



IMPRESS IN THE
HEART OF **ATLANTA**
GEORGIA WORLD CONGRESS CENTER

CORE GROUP SALES



Levy Restaurants

PLAN WITH EASE

To help facilitate your event planning, our policies and procedures are provided below.

THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

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.

EXCLUSIVITY

Levy Restaurants is the exclusive provider of all food and beverage for the Georgia World Congress Center.

GUARANTEES

In order to provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event order is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual event attendance/consumption.

CHINA SERVICE

China service is a Levy Restaurants standard for all Meeting Rooms and Ballrooms, unless disposable ware is requested. All food and beverage events located in the Exhibit Halls or Outside Events (with the exception of plated meals) are accompanied by disposable ware.

BAR SERVICE

For all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought into or removed from the Georgia World Congress Center.

PRICING

Prices quoted are in US Dollars and are subject to 21% service charge and applicable sales tax. Prices are subject to change without notice; however, guaranteed prices will be confirmed sixty (60) days prior to the event.

LINEN / DÉCOR

Levy Restaurants provides linen for most food and beverage events. For additional décor, we are pleased to assist you with centerpieces or arrangements. Additional fees will apply for any specialty items. Your Catering Sales Manager will be happy to offer suggestions on the appropriate style and colors for your event.

LABOR CHARGE

Additional attendants or service staff may be requested over and above our normal staffing level for your event. The charge is \$60.00 per hour, per attendant, with a four-hour minimum. Charges for specialized services, such as carvers, chefs, bartenders and cashiers, are noted in the menu. There will be an additional \$75.00 service charge on all events with a guarantee of less than fifty (50) people. Any unusual service requirements, late night events or minimal revenue events may incur additional charges. Please contact your Catering Sales Manager for additional information.

SPECIALTY EQUIPMENT

Specialty equipment such as popcorn machines, water coolers and coffee kits are available. Please contact your Catering Sales Manager for options and availability.

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets constitute the entire agreement between the client and Levy Restaurants. For larger events, your Catering Sales Manager will outline the payment and contract process.

GEORGIA WORLD CONGRESS CENTER

285 Andrew Young International Blvd. NW
Atlanta, GA 30313-1591
404-223-4500



Levy Restaurants



EXECUTIVE CHEF MATTHEW ROACH

Executive Chef Matthew Roach pairs fresh local ingredients with seasonal specialties from around the world to create elevated cuisine at the Georgia World Congress Center. Southern style comes alive through traditional regional recipes prepared with a modern twist.

Chef Matthew joined the Levy family in 2002, accepting a position at Chicago's Lincoln Park Zoo. After 3 years, he was promoted to Stadium Club Chef at US Cellular Field, home of the Chicago White Sox. In 2006, Chef Matthew traded in his jersey to take the field with the Pittsburgh Pirates as Executive Chef at PNC Park.

With an energetic personality and plenty of pride, Chef Matthew ensures a stellar experience for each and every guest. A graduate of the Pennsylvania Institute of Culinary Arts, he exudes enthusiasm, a strong work ethic and a great sense of pride to every aspect of the culinary operation. Chef Matthew ensures he is visible and accessible to all of the guests.

A master of his craft, Chef Matthew has participated in numerous Levy Restaurants spotlight events including the 2003 MLB All-Star Game, 2005 World Series and the Chicago Auto Show Gala.

YOUR CHEF

TAKING
FLAVOR
AND SERVICE
TO THE
NEXT LEVEL



Levy Restaurants

EXPECT EXTRAORDINARY

Take a seat at our family table, where over 30 years of culinary and hospitality experience come together. Our business is creating the unforgettable and we understand every event stands alone. Experience our heartfelt hospitality and award-winning food in stunning surroundings, scaled to your needs and tailored to your taste.

FULL CATERING MENU

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Levy Restaurants



MADE-TO-ORDER MORNINGS

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

TRADITIONAL CONTINENTAL BREAKFAST

- Orange and cranberry juice
- A selection of seasonal fruits and berries with strawberry-yogurt dipping sauce
- Breakfast breads and miniature bagels
- Sweet butter and fresh fruit preserves
- Low-fat and plain cream cheese
- Coffee and an assortment of hot teas

CUSTOMIZE BY ADDING THE FOLLOWING ENHANCEMENTS »

CHEF'S FAVORITES

A SELECTION OF FRESHLY MADE BREAKFAST SANDWICHES

CHOOSE
ONE

- Bacon with Cheddar cheese and scrambled eggs on a buttery croissant
- Hickory-smoked ham, Swiss cheese and egg on a mini pretzel roll
- Turkey sausage with Cheddar cheese and farm fresh eggs on a warm, fresh baked buttermilk biscuit
- Breakfast burrito filled with farm fresh scrambled eggs, pico de gallo and Chihuahua cheese

EGG SELECTIONS

CHOOSE
ONE

- Classic Eggs Benedict with poached eggs, Canadian bacon and hollandaise
- Morning Egg Scramble with Cheddar cheese and chives
- Baked Egg Casserole with bacon, spinach and Jack cheese

SELECTION OF INDIVIDUAL DRY CEREALS

Accompanied by low-fat and whole cold milk, bananas and fresh seasonal berries

SMOKED SALMON DISPLAY

Smoked salmon served with cream cheese, capers, tomatoes, red onion and sliced pumpernickel triangles

BREAKFAST MEATS

CHOOSE
ONE

- Bacon
- Country sausage links
- Turkey bacon
- Turkey sausage links
- Sliced sugar cured ham

SELECTION OF INDIVIDUAL FRUIT-FLAVORED LOW-FAT YOGURTS

THE ULTIMATE OATMEAL BAR

A hearty and healthy start to the day. Rolled oats served hot with a selection of fresh and dried fruits, slivered almonds, brown sugar and low-fat and whole milk

ARTISAN CHEESE BOARD

Artisan selection of Sweet Grass Dairy and imported farmstead cheeses. Accompanied by housemade chutneys, local honey, artisan breads and crackers



CONTINENTAL COMBINATIONS

Do you have a number of meals to plan? Choose from our Chef-designed packages to make your selections easy!

