

WELCOME!

June 2014

Dear Hospitality Client:

Levy Restaurants is passionate about creating a stellar dining experience that exceeds your expectations with every detail. We know you will be just as thrilled as we are by the exciting new menus we have created for you in the Hospitality Pavilion at the 2014 US Open Tennis Championships. We invite you to check out our new twists on the old classics, and some innovative new additions. Featuring the finest ingredients cooked to perfection and served in presentations that can best be described as spectacular, the dining experience awaiting you at the USTA Billie Jean King National Tennis Center is sure to rival the electrifying action you'll be cheering on the courts.

Partnering with Restaurant Associates' Senior Vice President of Catering, Tim McLaughlin, and his experienced team of chefs, this menu is designed to complement the excitement on the courts and make your visit to the US Open a Grand Slam! We invite you to relax and enjoy your day—or night—at the US Open while we take care of all the details for you.

Sincerely,

Melissa Matthews
Director of Sales
Levy Restaurants
704.277.3212
mmatthews@levyrestaurants.com



INFORM

CORPORATE HOSPITALITY PROGRAM OVERVIEW

Please refer below to our terms and conditions relative to the Corporate Hospitality food and beverage program. If at any point in your planning and preparation for the 2014 US Open you have questions relating to this information, please do not hesitate to contact Melissa Matthews at Levy Restaurants.

HOURS OF SERVICE

Though we welcome the opportunity for clients to determine their individual hours of service, recommended service hours are summarized below:

	STADIUM START	RECOMMENDED FOOD SERVICE (2½ hours of service)	RECOMMENDED BAR SERVICE (4 or 5 hour bar)
8/25 - 9/4 Day Sessions	11:00 am	11:30 am - 2:00 pm	10:30 am - 3:30 pm
8/25 - 9/4 Evening Sessions	7:00 pm	5:30 pm - 8:00 pm	5:00 pm - 9:00 pm
9/5 Day Session	12:30 pm	12:00 pm - 2:30 pm	11:00 am - 4:00 pm
9/6 Day Session	12:00 pm	11:30 am - 2:00 pm	11:00 am - 4:00 pm
9/7 Day Session	12:30 pm	12:00 pm - 2:30 pm	12:00 pm - 5:00 pm
9/8 Day Session	5:00 pm	2:00 pm - 4:30 pm	1:00 pm - 5:00 pm

FOOD AND BEVERAGE SERVICES

Food Stations will remain open for 2½ hours. Hours of service may be extended for an additional charge. Please consult with your sales director for the price breakdown of food and beverage items. Additional labor charges will apply for all extensions.

Beverage service is available for a minimum of 4 hours. Coffee and tea service is provided throughout the duration of your beverage package service. Please note that there will be no alcohol service prior to 12:00 pm on Sundays.

UPGRADES

Enhance your hospitality with some of our great dishes specially selected by Chef Tim to complement your daily menu. 100% of guest count guarantees are required for all upgrades. Chef labor is included for all action stations and where otherwise noted.

SERVICE EQUIPMENT

Menu prices are inclusive of standard service ware including the following items:

- Environmentally friendly disposable plates
- Environmentally friendly disposable cups
- Stainless steel flatware

China and glassware are available as an upgrade for 15.00 per person.

LINEN

Basic linen table cloths and napkins are provided. Please contact Melissa Matthews for information on alternative colors and linen upgrades.

INFORM

CORPORATE HOSPITALITY PROGRAM OVERVIEW

GUEST COUNT VERIFICATION

Levy Restaurants uses a wristband system for guest count verification. Each Corporate Hospitality Client will establish an authorized host that will be on site during your hospitality session at the tournament. The authorized host will ensure that all guests receive the proper wristband for access.

- Wristbands will be issued by the catering Captain to your authorized host upon arrival for each session. At the conclusion of the session your Captain will collect any unused wristbands and review any overages.
- Should you exceed your guarantee and use the wristband overage that is distributed, your pre-authorized credit card on file will be charged that day for the guest count increase.
- Wristbands will be counted and signed for by your authorized host.

LABOR

All staff is scheduled for a minimum of 5 hours. A typical event will run as follows: 4-5 hours of service, 1½ hours for set up and 1½ hours to break down. A minimum labor requirement for a typical event, up to 50 guests, will include 1 Captain, 1 Bartender and 2 Butlers. All front-of-house staff is billed directly at the following rates: Captain – 41.00 per hour, Bartender and Butlers – 28.50 per hour. In addition, Private Chefs are available at a rate of 35.00 per hour. Additional hours may be required for extensions and/or special services or requests.

