

CATERING & PRIVATE EVENTS



FLORIDA
STATE FAIR

Levy

CATERING & PRIVATE EVENTS



BREAKFAST

BREAKFAST BASICS



Continental Classic V

Muffins, Donuts, Breakfast Breads, Seasonal Fresh Fruit, Coffee,
Decaffeinated Coffee, Hot Herbal Teas

13 per Guest

Continental Plus V

Muffins, Donuts, Breakfast Breads, Seasonal Fresh Fruit, Coffee,
Decaffeinated Coffee, Hot Herbal Teas

23 per Guest

EGGS

Choose 1

- Classic Scrambled Eggs V AVG
- Denver Scramble V AVG
- Tofu and Spring Veggie Scramble V AVG

MORNING POWER-UPS

Choose 1

- Mini Hash Brown Frittatas V AVG
- Herb-Roasted Red Potatoes V AVG
- Sweet Potato Hash, Cinnamon and Brown Sugar V AVG
- French Toast Bake V
- Honey Butter Biscuits and Peppercorn Gravy V

MIGHTY MEATS

Choose 2

- Applewood Smoked Bacon AVG
- Pork Sausage Patties or Links AVG
- Turkey Sausage AVG
- Plant-Based Sausage V

V Vegetarian V² Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 20% 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.

From the Bakery

Fresh Baked Muffins | 42 per Dozen

Assorted Dansih | 48 per Dozen

Assorted Donuts | 48 per Dozen

Assorted Bagels, Spreads and Jams
| 72 per Dozen

Handhelds

Bacon, Egg, Cheddar, Brioche | 9 per Guest



Turkey Sausage, Egg, Swiss, Wheat Roll
| 10 per Guest

Chorizo, Egg, Potato, Flour Tortilla | 9 per Guest


Ham, Egg, Swiss, Kaiser Roll | 9 per Guest

Morning Snacks

Assorted Whole Fruit   | 24 per Dozen

Seasonal Fruit and Berry Salad  
| 10 per Guest

Crispy Breakfast Potatoes   | 5 per Guest

Loaded Oatmeal Bar  | 6 per Guest

Assorted Yogurts   | 48 per Dozen

Individual Cereals and Milk  | 70 per Dozen

Beverages

Fresh Brewed Coffee and Tea Service
| 59 per Gallon per Selection

Bottled Juice | 47 per Dozen

Fresh Squeezed Local Orange Juice
| 60 per Gallon

Bottled Water | 86 per Case

Infused Spa Water | 20 per Gallon

Hot Chocolate Station with Marshmallows, Whipped
Cream, Cinnamon, Chocolate Shavings, Peppermint
| 45 per Gallon

 Vegetarian  Vegan  Avoiding Gluten

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ALL DAY BREAKS

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Grab & Go

Assorted Jumbo Cookies **V**
| 48 per Dozen

Double Fudge Brownies **V**
| 50 per Dozen

Granola Bars **V** | 28 per Dozen

Individual Bagged Chips **V**
| 40 per Dozen

Individual Trail Mix **V**
| xx.xx per Dozen

Freshly Popped Popcorn **V²** **AVG**
| 48 per Guest

Tortilla Chips, Guacamole and Salsa **V²**
| 7 per Guest

Kettle Chips and French Onion Dip **V**
| 8 per Guest

Garden Fresh Crudités and Buttermilk
Ranch Dressing **V** **AVG** | 11 per Guest

Warm Soft Pretzels, Assorted
Mustards, Beer Cheese, Sweet Cream
Cheese **V²** **AVG** | 90 per Dozen

V Vegetarian **V²** Vegan **AVG** Avoiding Gluten

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LUNCH

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Classic Lunch Tabled or Boxed

Boxed Lunch Includes Whole Fruit, Chips and Cookie | 17 per Guest

DIY Lunch Chef Table | 20 per Guest

SANDWICHES & WRAPS

Choose Up to 3

Oven-Roasted Turkey

Cheddar Cheese, Lettuce, Tomatoes, Herb Aioli, Artisan Roll

Smoked Ham

Swiss, Lettuce, Tomatoes, Whole Grain Mustard, Artisan Roll

Tuscan Style Roast Beef

Red Onion Jam, Roasted Tomatoes, Arugula, Baguette

Buffalo Cauliflower Wrap V

Quinoa, Kale, Blue Cheese, Shaved Carrot, Celery,
Buttermilk Ranch Dressing, Pita Pocket