SOUTHERN CONTINENTAL

- Orange and cranberry juice
- Market fresh fruit
- Ginger peach yogurt parfait – housemade granola
- Carrot cake, sweet potato and peach muffins
- Pecan cinnamon rolls
- Coffee and an assortment of hot teas

CONTINENTAL BREAKFAST – ONE

- Orange and cranberry juices
- Market fresh seasonal fruits and berries with brown sugar crema sauce
- Chef's selection of bakery fresh danishes
- Flaky assorted croissants
- Low-fat fruit yogurts
- Sweet butter and fruit preserves
- Coffee and an assortment of hot teas

CONTINENTAL BREAKFAST – TWO

- Orange and cranberry juices
- Market fresh seasonal fruits and berries with brown sugar crema sauce
- Fresh baked breakfast breads
- Selection of mini bagels
- Low-fat and plain cream cheese
- Sweet butter and fruit preserves
- Coffee and an assortment of hot teas

CONTINENTAL BREAKFAST – THREE

- Orange and cranberry juices
- Market fresh seasonal fruits and berries with brown sugar crema sauce
- Oatmeal with raisins, brown sugar and ground cinnamon
- Chef's selection of bakery fresh muffin tops
- Sweet butter and fruit preserves
- Coffee and an assortment of hot teas

CONTINENTAL BREAKFAST – FOUR

- Seasonal housemade agua fresca
- Market fresh seasonal fruits and berries with brown sugar crema sauce
- Five-cheese strata with tomato chutney and herb crème fraîche
- Old fashioned pecan-maple danish
- Freshly baked seasonal fruit flavored and traditional scones
- Sweet butter and fruit preserves
- Coffee and an assortment of hot teas



MEETING ROOM BREAKFAST ACTION STATIONS

The following tables may be added to any of our breakfast menus for service in our meeting rooms. Served for a minimum of 35 guests.

OMELET STATION

Farm fresh eggs are prepared to order with an array of fresh vegetables including red and green bell peppers, onions, mushrooms and spinach. Meat and cheese selections will include bacon, ham, Jack and Cheddar cheeses. Served with pico de gallo and spicy red salsa. Egg whites and egg substitutes are also available

HOT IRON BELGIAN WAFFLES

Fresh prepared hot waffles served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and powdered sugar

STACKS OF GRIDDLED PANCAKES

Hot griddled buttermilk pancakes served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and powdered sugar

PEACHES AND CREAM FRENCH TOAST

Fresh baked baguette sliced and filled with whipped mascarpone cheese, peach preserves and fresh vanilla, citrus egg batter, grilled golden brown and served with Georgia pecan syrup

SOUTHERN-STYLE BREAKFAST QUESADILLAS

Scrambled farm fresh eggs, flour tortillas, hickory-smoked country bacon, Sweet Grass Dairy shredded Gouda, diced bell peppers, housemade pico de gallo with lemon and cilantro

PLATED BREAKFAST SELECTIONS

Plated breakfasts include mini croissants and breakfast breads, sweet butter and fresh fruit preserves, orange juice, coffee and an assortment of hot teas.

*Brioche French Toast is served with fresh fruit instead of breakfast breads.

ENTRÉES

- Farm Fresh Scrambled Eggs – bacon and Yukon Gold potatoes
- Egg White Frittata – Feta cheese, spinach and oven-dried tomatoes with sweet potato hash
- Brioche French Toast – seasonal berry compote, bacon and maple syrup
- Smoked Ham and Spinach Quiche – Gruyère cheese, mushrooms and breakfast potatoes

CHOOSE ONE

ENHANCEMENT

- Seasonal Fresh Fruit Cup



MORNING AND ALL-DAY BEVERAGE SELECTION

AGUA FRESCA

Ginger orange, cranberry lime or apple-rosemary agua fresca with fresh fruit

MEXICAN HOT CHOCOLATE

Accompanied by warm churros with cinnamon sugar, whipped cream and chocolate sauce

SIGNATURE COFFEE TABLE

Coffee and a selection of teas with flavored syrups, wildflower honey, orange and lemon zest, whipped cream, chocolate curls, sugar swirl sticks and a variety of sweeteners

ICED COFFEE

Chilled coffee with chocolate and hazelnut syrups, half and half and a variety of sweeteners

FRESH LEMONADE

Fresh lemonade blended with your favorite flavors of strawberry, cranberry-lime or lemon-basil

FRESH BREWED ICED TEA BAR

Assorted green and fruit flavored teas served with fresh cut lemons and simple syrup

COFFEE AND TEA

Fresh-brewed coffee and hot Tazo teas

HOT CHOCOLATE

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixings!