NOTE: All orders are subject to a 21% administrative charge and 8.875% sales tax added to the invoice amount. The 21% administrative charge is for the administration of the special function. It is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests.

SALES DEADLINES, PAYMENTS AND DEPOSITS

A 100% deposit on all contractually confirmed orders is required and due August 4, 2014. A pre-approved credit card authorization is required to be held on file. All food and beverage charges in excess of pre-paid orders will be satisfied DAILY using this pre-approved credit card held on file. If you choose to pay this excess by check, the charges on this credit card will be reversed once the check is received.

June 23, 2014	Begin sales discussion. Melissa Matthews will contact you.
July 7, 2014	Preliminary orders placed.
July 14, 2014	Contract sent to client for approval.
August 4, 2014	Signed contract, 100% deposit on contractually confirmed pre-orders, and pre-authorized credit card number, due to Levy Restaurants.

CANCELLATION POLICY

Corporate Hospitality orders may be canceled up to 7 days prior to the start of the tournament, August 18, 2014. A 50% charge for cancellations will apply thereafter for up to 72 hours prior to the scheduled event. 100% of the contracted food and beverage charges will apply for events canceled with less than 72 hours notification.

MENUS

HOSPITALITY PAVILION MENUS

GOLD LUNCH MENU

SALADS

ORANGE AND YELLOW LENTIL SALAD

ROCKET ARUGULA AND MARIGOLD SALAD

Ricotta Salata, Apricots and Sunflower Seeds

FARMER'S MARKET VEGETABLES

Potato Olive Oil Dip

GARLIC SCAMPI

Rice Beans, Shrimp, Cucumber, Tomato, Parsley
and Lemon Olive Oil

ARTISANAL BREADS

Semolina, Salted Ciabatta, Rosemary Olive
and Lavosh Sails

SIDES

GRILLED SWEET POTATOES

Meyer Lemon Vinaigrette, Scallions and Lime Wedges

BLACK PEPPER CAVATAPPI

PASTA SALAD

Asparagus, Corn and Romano Cheese

ENTRÉES

TRIO OF SANDWICHES

- Oven-Roasted Turkey, Coleslaw and Russian Dressing on Rye
- Roast Beef with Red Pepper, Spinach, Feta and Tahini Dressing on a Brioche Roll
- Tomato, Mozzarella and Basil on Ciabatta

PARMESAN PANKO CHICKEN

Fennel, Tomato and Artichokes

DESSERTS

FRESH FRUIT SKEWERS

Blueberry, Cantaloupe, Strawberry, Honeydew
and Pineapple

CHEF'S SELECTION OF

ASSORTED DESSERTS

Macarons, Rice Krispy Treats with Assorted Toppings,
Ring Dings, Lemon Curd with Blueberry Compote and
Mini Chocolate Bouchons

COOKIES

Chocolate Chip, Oatmeal Raisin, Peanut Butter
and Mini Black and White

COFFEE AND TEA SERVICE

70.00 per person

PLATINUM LUNCH MENU

SALADS

ORANGE AND YELLOW LENTIL SALAD

ROCKET ARUGULA AND MARIGOLD SALAD

Ricotta Salata, Apricots and Sunflower Seeds

FARMER'S MARKET VEGETABLES

Potato Olive Oil Dip

GARLIC SCAMPI

Rice Beans, Shrimp, Cucumber, Tomato, Parsley
and Lemon Olive Oil

ARTISANAL BREADS

Semolina, Salted Ciabatta, Rosemary Olive
and Lavosh Sails

DAILY ARTISANAL CHEESE AND SELECTION OF ANTICHI SAPORI SALAMI

BUTLER PASSED CHEF'S SMALL BITE OF THE DAY

SIDES

GRILLED SWEET POTATOES

Meyer Lemon Vinaigrette, Scallions and Lime Wedges

BLACK PEPPER CAVATAPPI

PASTA SALAD

Asparagus, Corn and Romano Cheese

ENTRÉES

CHURRASCARIA STATION

Churrascaria-Style Served on 16" Skewers accompanied
by Saffron Aioli, Cilantro-Lime Sauce, Smoked Paprika
Sauce, Tomato Relish and Pão De Queijo

- Filet of Beef
- Shrimp
- Grilled Vegetables
- Breast of Chicken
- Chorizo Sausage

TRIO OF SANDWICHES

- Oven-Roasted Turkey, Coleslaw and Russian
Dressing on Rye
- Roast Beef with Red Pepper, Spinach, Feta
and Tahini Dressing on a Brioche Roll
- Tomato, Mozzarella and Basil on Ciabatta