SALADS

Greek Salad V AVG

Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives,
Feta Cheese, Red Onions, Oregano Vinaigrette

Grilled Chicken BLT Salad AVG

Romaine, Applewood Smoked Bacon, Cherry Tomatoes,
Cheddar Cheese, Buttermilk Ranch Dressing

SIDES & SNACKS

DIY Choose 2

Creamy Coleslaw V AVG

Grilled Vegetable Pasta V

Fruit Cup V2 AVG

Potato Salad V AVG

Kettle Chips V2 AVG

Garden Fresh Crudités and
Buttermilk Ranch Dressing V AVG

Granola Bar V

SWEETS

DIY Choose 1

Chocolate Chip Cookies V

Brownies V

Rice Crispy Treats V AVG



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LUNCH



Lunch Enhancements

Pizza & House Salad

Assortment of Pepperoni, Sausage and Cheese Pizzas served with House Salad, Ranch and Italian Dressing

18 per Guest

Goody Mac & Cheese V

Fontina, Gruyère, Cheddar Cheeses

7 per Guest

Buffalo Chicken Mac & Cheese

Bleu Cheese Crumbles, Green Onion

10 per Guest

Italian Sausages & Bratwurst

Grilled Peppers, Onions, Assorted Mustards, Hoagie Rolls

12 per Guest

Home-Style Breaded Chicken Tenders

Buttermilk Ranch Dressing, BBQ Sauce

12 per Guest

Smoked Pulled Pork

Signature BBQ Sauce, Creamy Coleslaw, Onion Rolls

10 per Guest

All Beef Hot Dogs

Traditional Condiments, Hot Dog Buns

8 per Guest

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RECEPTION DINING



Classic Cold Passed Appetizers

Minimum 25 Guests

Deviled Eggs V AVG

Hungarian Paprika

4 each

Asparagus & Prosciutto Crostini

Shallot Lemon Drizzle

4 each

Garden Crudités Shooters V AVG

Buttermilk Ranch Dressing

3 each

Boursin & Peppadew Crostini V

3 each

Garlic Flatbread V

Parmesan, Whipped Artichoke Spread

3 each

Antipasto Kabobs

Salami, Artichokes, Mozzarella, Red and Yellow Pepper, Green Olives, Tortellini

5 each

Tuna Tartar

Sushi Grade Tuna, Wonton Crisp, Wasabi Cream

6 each

Shrimp Cocktail Shooters AVG

Spicy Cocktail Sauce

6 each

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Classic Warm Passed Appetizers