SWEET TEA

SPARKLING SPRING WATER

San Pellegrino

DASANI BOTTLED WATER

ASSORTED COKE PRODUCTS

NOS, MONSTER, FULL THROTTLE

INDIVIDUAL BOTTLED JUICES

Orange, cranberry or apple

STILL WATER

Acqua Panna



MORE THAN JUST A SNACK

CLASSIC BREAKS

BALANCED SELECTIONS FOR GRAB & GO

- Assorted baked chips
- Assorted energy bars
- Dried wild berries and mango
- Dark chocolate bars
- Dry-roasted edamame

MEETING ROOM CREATE YOUR OWN ENERGY MIX

An assortment of gourmet favorites allows your guests to customize a sweet or savory combination

- Dried papaya
- Dried pineapple
- Yogurt raisins
- Roasted almonds
- Granola
- Roasted peanuts
- Dried cranberries
- Chocolate chunks
- Banana chips

HUMMUS TRIO

Traditional chickpea, white bean and edamame hummus with crispy pita

CRUNCHY VEGETABLE CHIPS

SEASONAL SLICED FRESH FRUIT PLATTER

With strawberry yogurt sauce

GARDEN FRESH SEASONAL CRUDITÉS

With buttermilk ranch dipping sauce

INDIVIDUAL GRILLED VEGETABLE CRUDITÉ CUP

With red pepper Feta dip — great on the go!

JUMBO PRETZEL BRAID

Served warm with chipotle and yellow mustards

A SELECTION OF ENERGY BARS

NuGo FREE Dark Chocolate Bars & Lårabar Cherry Pie Bars

HOMEMADE GWCC GRANOLA BARS

ASSORTED GRANOLA BARS

MARKET WHOLE FRUIT

The best of the season! Apples, bananas and local seasonal picks

FRUTA CUPS

Individually presented slices of select fruits with chili salt and fresh lime — a refreshing snack with a kick!

FRESHLY BAKED SCONES

Fresh baked, seasonal fruit-flavored and traditional scones



CHEF'S SELECTION OF BAKERY FRESH MUFFIN TOPS

CHEF'S SELECTION OF BAKERY FRESH DANISH

BAKERY FRESH BAGELS

With low-fat and plain cream cheese

INDIVIDUAL YOGURTS

Low-fat fruit yogurts

GLUTEN-FREE SNACK BASKET

- Lårabar Cherry Pie Bars
- Food Should Taste Good Olive Tortilla Chips
- Caramel and Cheddar popcorn
- Eden Organic Wild Berry Mix
- NuGo FREE Dark Chocolate Bars

LOCAL AND FAVORITE FRESH PICKS

GINGER PEACH YOGURT PARFAIT

Housemade granola

RICE KRISPIE TREATS

Classic, hand-dipped chocolate and peanut butter

MACAROON MADNESS

Vanilla, pistachio, coffee, raspberry, lemon and chocolate

TORTILLA CHIPS

Served with one (1) choice of salsa crudité, guacamole, blackeye pea salsa, corn, green chile or peach salsa

POTATO CHIPS AND GOURMET DIPS

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

SNACK MIX OR PRETZEL TWISTS

DELUXE MIXED NUTS

ASSORTED BAGS OF CHIPS

INDIVIDUAL CANDY BARS



SWEET BREAKS

Pick from a selection of our house-baked favorites, fresh from our bakery.

THE CUPCAKE BAR

A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean. Served with ice cold milk

WARM COOKIES

You can smell them now... warm, fresh-baked jumbo cookies! Giant peanut butter, chocolate chunk and oatmeal cookies served warm with ice cold milk

FRUITS IN BLOOM

CHOOSE
ONE

- Caramel Apple Bloom – Flaky golden pie petals filled with peeled apples, topped with caramel and served with crème Anglaise
- Berry Tart Bloom – Flaky golden pie petals filled with blackberries, blueberries and raspberries, served with crème Anglaise

COOKIE AND BROWNIE SAMPLER

Chocolate chunk, peanut butter and oatmeal cookies with triple chocolate fudge brownie

GOURMET BROWNIES



LUNCH WITH PERSONALITY

DESIGN-YOUR-OWN PLATED LUNCH

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course. All plated lunches include house-baked rolls and sweet butter, iced tea and water.

SALADS

- Iceberg Wedge – grape tomatoes, red onions, blue cheese and crisp bacon with creamy blue cheese dressing
- Field Greens – grape tomatoes, red onion and cucumbers with aged balsamic vinaigrette
- Caesar Salad – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing
- Southern Salad – baby field greens, fresh berries, spiced pecans, blue cheese and white balsamic vinaigrette
- Caprese Salad – cherry tomato, bocconcini Mozzarella, wild baby arugula and pesto
- Spinach and Apple Salad – toasted walnuts, Chèvre cheese and red onions with cider vinaigrette
- Bibb Salad – poached pears, candied pecans and crumbled blue cheese with lemon Chardonnay dressing

ENTRÉES — SERVED WITH LOCAL AND SEASONAL VEGETABLES

- Niman Ranch Pork Tenderloin – sweet potato purée and mustard sauce
- Parmesan-Crusted Chicken Breast – creamy polenta and tomato basil chutney
- Chili-Spiced Roasted Breast of Chicken – Cheddar grits and red wine-cranberry reduction
- Miso-Glazed Salmon – coconut jasmine rice and baby bok choy
- Herbed Chicken Cutlet – layered with prosciutto and Fontina, sun-dried tomato risotto and lemon basil cream
- Braised Beef Short Ribs – garlic Parmesan polenta and Cabernet reduction
- Grilled Cod – roasted tomato, Parmesan roasted potatoes and fennel ragout
- Grilled Petite Filet Mignon – potato purée and three-peppercorn sauce
- Grilled Flat Iron Steak – truffle white Cheddar macaroni and Dijon sauce

-OR-

ENTRÉE SALADS — GREAT FOR A PRE-SET MEAL!