PARMESAN PANKO CHICKEN

Fennel, Tomato and Artichokes

DESSERTS

FRESH FRUIT SKEWERS

Blueberry, Cantaloupe, Strawberry, Honeydew
and Pineapple

CHEF'S SELECTION OF ASSORTED DESSERTS

Macaroons, Rice Krispy Treats with Assorted Toppings,
Ring Dings, Lemon Curd with Blueberry Compote and
Mini Chocolate Bouchons

COOKIES

Chocolate Chip, Oatmeal Raisin, Peanut Butter and Mini
Black and White

COFFEE AND TEA SERVICE

85.00 per person

GOLD

GOLD DINNER MENU

MEZZE TABLE

ANTICHI SAPORI SALAMI

Rustico, Piccante, Finocchiona, Chopped
Parmesan Reggiano

CARAMELIZED ONION THYME

GOAT CHEESE TART

Oven-Baked Whole Fluted Tart

ASPARAGUS WITH SMOKED SALMON

Chopped Egg, Black Truffle and Hollandaise

MUNG BEAN SALAD

Mung Bean Sprouts, Mango, Macadamia Nuts,
Avocado and Radicchio

MARINATED SHRIMP

White Beans, Crushed Red Pepper, Lemon
and Oregano

EGGPLANT TAPENADE

Kalamata Olives, Sun-Dried Tomatoes, Roasted
Eggplant and Fresh Basil

CITRUS MARINATED OLIVES

Roasted Garlic, Orange, Lemon, Lime Preserves
and Rosemary Extra Virgin Olive Oil

WHOLE ROASTED CAULIFLOWER

Honey and Spice Rub

ARTISANAL BREADS

Semolina, Salted Ciabatta, Rosemary Olive
and Lavosh Sails

SIDES

POTATOES BRAVA

Oven-Roasted Potatoes Cooked Until Crispy and
Tossed in Paprika Sea Salt

KALE SALAD

Toasted Pine Nuts and Golden Raisins with
Yogurt-Meyer Lemon Dressing

OVEN ROASTED SUMMER VEGETABLES

Zucchini, Carrots, Yellow Squash, Eggplants, Roasted
Peppers, Caramelized Cauliflower, Roasted Onions,
Scallions and Fresh Basil

ENTRÉES

HOT OFF THE GRILL

GRILLED CHICKEN PAILLARD

Thinly Pounded Chicken Grilled with Tarragon Aioli

GRILLED ESCALOPE OF SALMON

Thinly Sliced Pesto Seasoned Skuna Bay
Craft Raised Salmon

DESSERTS

FRESH FRUIT SKEWERS

Blueberry, Cantaloupe, Strawberry, Honeydew
and Pineapple

CHEF'S SELECTION OF

ASSORTED DESSERTS

Macaroons, Rice Krispy Treats with Assorted Toppings,
Ring Dings, Lemon Curd with Blueberry Compote and
Mini Chocolate Bouchons

COOKIES

Chocolate Chip, Oatmeal Raisin, Peanut Butter and Mini
Black and White

COFFEE AND TEA SERVICE

70.00 per person

PLATINUM DINNER MENU

MEZZE TABLE

ANTICHI SAPORI SALAMI

Rustico, Piccante, Finocchiona, Chopped
Parmesan Reggiano

CARAMELIZED ONION THYME GOAT CHEESE TART

Oven-Baked Whole Fluted Tart

ASPARAGUS WITH SMOKED SALMON

Chopped Egg, Black Truffle and Hollandaise

MUNG BEAN SALAD

Mung Bean Sprouts, Mango, Macadamia Nuts,
Avocado and Radicchio

MARINATED SHRIMP

White Beans, Crushed Red Pepper, Lemon and Oregano

EGGPLANT TAPENADE

Kalamata Olives, Sun-Dried Tomatoes, Roasted
Eggplant and Fresh Basil

CITRUS MARINATED OLIVES

Roasted Garlic, Orange, Lemon, Lime Preserves
and Rosemary Extra Virgin Olive Oil

WHOLE ROASTED CAULIFLOWER

Honey and Spice Rub

ARTISANAL BREADS

Semolina, Salted Ciabatta, Rosemary Olive
and Lavosh Sails

SIDES

POTATOES BRAVA

Oven-Roasted Potatoes Cooked Until Crispy and
Tossed in Paprika Sea Salt

KALE SALAD

Toasted Pine Nuts and Golden Raisins with
Meyer-Lemon Yogurt Dressing

OVEN ROASTED SUMMER VEGETABLES

Zucchini, Carrots, Yellow Squash, Eggplants, Roasted
Peppers, Caramelized Cauliflower, Roasted Onions,
Scallions and Fresh Basil