Minimum 25 Guests

Vegetable Spring Rolls V

Sweet Chili Sauce

4 each

Mini Beef Empanadas

Salsa Verde

4 each

Thai Chicken Skewers AVG

Peanut Sauce

6 each

Chicken Potstickers

Sweet Chili Soy Glaze

6 each

Spicy Pork Belly Lollipop AVG

Brown Sugar Glaze

7 each

Cheeseburger Slider

Secret Sauce, Pickles, Lettuce,
Tomatoes, Brioche Bun

9 each

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RECEPTION EXPERIENCES

Sliders & Minis

Choose 2 | 13 per Guest

Choose 3 | 18 per Guest

Ahi Tuna Sliders

Wasabi Aioli

Meatball

Parmigiano Reggiano, Mini Hero Rolls

Cubanos

Ham, Smoked Pork, Mustard, Pickle

Cheeseburger

Secret Sauce, Pickles, Lettuce,
Tomatoes, Brioche Bun



Chicken Banh Mi Sliders

Vietnamese Chicken, Daikon,
Jalapeño Slaw, Chili Aioli

Nashville Hot Chicken

Spicy Butter Pickles, Brioche Bun

Impossible Slider V

Red Onion Marmalade, Tomato

Signature Butchers Block

Mini Rolls & Butter

Minimum 30 Guests

Carver Fee of 75 will be applied to all Butcher Blocks

Prime Rib Carvery AVG

Natural Jus, Horseradish Cream

22 per Guest

Herb-Roasted Turkey Breast AVG

Apricot Chutney

17 per Guest

Smoked Brisket AVG

BBQ Sauce, Red Onion Marmalade

18 per Guest

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DINNER

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Classic Dinner – Tabled

Minimum 25 Guests

Served with Rolls & Butter, Chocolate Chip Cookies

ENTRÉES

Choose 1: 30 per Guest

Choose 2: 40 per Guest

Smoked Pulled Pork

Red Wine Braised Steak Tips

Red Wine Demi, Roasted Mushrooms

Lemon Herb Chicken Breast

Bourbon Brined Pork Chop

Roasted Apple Demi

Wild Salmon

Chardonnay Butter Emulsion

Vegetable Ravioli

Sweet Corn Cream

Sweet Tea Brined Chicken

Peaches, Arugula, Mint

Honey Thyme Braised Chicken

Florida Honey Glazed

COLD SIDES

Choose 1

Classic Caesar Salad

Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Field of Greens Salad

Mixed Greens, Heirloom Baby
Tomatoes, Cucumbers, Shaved
Carrots, Balsamic Vinaigrette

Grilled & Chilled

Asparagus

Lemon Aioli, Peruvian Peppers,
Shaved Parmesan

Kale & Apple Salad

Red Quinoa, Cabbage, Cranberries,
Pickled Red Onion, Cider Vinaigrette

Chopped Wedge

Baby Iceberg, Vine-Ripened Tomatoes,
Red Onions, Hard Boiled Eggs,
Crispy Lardons, Blue Cheese Dressing

Tomatoes, Mozzarella & Basil

Cold-Pressed Olive Oil,
Balsamic Glaze, Maldon Flakes

HOT SIDES

Choose 2

Salt-Roasted Yukon Gold Potatoes

Garlic Butter, Scallion Sour Cream

Sautéed Haricots Verts

Dill, Shallots, Tomatoes

Goosey Mac & Cheese

Fontina, Gruyère, Cheddar Cheeses

Roasted Carrots

Honey, Fresh Thyme

Garlic Mashed Potatoes

Yukon Gold Potatoes,
Roasted Garlic Butter

Wild & Brown Rice Sauté

Shiitake Mushrooms, Spinach,
Roasted Apples

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DINNER



Classic Dinner – Plated

Dinner Rolls & Butter

SALAD

Choose 1

Field of Greens Salad V AVG

Mixed Greens, Heirloom Baby Tomatoes, Cucumbers, Shaved Carrots, Balsamic Vinaigrette

Classic Caesar Salad V

Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

ENTRÉE

Choose 1

Red Wine Braised Short Ribs AVG

Polenta Cake, Honey Glazed Carrots, Red Wine Demi

40 per Guest

Rosemary Roasted Chicken AVG

Yukon Gold Potatoes, Broccolini

32 per Guest

Oven-Roasted Salmon

Saffron Couscous, Haricots Verts, Chardonnay Butter Emulsion

42 per Guest

Spaghetti Squash V

Fried Portobello Ribs, Smoked Tomato Sauce

30 per Guest

DESSERT

Choose 1

Cheesecake V

Strawberry Compote, Whipped Cream

Double Chocolate Fudge Cake AVG

Chocolate Sauce, Whipped Cream

Strawberry Shortcake V

Lemon Curd, Pound Cake Crouton, Fresh Cream

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DESSERT

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Dessert Tables

Mini Dessert Cart Experience V

Signature Carrot Cake, Red Velvet Cake, Cheesecake, Cookies, Brownies, Blondies, Candies, Vanilla Bean Ice Cream

14 per Guest
Minimum 25 Guests

Donut Bar V

Assorted Donuts and Donut Holes, Caramel Syrup, Chocolate Sauce, Raspberry Compote, Powdered Sugar, Sprinkles