- Dragon's Gate Asian Chicken Salad – char su chicken, hoisin noodles, sweet and sour vegetables, Asian slaw and wonton croutons
- Chophouse Bistro Steak Salad – hearty greens, char-fired bistro steaks, wood-roasted mushrooms, artichokes, grilled peppers and balsamic vinaigrette topped with tobacco onions
- Grilled Chicken Salad – grilled chicken, wrapped artisan greens, vegetable salad and classic mustard vinaigrette
- Antipasti Salad – romaine hearts wrapped in prosciutto, pesto chicken, fresh Mozzarella, grilled olives, oven-dried tomatoes, balsamic reduction and lemon basil oil



DESSERTS — CRAFTED IN OUR BAKERY AND SERVED WITH COFFEE AND A SELECTION OF HOT TEAS

- Classic Carrot Cake – cream cheese frosting and toasted walnut
- Rustic Apple Tart – cinnamon custard sauce
- Hazelnut Cappuccino Torte – dark chocolate sauce
- Strawberry Shortcake – lemon poppy seed biscuit, macerated strawberries, citrus curd and whipped cream
- Key Lime Tart – strawberry coulis and toasted coconut

ASK YOUR CATERING MANAGER ABOUT DESSERT SAMPLER OPTIONS

LUNCH CHEF'S TABLES

All Chef's Tables include coffee and iced tea

BUCKHEAD BUZZ

- Southern-Style Caesar – romaine lettuce, banana bread croutons, roasted corn, lemon verbena garlic dressing
- Fingerling Potato Salad – with baby arugula, applewood-smoked bacon, scallions, roasted peppers and whole-grain mustard vinaigrette
- Local Grown Tomatoes – cucumbers, Vidalia onions, Italian flat parsley, EVO and balsamic syrup
- Horseradish Crusted North Atlantic Salmon - lemon and chive butter
- Roasted Local Grassfed Sirloin – spinach, melted tomatoes, crystalized Boursin cheese and Merlot wine glaze
- Buttermilk Smashed Potatoes
- Fire-Roasted Asparagus with Tomato Vinaigrette
- Spaghetti Squash with Herbs
- Fresh Baked Vidalia Onion and Seven-Grain Rolls
- Chocolate Cherry Bread Pudding
- Warm Chocolate Goopy Cake with Butterscotch Chips and Vanilla Anglaise

SMOKEHOUSE SAMPLER

- Vegetable Chopped Salad – honey-dijon dressing
- Loaded Macaroni Salad – smoked Cheddar cheese, bacon, scallions and hard-cooked egg
- Creamy Coleslaw
- Smoked Beef Brisket – Texas toast and our Signature barbecue sauce
- BBQ Chicken – pulled smoked chicken with onion buns
- Skillet Baked Beans
- Blueberry Peach Cobbler – cinnamon whipped cream

GOURMET MARKET SANDWICH AND SALAD TABLE

- Field Greens – grape tomatoes, red onion, cucumber and aged balsamic vinaigrette
- Wild Rice Salad – dried fruits, pecans and honey-cider dressing
- Vegetable Chips and BBQ Potato Chips
- “ZLT” Flatbread Sandwich – grilled zucchini, vine-ripe tomatoes, jalapeño Jack cheese and romaine served on char-grilled flatbread with sun-dried tomato pesto
- Shaved Cured Ham & Baby Swiss – pretzel Kaiser roll with honey-country Dijon mustard
- Country Chicken Salad Sandwich – basil, scallions and almonds with lemon aioli and Italian rolls
- Chef's Selection of Gourmet Dessert Bars



PICNIC PACKAGE

- Kosher-Style Hot Dogs– mustard, ketchup, onions and relish
- Gourmet Nacho Bar – tortilla chips, beef chili, nacho cheese sauce, housemade salsa, sour cream, pico de gallo and guacamole
- Buffalo Chicken – blue cheese slaw and mini rolls
- Mustard Potato Salad
- Southern Coleslaw
- Fresh Baked Cookies

MEETING ROOM CREATE-A-SANDWICH

- Selection of Fresh Breads and Rolls
- Selected Cold Sliced Meats – shaved roasted turkey, roast beef and smoked ham
- All-American Egg Salad
- Selection of Sliced Cheeses – Swiss, Provolone and Cheddar
- Traditional Condiments – mayonnaise, mustard, lettuce, tomato, red onion and pickles
- Kettle-Style Chips
- Triple Chocolate Fudge Brownies and Cookies

SIGNATURE SANDWICH AND SALAD TABLE

- Highlands Turkey Sandwich– shaved smoked turkey, Gouda cheese, Vidalia onion and peach chutney on a honey wheat roll
- Cuban Pressed Sandwich – ham, roasted pork, Swiss cheese and spicy pickles
- Four-Cheese Tomato Melt – traditional sourdough bread
- Niçoise Salad – European-style greens with hardboiled egg, green beans, Kalamata olives, grape tomato, onion and red wine vinaigrette
- Chinese Chicken Salad – crispy wontons and Asian vinaigrette
- Harvest Grain Salad – grilled vegetables and maple-herb dressing
- Sweet Potato and Kettle-Style Potato Chips
- Assorted “Small Bites” – cheesecake sampler

LATIN FIESTA

- Mixed Seasonal Greens with Cilantro vinaigrette
- Roasted Corn & Black Bean Salad with Toasted cumin vinaigrette
- Jicama and Cucumber Slaw with Cilantro cayenne dressing
- Fajitas – grilled steak and chicken, roasted sweet peppers, onions, warm flour tortillas, sour cream, guacamole with tomatillo salsa, salsa fresca and pico de gallo
- Enchiladas con Queso with Pinto beans and Spanish rice
- Papas Jalisco with Chorizo sausage and Chihuahua cheese
- Seasonal Fruit
- Churros – chocolate and caramel fondue