ELOTE CORN ON THE COB

Roasted Corn on the Cob with Cotija Cheese

ENTRÉES

THE CARVERY

Sea Salt and Cracked Pepper Filet of Beef
with Horseradish Mustard Sauce

HOT OFF THE GRILL

GRILLED CHICKEN PAILLARD

Thinly Pounded Chicken with Tarragon Aioli

GRILLED ESCALOPES OF SALMON

Thinly Sliced Pesto Seasoned Skuna Bay
Craft Raised Salmon

TOMATO AND BASIL PASTA

Served Hot with Fresh Tomatoes, Basil and
Red Pepper Flakes served over Cavatappi

DESSERTS

FRESH FRUIT SKEWERS

Blueberry, Cantaloupe, Strawberry, Honeydew
and Pineapple

CHEF'S SELECTION OF ASSORTED DESSERTS

Macaroons, Rice Krispy Treats with Assorted Toppings,
Ring Dings, Lemon Curd with Blueberry Compote and
Mini Chocolate Bouchons

COOKIES

Chocolate Chip, Oatmeal Raisin, Peanut Butter
and Mini Black and White

COFFEE AND TEA SERVICE

85.00 per person

UPGRADE ACTION STATIONS

SUSHI AND DUMPLINGS **NIGIRI AND NORIMAKI SUSHI**

Prepared in View of Guests

- Salmon, Yellow Fin Tuna, Ebi-Shrimp, Crab, Tobiko, Hamachi
- Assortment of California Rolls Served with Shoyu, Wasabi and Pickled Ginger
- Steamed Edamame
- Assorted Dumplings

50.00 per person

ADD SAKE TASTING

5.00 per person

GRILLED CHEESE **CHEF ATTENDED ACTION STATION**

Preparing a variety of Fresh Grilled Cheese Sandwiches

- Rye, Sourdough, White Bread
- Gruyère, Cheddar, Fontina
- Oil Packed Tuna, Prosciutto, Bacon
- Sage, Basil
- Apples, Pickles, Relish, Red Onion, Tomato, Avocado, Spinach and Jalapeños

24.00 per person

ARTISANAL PASTA **SELECTION OF THREE PASTAS: CHEESE TORTELLINI, CAVATAPPI AND SPAGHETTI RIGATI**

- Marinara, Alfredo or Vodka Sauce
- With Pesto, Sautéed Mushrooms, Crispy Pancetta, Shaved Parmesan, Hot Pepper Flakes, Pine Nuts and Split Grape Tomatoes
- Classic Caesar Salad
- Ciabatta Bread

18.00 per person

CARVERY **CHEF CARVED SELECTIONS**

- Sea Salt and Cracked Pepper Filet of Beef with Horseradish Mustard
- Pesto Cedar Plank Alaskan Salmon
- Maple Glazed Breast of Turkey
- Mini Brioche Rolls

28.00 per person

MEDITERRANEAN **SELECTION OF MIDDLE EASTERN DELICACIES**

- Chickpea Falafel
- Minted Israeli Salad
- Flame Roasted Eggplant Salad

ASSORTED DIPS TO INCLUDE:

- Hummus, Turkish Tomato Dip, Creamy Tahini Sauce with Spiced Pickle Relish, Sliced Green Olives. Accompanied with Warm Pita Pockets
- Chef Carved Shawarma

20.00 per person

CHURRASCARIA **CHURRASCARIA-STYLE SERVED ON 16" SKEWERS**

Accompanied by Saffron Aioli, Cilantro-Lime Sauce, Smoked Paprika Sauce, Tomato Relish and Pão De Queijo

- Filet of Beef
- Shrimp
- Grilled Vegetables
- Breast of Chicken
- Chorizo Sausage

20.00 per person

MEXICAN STATION

CHIPOTLE SHRIMP, CHICKEN ROPA VIEJA, PORK CARNITAS, BEEF CARNE ASADA, VEGETARIAN CHILI

Served with Guacamole, Cheddar Cheese, Kicked Up Salsa, Black Bean Salad, Stone Ground Tortilla Chips or Flour Tortillas

HOMEMADE MASA CAKES

ROMAINE, JICAMA AND ORANGE SALAD

Pepitas, Scallions, Manchego Cheese and Lime Vinaigrette

18.00 per person

100% of guest count guarantees are required for all upgrades.

