishes all food and beverage products for the Luxury Suites at Dodger Stadium, guests are prohibited from bringing personal food or beverages without proper authorization. Any such items will be charged to the suite holder at our normal retail price.

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SPECIALIZED DODGER INFO

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PARTIES AT DODGER STADIUM

Come out and play where the Dodgers play! Dodger Stadium provides the perfect setting for one-of-a-kind corporate outings and social events, enhanced by the expert service and fine cuisine of Levy Restaurants.

Whether you are entertaining business clients, hosting a corporate gathering or celebrating a special occasion, The Stadium Club will win your guests over. Situated on the suite level, overlooking the first baseline, guests enjoy spectacular views of the field alongside breath-taking mountain tops of the Elysian Hills. Feast on the delectable offerings of our Chef's Table™ while you wait for the crack of the bat and the game-winning home run to soar through the air. The Stadium Club is open for private events during non-game days.

Go where only a few have gone before. The Dugout Club is the ultimate place to get the quintessential baseball experience. Located directly behind home plate, this energetic atmosphere showcases authentic Dodger memorabilia and exceptional cuisine by Levy Restaurants. From Bar/Bat Mitzvahs to corporate outings, the Dugout Club is a unique and memorable experience for all. The Dugout Club is also open for private events on non-game days.

Experience Dodger baseball in prime seats complimented by the ultimate menu, from gourmet Chef's tables to Dodger classics like the world famous Dodger Dog. Located on the field level at the end of the 1st and 3rd base line, these clubs are decorated with a vibrant new look. Party Dodger style! Please contact our Sales and Catering Office at: 323-224-1480.

For more information on private events at Dodger Stadium, please call our Event Planners at 323-224-1480.

Levy Restaurants