TASTE OF TUSCANY

- Caesar Salad with Garlic croutons and parmesan cheese
- Antipasti – marinated olives, plum tomatoes, roasted garlic, grilled asparagus, baby Portobello mushrooms, charred peppers with seasonal field greens and anchovy vinaigrette
- Caprese Salad – tomato, fresh mozzarella cheese, olive oil and balsamic reduction
- Pan-Seared Chicken – braised chard and Parmesan cream sauce
- Eggplant Parmesan – lightly breaded eggplant with marinara and Provolone
- Roasted Seasonal Vegetables – mustard balsamic jus
- Pennette Putanesca – tomatoes, capers, onions, basil and Kalamata olives
- Tiramisu and Mini Cannoli

CHEF'S TABLE ENHANCEMENTS

The following may be added to any of our lunch Chef's Table menus

CHEF-MADE SOUPS

- Roasted Tomato Basil
- Hearty Chicken Noodle
- Wild Mushroom

COLD SALADS

- Loaded Macaroni Salad
- Mustard Potato Salad
- Creamy Coleslaw
- BLT Salad – Cheddar cheese and buttermilk ranch dressing
- Caesar Salad – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing
- "Clubhouse" Salad – ham, turkey, Swiss cheese, avocado and toast point croutons with creamy tomato vinaigrette
- Vegetable Cobb Salad – honey Dijon vinaigrette



DELECTABLE & FLEXIBLE

ANYTIME ANYWHERE MENUS

These specialty items make an extraordinary addition to any menu! (50 person minimum)

ASIAN NOODLE BAR

- Peanuttty Dan Dan Noodles – Udon noodles with toasted peanuts, shredded carrots, green cabbage and peanut dressing
- Spicy Orange Chile Glass Noodles – rice noodles with ginger-pickled red cabbage, scallions and cilantro
- Thai Noodle Salad – egg noodles with pea pods, carrots, red pepper, basil and mint tossed in Asian vinaigrette

MEATBALL BAR

A selection of our handcrafted meatballs served with a basket of fresh mini rolls to soak up the sauce!

- Chicken Meatball – green chile verde sauce
- Thai Pork Meatball – ginger-soy barbecue sauce
- Italian Beef Meatball – marinara sauce

MAC-N-CHEESE MADNESS TABLE

Classic comfort food kicked up a notch!

CHOOSE
THREE

- Buffalo Chicken – Jack and blue cheese
- Smoked Pork, Green Chile and Cheddar
- Cheetos-Crusted – Great for kids of all ages!
- Chorizo and Jack Cheese – tortilla crust
- White Cheese Mac – spinach and artichokes
- Smoked Cheddar – BBQ potato chip crust

WORLDWIDE WING TABLE

Choose from a variety of classic and exotic flavors, served with a variety of dipping sauces and crisp vegetables.

CHOOSE
THREE

- Classic Spicy Buffalo
- Hawaiian Pineapple Soy Glazed
- Crispy, Firecracker Grilled Chili and Lime
- Tabasco Orange Glazed
- Grilled Tex Mex
- Smoky BBQ and Glazed-Bourbon Molasses



GLUTEN FREE

GLUTEN-FREE PLATED BREAKFAST

Spinach and mushroom scramble with Havarti, pesto, roasted red pepper, Yukon Gold potatoes and Niman Ranch Apple Gouda sausage accompanied by orange juice, coffee and a selection of teas

GLUTEN-FREE BREAKFAST CHEF'S TABLE

- Fresh Sliced Fruit and Berries
- Smoked Turkey and Broccoli Scramble – Boursin cheese and grape tomatoes
- Twin Potato Hash – caramelized onions, sweet and russet potatoes, peppered bacon and oven-dried tomatoes
- Low-Fat Fruit-Flavored Yogurt
- Orange Juice, Coffee and a Selection of Teas

GLUTEN-FREE PLATED LUNCH

- Baby Spinach Salad – cranberries, candied walnuts, goat cheese and Champagne vinaigrette
- Niman Ranch Smoked Pork Chop – apple compote and herb-roasted fingerling potatoes
- Flourless Chocolate Torte – fresh whipped cream and berry garnish

GLUTEN-FREE LUNCH CHEF'S TABLE

- Niman Ranch Sausages – Apple Gouda, Spicy Italian and Chipotle Cheddar with gluten-free rolls and condiments
- House Kettle-Style Potato Chips – roasted garlic Parmesan dip
- Southern Cobb Salad – hard-cooked egg, bacon, tomatoes, Cheddar cheese, olives and honey-mustard ranch

GLUTEN-FREE DINNER CHEF'S TABLE

- Chef-Carved Filet Mignon – Bordeaux mushroom sauce, Dijon-truffle aioli and roasted garlic potato purée
- Grilled Asparagus – Hollandaise sauce
- Mesclun Greens – Parmigiano-Reggiano and red wine vinaigrette
- Roasted Beets – Chèvre and citrus vinaigrette

GLUTEN-FREE RECEPTION

- Chicken Wing Sampler – garlic Parmesan, classic Buffalo and honey-mustard with an assortment of dipping sauces
- Philly Cheesesteak Nachos – shaved ribeye with onions and bell peppers, Monterey Jack sauce and corn tortilla chips with giardiniera
- BLT Martini – crisp romaine, tomato, shredded Cheddar, bacon and buttermilk ranch dressing in a martini glass
- Fresh Vegetable Crudités – ranch and chili-lime crema dips

GLUTEN-FREE SNACK BASKET - THERE'S SOMETHING FOR EVERYONE!