Chef labor is included for all action stations.

UPGRADE

STATIONARY UPGRADES AND ENHANCEMENTS

HAMBURGER AND HOT DOG STATION

GRILLED ANGUS BEEF BURGERS AND GRILLED HOT DOGS

American Cheese, Sautéed and Raw Onions, Lettuce and Tomatoes, Mustard, Ketchup, Relish, Sauerkraut and Premium Buns

CHILE LIME CORN ON THE COB

HEIRLOOM TOMATO, MOZZARELLA AND BASIL SALAD

OLD-FASHIONED COLESLAW

BARREL PICKLES, GARLIC, HALF SOUR

17.00 per person

GARDEN FRESH VEGETABLE CRUDITÉS

MARKET FRESH VEGETABLES

Served with Buttermilk Ranch Dressing and Chile-Lime Crema

8.00 per person

HOUSE ROASTED "BAR" NUTS

MACADAMIA NUTS, CASHEWS, PECANS, ALMONDS AND VIRGINIA PEANUTS

4.00 per person

CHICKEN WING BAR

BUFFALO

With Blue Cheese and Celery Sticks

ASIAN

With Salted Peanuts

SMOKED BBQ

With Old-Fashioned Coleslaw

10.00 per person

RAW BAR

VARIETY OF OYSTERS, ALASKAN CRAB CLAWS, MEDALLIONS OF NOVA SCOTIA LOBSTER, JUMBO SHRIMP, LITTLE NECK CLAMS

Traditional Cocktail Sauce, Fresh Horseradish and Meyer Lemons

Market Price est. 50.00 per person

SLIDER STATION

HAMBURGERS, CHEESEBURGERS, TURKEY BURGERS AND FALAFEL BURGERS

Served with Crispy Onions, Pickles, Relish, Cranberry Mustard and Ketchup

17.00 per person

ARTISANAL CHEESES

A SELECTION OF INTERNATIONAL CHEESES

With Dried Fruits, Honey and Flatbreads

15.00 per person

100% of guest count guarantees are required for all upgrades.

STATIONARY UPGRADES AND ENHANCEMENTS CONT.

MEZZE TABLE

ENJOY AN ARRAY OF MEZZE-STYLE SELECTIONS INCLUDING:

ANTICHI SAPORI SALAMI

Rustico, Piccante, Finocchiona, Chopped Parmesan Reggiano

CARAMELIZED ONION THYME GOAT CHEESE TART

Oven-Baked Whole Fluted Tart

ASPARAGUS WITH SMOKED SALMON

Chopped Egg, Black Truffle and Hollandaise

MUNG BEAN SALAD

Mung Bean Sprouts, Mango, Macadamia Nuts, Avocado and Radicchio

MARINATED SHRIMP

White Beans, Crushed Red Pepper, Lemon and Oregano

EGGPLANT TAPENADE

Kalamata Olives, Sun-Dried Tomatoes, Roasted Eggplant and Fresh Basil

CITRUS MARINATED OLIVES

Roasted Garlic, Orange, Lemon, Lime Preserves and Rosemary Extra Virgin Olive Oil

WHOLE ROASTED CAULIFLOWER

Honey and Spice Rub

ARTISANAL BREADS

Semolina, Salted Ciabatta, Rosemary Olive and Lavosh Sails

18.00 per person

100% of guest count guarantees are required for all upgrades.

BREAKFAST AND SWEETS

BREAKFAST

EGGS MADE TO ORDER

- Sunny Side Up, Scrambled, Baked, Omelets
- Served with All the Fixings: Applewood Smoked Bacon, Vermont Cheddar, Gruyère, Spinach, Tomato, Scallions and Wild Mushrooms
- Accompanied by Warm Scones, Croissants and Banana Bread

12.00 per person (includes Chef labor)

LOX AND BAGELS

- Smoked Salmon, Egg Salad, Sliced Tomatoes, Cucumbers, Whipped Cream Cheese, Lemon Pepper Chive Cream and Vegetable Cream Cheese

13.00 per person

HEALTHY BREAKFAST

- Fresh Juices: Orange, Grapefruit, Cranberry and Tomato
- Coffee and Tea Service
- Sliced Summer Fruit and Berries, Organic Natural Yogurt and Granola
- Low Fat Muffins, Preserves, Butter and Honey