12 per Guest
Minimum 25 Guests

Cookies and Brownies

7 per Guest

Bread Pudding Soufflé V

Bourbon Caramel Sauce, Vanilla Bean Ice Cream

6 per Guest
Minimum 12 Guests



Fresh Fruit Cobblers V

· Blueberry, Peach or Apple
· Fresh Whipped Cream

Choose 2 | 9 per Guest
Choose 3 | 12 per Guest

Classic Tiramisu

12 per Guest

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BEVERAGE

Hosted Deluxe Bar

Spirits

Gin
Bacardí Superior Rum
Tequila
Jack Daniel's Whiskey
Crown Royal Whiskey

14 per Drink

Wine

Sauvignon Blanc
Chardonnay
Pinot Noir
Cabernet Sauvignon

12 per Drink

Beer

Bud Light
Michelob ULTRA
Modelo Especial

*11 per Domestic Drink
12 per Import Drink*

Hosted Bar Service

	2 Hours	3 Hours	4 Hours
Deluxe Brands	31 pp	37 pp	44 pp
Deluxe Beer & Wine	20 pp	25 pp	30 pp

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BEVERAGE



Specialty Cocktail Packages

Enhance your bar package with one of our signature cocktails!

All Specialty Cocktail Packages are Priced for 2 Hour Service.

Martini

15 per Guest

Vodka or Gin, Bevy of Garnishes for Classic Martinis, Cosmopolitans or Lemon Drops

Bloody Mary

15 per Guest

Our Signature Bloody Mary Mix, Tito's Handmade Vodka, Chef Selected Garnishes

Mimosa

17 per Guest

Sparkling Wine, Orange, Grapefruit and Pineapple Juices, Seasonal Fruits, Berries

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BEVERAGE



White Wine

By the Bottle

Bright & Brisk

Riesling | 45

Pinot Grigio | 45

Tart & Tangy

Sauvignon Blanc | 45

Light & Crisp

Chardonnay | 45

Bubbly

Prosecco | 40

Rosé | 42

Red Wine

By the Bottle

Lush & Fruity

Pinot Noir | 45

Ripe & Rich

Merlot | 45

Big & Bold

Cabernet Sauvignon | 45

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BEVERAGE

Non-Alcoholic Packages

All Non-Alcoholic Packages are Priced for 2 Hour Service.

All-Natural Flavored Waters

20 per Gallon

Choose 2

Strawberry

Cucumber Lemon

Minted Watermelon

Local Seasonal Variety

Continuous Non-Alcoholic Beverage Service

4 Hours Continuous Beverage | 14 per Guest

8 Hours Continuous Beverage | 18 per Guest

Soft Drinks and Bottled Water

Coffee, Decaf and Herbal Teas

Hot Chocolate

45 per gallon

Warm Chocolate, Fresh Whipped Cream,
Chocolate Sprinkles, Mini Marshmallows

Non-Alcoholic A La Carte

Assorted Soft Drinks | *4 each*

Bottled Water | *5 each*

Coffee & Decaffeinated Coffee

| *59 per Gallon*

Iced Tea & Lemonade

| *32 per Gallon*

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The Scoop

CONTACT US

We believe that every occasion should be extraordinary. It's all about the food and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

Vasil Duro
Director of Operations
Phone: 224.628.6126
Email: vasil.duro@levyrestaurants.com

ORDERING FOOD AND BEVERAGE

In ensuring the highest level of presentation, service, and quality, we ask that you contact our event sales department (2) two weeks prior to the event.

All food and beverage selections, guest count guarantee and payment in full must be confirmed (7) seven days prior to the event date.

Because Levy exclusively furnishes all food and beverage products for Florida State Fairgrounds, guests are prohibited from bringing personal food or beverage without proper authorization.

SPECIALIZED ITEMS

Florida State Fairgrounds will endeavor to fulfill special menu requests, including kosher and vegetarian meals whenever possible. We appreciate at least (5) five business days' notice for this service.

LINEN

Multiple fabrics and colors available. Please consult with your catering sales manager.

SERVICE CHARGE AND SALES TAX

Please note that all food and beverage items are subject to a 20% service charge plus applicable state tax. The administrative charge is for administration of the special function, including but not limited to: staffing, equipment, etc. It is not purported to be a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. If you would like to reward your server for exemplary service, a gratuity is optional. Please feel free to speak to a manager for further clarification.

BANQUET EVENT ORDERS AND CATERING AGREEMENT

A Banquet Event Order (BEO) outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy. Both these documents must be signed and fully executed in order to confirm the event on a definite basis.