- Lärabar Cherry Pie Bars
- Food Should Taste Good Olive Tortilla Chips
- Caramel and Cheddar popcorn
- Eden Organic Wild Berry Mix
- NuGo FREE Dark Chocolate Bars



RECEPTIONS REINVENTED

RECEPTION MENUS

Build a perfect reception from a variety of gourmet to classic Signature dishes.
50 piece minimum per item.

HOTLANTA SPECIALTIES

- Shrimp and Grits Wonton Crisp
- Butter Pecan Chicken – peach chutney
- Pulled Pork Biscuit – molasses barbecue sauce

FLATBREADS AND FLATINIS

- Fig and Blue Cheese Flatbread – sweet imported fig preserves, creamy blue cheese and applewood bacon
- Chicken Pesto Flatbread – fresh pesto, diced chicken, tender artichoke hearts, sun-dried tomatoes and Asiago cheese
- Mini Reuben Flatini – corned beef, sauerkraut and Swiss cheese on lightly toasted flatbread

RETRO MINIS - CLASSIC FAVORITES!

- Beef Wellington Bites – horseradish cream
- Frank 'n Blanket – cocktail sausage and flaky puff pastry
- Chicken Cordon Blue – smoked ham and blue cheese sauce

STUFFED MUSHROOMS

- Fennel sausage and garlic bread crumbs
- Grilled vegetable
- Maine lobster

SUMPTUOUS SATAYS

- Tandori Chicken – mango salsa
- Teriyaki Short Rib – Thai peanut sauce
- Basil-Garlic Shrimp – chili lime mint sauce

MINI CHILLED SHRIMP SHOOTERS

- Classic Fisherman's Wharf-Style – lemon horseradish cocktail sauce
- Bayou-Blackened – rémoulade sauce
- Pesto-Marinaded – lemon aioli

MINI ALL-BEEF BURGERS

- Tavern-Style Classic – American cheese and our secret sauce
- Firehouse Burger – bacon and barbecue sauce
- Gourmet Burger – truffle aioli and Gruyère cheese

COASTAL FAVORITES

- Signature Crab Cakes – lemon aioli
- Seared Sesame Tuna Wonton – seaweed salad and wasabi cream
- Smoked Salmon Cracker – crème fraîche, capers and red onion



SINGLE SIP

- Gazpacho – tomato, cucumber and olive oil
- Clam Chowder
- Tomato Bisque

GRILLED ARTISAN BREAD CROSTINI

- Tomato Basil – artisan olive oil
- Whipped Ricotta – olive salad
- Beef Carpaccio – garlic aioli and Parmesan

QUESADILLAS

- House-Smoked Brisket and Cheddar Cheese – avocado crema
- Ancho Chicken and Jack Cheese – salsa verde
- Baby Spinach and Mushroom – pico de gallo

ALL-NATURAL NIMAN RANCH LAMB CHOPS

- Charcoal-Charred – Granny Smith and mint relish
- Garlic-Grilled – Kalamata aioli
- Ancho Chile-Crusted – jalapeño citrus salsa

SPOONS

- Ahi Tuna Tartare – lemon olive oil, capers and basil
- Classic Steak Tartare – mustard, egg and shallots
- Fresh Crab Salad – citrus aioli and fresh chives

MINIATURE TOSTADAS

- Spicy Seared Ahi Tuna – cilantro lime crema and jalapeño slaw
- Duck Breast – pasilla peppers and tropical mango salsa
- Hand-Pulled Chicken – black bean purée, queso fresco and pickled red onion

HANDCRAFTED MINI SLIDERS

- Slow-Roasted Prime Rib – smoked Cheddar, caramelized onions and barbecue sauce
- Breaded Chicken Parmesan – marinara and fresh Mozzarella
- Homemade Meatloaf – crispy onions and sautéed wild mushrooms



RECEPTION STATIONS

Pleasing to even the pickiest eaters.

NIMAN RANCH MINI SAUSAGE TABLE

Naturally raised Niman Ranch sausages created for Levy Restaurants. Flavors include Apple Gouda, Chipotle Cheddar and Spicy Italian. Served with gourmet mustards, apple slaw and hoagie rolls

ARTISAN CHEESE BOARD

Artisan selection of Sweet Grass Dairy and imported farmstead cheeses. Accompanied by housemade chutneys, local honey, artisan breads and crackers

ANTIPASTI

Imported cured meats, cheeses, local seasonal vegetables, marinated olives, warm spinach and artichoke fondue served with a variety of fresh baked flatbreads, crostini and breadsticks

GOURMET NACHO AND SALSA BAR

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo and salsa rojo. Served with sour cream, jalapeños and Signature hot sauces

FARMER'S MARKET TABLE

Chef's selection of local cheeses with fruit chutneys, local honey, crackers and farmer's market crudités with a variety of dips. Accompanied by fresh-baked artisan breads and flavored olive oil

GARDEN FRESH VEGETABLE BASKET

Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks

SUSHI

A selection of fresh-made maki, including California rolls, spicy tuna rolls and smoked salmon rolls, as well as market fresh sashimi. Served with seaweed salad, wasabi, pickled ginger and a variety of dipping sauces

SMOKED SALMON

Pastrami-smoked salmon served with classic garnishes, sliced pumpernickel and crème fraîche

GOURMET FOCACCIA

A fun assortment of artisan grilled focaccia bread with a selection of toppings, served hot