12.00 per person

FRESH FRUIT DISPLAY

- Sliced Market Fresh Seasonal Summer Fruit Display

8.00 per person

SWEETS

COOKIE AND BROWNIE PLATTER

Chocolate Chip, Oatmeal Raisin, Peanut Butter and Chocolate Fudge Brownies

8.00 per person

GOURMET BROWNIES

German Chocolate, Black and White, Raspberry, Pretzel, Butterscotch Cashew

9.00 per person

CHOCOLATE OATMEAL MOON PIES

5.00 per person

BEN AND JERRY'S ICE CREAM BARS

5.00 per bar

PENNY CANDY STATION

Jolly Ranchers, Skittles, SKOR Bars, Andes Mints, Jelly Beans, Hershey's Kisses, Starburst, Milky Ways and Swedish Fish Accompanied by "To Go" Containers

10.00 per person

DONUT AND ICE CREAM CART

Assorted Flavored Donuts with Vanilla and Chocolate Ice Cream and Mango Sorbet with Assorted Flavored Sauces

12.00 per person (serves a minimum of 50)

HORS D'OEUVRES

BUTLERED HORS D'OEUVRES

PLEASE CHOOSE A SELECTION OF SIX HORS D'OEUVRES:

BRAISED CHICKEN MEATBALLS

With Ricotta Mousse and Truffles

FOIE GRAS CRÈME BRÛLÉE

With Concorde Grape Glaze and Toasted Pistachios

ESPRESSO-CRUSTED FILET MIGNON

With Pink Peppercorn Cream on Rosemary Ficelle

MINI BURGERS

With Gruyère and Caramelized Onions

BEEF NEGIMAKI ON WONTON CRISP

LOBSTER MISO YUZU

On Toasted Brioche with Sesame Seeds

ASIAN CRAB CAKE

With Ginger Rémooulade

CREOLE SHRIMP

With White Cheddar and Scallion Grit Cakes

FAVA BEAN CROSTINI

With Julienne Lemon and Burrata Cheese

NAAN FLAT BREAD PIZZAS

With Truffles and Garlic Béchamel

MINI EGGPLANT PARMESAN

With Buffalo Mozzarella and Tomato Caponata

ORANGE HERB RICOTTA FRITTERS

RICE PAPER "SPRING ROLLS"

With Assorted Vegetables and Guacamole

CRISPY WILD MUSHROOM

RISOTTO BITES

Crispy Shitake Mushrooms with
Tarragon Saffron Risotto

RED PEPPER CREPE "BEGGAR'S PURSES"

With Creamy Crab Salad

HAZELNUT-CRUSTED BAY SCALLOPS

With Pear Purée

BARBECUED BEEF SHORT RIBS

Served in a Blue Corn Cup with Sweet Corn Relish

TUNA TARTARE SPOON

With Tomato Coulis and Basil Aioli

HOMEMADE TOMATO SOUP

With a Grilled Cheese Crouton

ARTICHOKE AND CHANTERELLE TARTLET

TRUFFLED MACARONI & CHEESE SQUARES

SPICED CHICKEN SAMOSA

With Cilantro Yogurt Dip

MINI REUBEN SANDWICHES

STUFFED CHERRY TOMATOES

With Hummus and Cilantro Leaf

GRILLED CHICKEN QUESADILLA

Minimums may apply.

Labor included
when ordered in
addition to a lunch
or dinner package.

30.00 per person
(Service for 2 Hours)

KOSHER MENU

Individual Glatt Kosher meals are available with your choice of one appetizer, entrée and dessert. All meals are prepared fresh, sealed and served at either room temperature or warm. Please provide our sales team at least 72 hours advanced notice for each individual order.

APPETIZERS

HEARTS OF ROMAINE SALAD

Lemon Garlic Dressing

MESCLUN BABY GREENS SALAD

Balsamic Vinaigrette and Garlic Crostino

TEA SMOKED WILD KING SALMON

FRESH FRUIT PLATTER

ENTRÉES

HERB MARINATED GRILLED CHICKEN

Green Bean Salad

GRILLED SALMON

Grilled Leek Salad and Lemon Vinaigrette

GRILLED TUNA

Grilled Leek Salad and Lemon Vinaigrette

ANCHO CHILE MARINATED SKIRT STEAK

Watercress Salad

GRILLED CHICKEN SALAD

Baby Greens and Balsamic Vinaigrette

GRILLED TURKEY SALAD

Baby Greens and Balsamic Vinaigrette

CHEF'S SALAD

Roast Beef, Mixed Greens, Cherry Tomatoes, Cucumbers and Garlic Dressing

DESSERTS

CHOCOLATE DANISH

CHOCOLATE BOBKA

SEVEN LAYER CAKE

APPLE STRUDEL

CHOCOLATE BROWNIE

190.00 per person

BEVERAGES

CORPORATE HOSPITALITY BEVERAGE MENU

FULL BAR

LIQUORS

Grey Goose, Bombay, Bacardi Silver, Jack Daniel's, Dewar's, Canadian Club and Jose Cuervo