- Fennel Sausage, Wild Mushrooms and Asiago Cheese
- Roma Tomatoes, Basil and Fresh Mozzarella
- Pulled Chicken, Cilantro Pesto and Four Cheeses



BRUCHETTA D'ITALIA

- Tomato Basil – Parmesan and extra virgin olive oil
- Kalamata Olive Tapenade – Chèvre cheese
- Roasted Wild Mushroom – Gorgonzola cheese
- Caramelized Onion – Taleggio cheese

MASHED POTATO BAR

Old-fashioned, creamy mashed potatoes with specialty ingredients

- Lobster mashed potatoes
- Yukon Gold mashed potatoes and braised short ribs with a Cabernet reduction
- Sweet mashed potatoes with cinnamon, brown sugar, butter and candied pecans

CARVING STATIONS

Chef Attendant 250.00 for 3 hours

CARVED WHOLE ROAST BEEF TENDERLOIN

Served with peppercorn sauce, horseradish cream and artisan rolls

SUGAR-CURED SPIRAL HAM

Bourbon aioli, grain mustard, country biscuits and artisan rolls

OVEN-ROASTED TURKEY BREAST

Cranberry-apricot chutney, herb aioli and artisan rolls

TEXAS-STYLE SMOKED BRISKET

Levy Signature barbecue sauce, crispy onion straws and mini onion rolls

GARLIC-ROASTED BEEF STRIP LOIN

Wild mushroom sauce, grain mustard, creamy horseradish sauce and artisan rolls

WHOLE ROASTED SEA BASS

Thai spice-crusted sea bass, steamed bao buns and sweet chili sauce



DISTINGUISHED DINNERS

DESIGN-YOUR-OWN PLATED DINNER

Let your taste buds create a personalized menu by selecting one of your favorites from each course. All plated dinners include house-baked rolls, sweet butter, iced tea and water.

SALADS

- Iceberg Wedge – grape tomatoes, red onions, blue cheese and crispy bacon with creamy blue cheese dressing
- Caesar Salad – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing
- Field Greens – grape tomatoes, red onions and cucumbers with aged balsamic vinaigrette
- Southern Salad – baby field greens, fresh berries, spiced pecans, blue cheese and white balsamic vinaigrette
- Caprese Salad – cherry tomato, bocconcini Mozzarella, wild baby arugula and pesto
- Spinach and Apple Salad – toasted walnuts, Chèvre cheese and red onions with cider vinaigrette
- Bibb Lettuce – poached pears, candied pecans and crumbled blue cheese with lemon Chardonnay dressing

ENTRÉES — SERVED WITH LOCAL AND SEASONAL VEGETABLES

- Roasted Chicken Breast – herb-roasted fingerling potatoes and rosemary au jus
- Lemon Chicken Breast – Vesuvio-style potato, roasted tomato and lemon garlic sauce
- Smoked Salmon-Crusted Chicken – horseradish mashed potato and natural citrus jus
- Smoked Turkey Brochettes – white Cheddar, roasted corn, sage mashed potatoes and Zinfandel poached pear relish
- Wild Mushroom and Boursin Cheese Stuffed Chicken – chive potato purée and port wine glaze
- Wood-Roasted Bistro Steak – wild mushroom ragout, roasted garlic polenta and fire-roasted pepper sauce
- Sun-Dried Tomato-Crusted Breast of Chicken – rosemary roasted potatoes and Chardonnay reduction
- Wild Mushroom and Bacon Pork Loin – smashed potato cake and port wine glaze
- Pancetta-Wrapped Roast Chicken Breast – risotto cake and citrus sage cream
- “Short Rib-Style” Braised Blade Steak – homestyle potato croquettes with blackberry bordelaise
- Blackened Petite Filet – blue cheese with Parmesan whipped potatoes and grain mustard sauce

DUET ENTRÉE SELECTIONS

- Grilled Petite Filet and Pan Seared Lemon Chicken with Tomato-Basil Relish – Cabernet mashed potatoes and caramelized shallot jus
- Double Colorado Niman Ranch Lamp Chop and Gulf Shrimp – butternut squash and polenta
- Herb-Crusted Tenderloin of Beef and Maine Sea Scallops – scalloped Yukon Gold potatoes and red wine sauce
- Petite Filet Mignon and Seared Salmon – risotto cake and three-peppercorn sauce



DESSERTS — SERVED WITH COFFEE AND A SELECTION OF HOT TEAS

- Rustic Apple Tart – cinnamon custard sauce
- Caramel Chocolate Mousse Cake – chocolate whipped cream and caramel sauce
- Triple Chocolate Cheesecake – chocolate-covered strawberry and strawberry coulis
- Tiramisu – espresso, mascarpone and bittersweet chocolate
- Carrot Cake Stack – cream cheese frosting and toasted walnuts
- Dulce de Leche Cheesecake – caramel-infused white chocolate cheesecake with vanilla bean sauce

DINNER CHEF'S TABLES

All Chef's Tables include warm bakery fresh rolls and sweet butter, coffee and a selection of hot teas.