WINES

Napa Cellars Chardonnay, Alois Lageder Pinot Grigio, Hayman & Hill Cabernet Sauvignon

BEERS

Heineken, Heineken Light, Domestic Beers and Buckler Non-Alcoholic Brew

SOFT DRINKS

evian Natural Spring Water, Snapple, Badoit Sparkling Natural Mineral Water, Assorted Coca-Cola Products and Juices

COFFEE AND TEA SERVICE

4 hours 25.00

5 hours 28.00

DELUXE BAR

LIQUORS

Includes US Open Signature Cocktail the "Grey Goose Honey Deuce" and one Signature Glass per person, Grey Goose, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado and Rémy Martin VS

WINES

Napa Cellars Chardonnay, Alois Lageder Pinot Grigio, Hayman & Hill Cabernet Sauvignon

BEERS

Heineken, Heineken Light, Domestic Beers and Buckler Non-Alcoholic Brew

SOFT DRINKS

evian Natural Spring Water, Snapple, Badoit Sparkling Natural Mineral Water, Assorted Coca-Cola Products and Juices

COFFEE AND TEA SERVICE

4 hours 36.00

5 hours 39.00

BEER, WINE AND SOFT DRINK BAR

WINES

Napa Cellars Chardonnay, Alois Lageder Pinot Grigio, Hayman & Hill Cabernet Sauvignon

BEERS

Heineken, Heineken Light, Domestic Beers and Buckler Non-Alcoholic Brew

SOFT DRINKS

evian Natural Spring Water, Snapple, Badoit Sparkling Natural Mineral Water, Assorted Coca-Cola Products and Juices

COFFEE AND TEA SERVICE

4 hours 19.00

5 hours 21.00

SOFT DRINK AND JUICE BAR

SOFT DRINKS

evian Natural Spring Water, Snapple, Badoit Sparkling Natural Mineral Water, Assorted Coca-Cola Products and Juices

COFFEE AND TEA SERVICE

4 hours 11.00

5 hours 13.00

OPTIONAL UPGRADES

SUMMER SANGRIA PITCHER

A refreshing twist on this Spanish classic featuring a pitcher of red wine, brandy, fresh juices and fruit and a pitcher of white wine, fresh juices and peaches

115.00 per pitcher serves 10

GRAND SLAM BLOODY MARY PITCHER

Spice things up with two pitchers of our Signature bloody mary featuring GREY GOOSE® Vodka and spicy bloody mary mix served with skewers of pickle spears, cheese, grilled vegetables and olives

115.00 per pitcher serves 10

Bar Mixers Include:

Bloody Mary Mix,
Sour Mix,
Orange Juice,
Cranberry Juice,
Grapefruit Juice,
Club Soda, Tonic,
Olives, Cherries,
Limes and Lemons

Enhance Your Bar with Our House-Roasted "Bar" Nuts

Macadamia Nuts,
Cashews,
Pecans,
Almonds and
Virginia Peanuts
4.00 per person

WINE LIST

WHITE WINES

CHAMPAGNE

Moët & Chandon Brut Impérial, Épernay, France	110.00
Moët & Chandon Rosé Impérial, Épernay, France	125.00
Moët & Chandon Grand Vintage 2006, Épernay, France	150.00
Dom Pérignon, Épernay, France	325.00
Louis Roederer Cristal, Reims, France	425.00

SPARKLING

Piper Sonoma Blanc de Blancs, Sonoma	46.00
Nino Franco 'Rustico' Prosecco, Veneto, Italy	48.00
Domaine Chandon Brut Rosé Classic, California	58.00

BRIGHT, CRISP AROMATIC WHITES

Seven Daughters White Blend, California	43.00
Martín Códax Albariño, Rías Baixas, Spain	46.00
Blackstone 'Winemaker's Select' Sauvignon Blanc, Monterey County	46.00
Chateau de Sours 'La Fleur d'Amelie' Blanc, Bordeaux	48.00
Alois Lageder Pinot Grigio, Alto Adige, Italy	52.00
Feudi di San Gregorio 'Greco di Tufo,' Campania, Italy	54.00
Provenance Vineyards 'Rutherford' Sauvignon Blanc, Napa	56.00
Dog Point Sauvignon Blanc, Marlborough, New Zealand	56.00
Huber Hugo Gruner Veltliner, Austria	58.00
Chateau Ste Michelle & Dr. Loosen 'Eroica' Riesling, Columbia Valley, Washington	60.00
Groth Sauvignon Blanc, Napa	64.00
Jermann Pinot Grigio, Friuli, Italy	66.00
Domaine Thomas & Fils 'La Crêle' Sancerre, Loire, France	76.00

RICH, FULL FLAVORED WHITES

Château St. Jean Chardonnay, Sonoma	46.00
Napa Cellars Chardonnay, Napa	54.00
Isabel Mondavi Chardonnay, Carneros	58.00
Joseph Drouhin Pouilly-Fuissé, Mâconnais, France	66.00
Domaine William Fèvre 'Champs Royaux' Chablis, France	72.00
Planeta Chardonnay, Sicily, Italy	86.00
Stags' Leap Winery Viognier, Napa	70.00
Cakebread Chardonnay, Napa	96.00
Bouchard Père & Fils Mersault, Côte d'Or, France	102.00
Far Niente Chardonnay, Napa	108.00
Joseph Drouhin Puligny-Montrachet, Burgundy, France	118.00

REFRESHING ROSÉS

Triennes Rosé, Provence, France	46.00
Belle Glos Rosé of Pinot Noir, Sonoma County, California	58.00
Domaine Ott Rosé 'Les Domaniers,' Cotes de Provence	62.00

WINE LIST

RED WINES

LIGHT, FRUITY REDS

Delas Frères 'Côtes-du-Rhône' Rouge, Rhône Valley, France	42.00
Estancia 'Pinnacles Ranches' Pinot Noir, Monterey	50.00
Louis Jadot 'Bourgogne' Pinot Noir, Burgundy, France	54.00
La Crema 'Sonoma Coast' Pinot Noir, Sonoma	68.00
Babich Pinot Noir, Marlborough, New Zealand	56.00
J.K. Carriere 'Provocateur' Pinot Noir, Willamette Valley, Oregon	86.00
Bouchard 'Beaune du Château' Rouge, Burgundy, France	100.00
Flowers Pinot Noir, Sonoma Coast	110.00
Evening Land 'Seven Springs Vineyard' Pinot Noir, Willamette Valley, Oregon	120.00

MELLOW, MEDIUM BODIED REDS

Seven Falls Merlot, Wahluke Slope, Washington	42.00
Cusumano 'Benuara' Nero d'Avola Syrah, Sicily, Italy	48.00
Domaine Barons de Rothschild Lafite Reserve Rouge, Bordeaux, France	48.00
Palacios Remondo 'La Montessa' Rioja, Spain	54.00
Brancaia 'Tre' Sangiovese-Merlot, Tuscany, Italy	58.00
Decoy Red Blend (Cabernet Sauvignon/Merlot), Napa County, California	62.00
Torbreck 'Woodcutter's' Shiraz, Barossa Valley, Australia	64.00
Freemark Abbey Merlot, Napa	66.00
Antidoto 'Cepas Viejas' Tempranillo Crianza, Ribera del Duero, Spain	68.00
Thomas Barton Réserve, Saint-Émilion Reserve, Bordeaux, France	68.00
Avignonesi Vino Nobile Di Montepulciano DOGC, Tuscany, Italy	72.00
Antinori Tignanello, Tuscany, Italy	130.00

ROBUST, FULL REDS

Callia 'Alta' Malbec, Lujan de Cuyo, Mendoza, Argentina	46.00
Hayman & Hill Cabernet Sauvignon, Napa	48.00
Francis Coppola 'Diamond Collection' Merlot, California	54.00
Oberon 'Napa Valley' Cabernet Sauvignon, Napa	58.00
B.R. Cohn 'Silver Label' Cabernet Sauvignon, Sonoma	64.00
Mitolo 'Jester' Shiraz, McClaren Vale, Australia	64.00
Justin Cabernet Sauvignon, Paso Robles	65.00
Frank Family Zinfandel, Napa Valley	80.00
Mt. Veeder Winery Cabernet Sauvignon, Napa	81.00
Miguel Torres 'Salmos,' Priorat, Spain	92.00
Fisher Vineyards 'Unity' Cabernet Sauvignon, North Coast	106.00
Jordan Cabernet Sauvignon, Sonoma	118.00
Masi 'Costa Sera' Amarone, Valpolicella, Italy	120.00
Silver Oak Cabernet Sauvignon, Napa	165.00
Caymus 'Special Select' Cabernet Sauvignon, Napa	225.00