FARM STAND

- Organic Field Greens Salad – white balsamic vinaigrette
- Roasted Golden Beet Salad – ricotta salata
- Barley Citrus Corn Salad – tarragon pesto
- Niman Ranch Roast Rack of Pork – balsamic Dijon glaze
- Roasted Amish Chicken – toasted couscous, dried fruit and natural jus
- Chorizo Cassoulet – organic vegetables and fresh thyme
- Smashed Yams – wildflower honey, yam frites and cinnamon butter
- Fruit Blossoms – flaky golden pie petals and crème Anglaise

THE STEAKHOUSE

- Iceberg Wedge – grape tomatoes, red onions, crisp bacon and creamy blue cheese dressing
- Caesar Salad – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing
- New York Strip Loin Cutlets – horseradish cream and mushroom jus
- Roasted Lemon-Garlic Chicken – natural jus
- Grilled Salmon – braised spinach and leek confit
- Sautéed Green Beans – herbed tomatoes
- Loaded Mashed Potatoes – bacon, Cheddar and green onions
- Red Wine-Braised Wild Mushrooms with Shallots
- Traditional Bread Pudding – warm caramel sauce
- Mixed Berry Fruit Crisp – vanilla whipped cream

THE SMOKEHOUSE

- Roasted Corn Salad – vine-ripened tomatoes, roasted red bell pepper and red onion with poblano vinaigrette
- Green Salad – grape tomatoes, red onion and cucumbers with buttermilk ranch and red wine vinaigrette
- 12-Hour Smoked Beef Brisket – barbecue bourbon glaze, mustard barbecue and sweet vinegar barbecue sauces
- Smoked Pulled Pork – creamy coleslaw
- Macaroni and Cheese
- Pickled Cucumbers and Onions
- Skillet Baked Beans
- Cheddar au Gratin Potatoes
- Parker House Rolls and Cornbread – butter and honey
- Butterscotch Mousse Parfait – homemade caramel and layered ginger snaps
- Apple Brown Betty – vanilla whipped cream



DESSERT REDEFINED

DESSERT MENUS

Minimum of 50 guests **CHEF ATTENDANT 250.00 FOR 3 HOURS**

SIGNATURE DESSERTS

A selection of our Signature desserts! Carrot cake, Chocolate Paradis' cake, New York-style cheesecake, cupcakes, mini taffy apples, sweet dessert shots, cookies, brownies and gourmet dessert bars

FRESH AND EXOTIC FRUIT TABLE

An elaborate display of seasonal, local and tropical fresh fruits and berries. Served with strawberry yogurt dip, mint-lime syrup and brown sugar crème fraîche

COUNTRY-STYLE FRUIT COBBLERS

Fresh-baked blueberry cobbler with oatmeal crust and peach cobbler with cinnamon almond topping, served warm with vanilla whipped cream. Ask our Chefs about their seasonal selections!

FONDUE STATION

Chocolate and caramel fondue served with a colorful display of mini cookies, seasonal fresh fruit, flavored cake bites and marshmallows

THE CUPCAKE BAR

A variety of flavors including lemon meringue, red velvet, jelly roll, chocolate peanut butter cup, double chocolate and vanilla bean served with ice cold milk

BEVERAGES

SPECIALTY BARS AND BEVERAGES

MARTINI BAR — THE NEW SPIN ON A CLASSIC!

Icy cold Ketel One vodka or Bombay Sapphire, served with a bevy of garnish. Also available are the Ultimate Cosmopolitan, Apple Martini and the Lemon Drop

BLOODY MARY BAR — A FABULOUS STARTING POINT!

Classic Smirnoff or Ketel One vodka, zesty Bloody Mary Mix and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces

MOJITO BAR — THE RISING STAR OF THE COCKTAIL WORLD!

Aromatic Bacardi Rum, fresh mint, zesty lime and cane sugar blended to Caribbean delight!

JALAPEÑO MARGARITA

The kick of a margarita with the zip of jalapeño. Go way south of the border

FRENCH HEAVEN

Blissful blends of Grey Goose Pear vodka, St. Germain Liqueur and a hint of lemon sour - Oui!

VODKA LEMONADE WITH A TWIST — A BLAST OF SUMMER

Crisp Smirnoff vodka, refreshing lemonade and Chambord

COFFEE AND DONUTS

Kahlúa, Cointreau and Baileys Original Irish Cream with espresso and cream. Served with a mini donut!

BUBBLES AND BERRIES — A SALUTE TO A GREAT GLASS

Riesling-marinated raspberries, blueberries and blackberries with a special lift of Champagne

SANGRIA

Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda

CRAFT AND MICROBREW BEERS

- Blue Moon Belgian-Style Wheat Ale
- Sweetwater
- Leinenkugel Summer Shandy (Available seasonally)





BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted

HOSTED DELUXE BAR COCKTAILS

Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Hennessy VS, Martini & Rossi Dry and Sweet Vermouth

WINE BY THE GLASS

- Sonoma-Cutrer Chardonnay
- Geyser Peak Cabernet Sauvignon
- Red Rock Merlot
- Beringer White Zinfandel

SPARKLING

Cooks Brut

IMPORTED BEER DOMESTIC BEER BOTTLED WATER SOFT DRINKS JUICES

HOSTED PREMIUM BAR COCKTAILS

Featuring Smirnoff, Beefeater, Dewar's, Jim Beam, Bacardi Superior, Canadian Club, José Cuervo Gold, Christian Bros. Brandy, Martini & Rossi Dry and Sweet Vermouth

WINES BY THE GLASS

Featuring Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel

SPARKLING

Cooks Brut

IMPORTED BEER DOMESTIC BEER BOTTLED WATER SOFT DRINKS JUICES

PACKAGE BAR SERVICE

All package bar service includes domestic and imported beer, wines by the glass, soft drinks and bottled water. Available for plated or Chef's table dinner events in the ballroom (or other designated location as defined per convention center). Maximum package up to 4 hours.

DELUXE BRANDS PREMIUM BRANDS BEER AND WINE

CASH BAR OPTIONS ARE AVAILABLE

Please review with your Catering Sales Manager for details.

WINE BY THE BOTTLE

Wine prices subject to change.

WHITE WINE

BUBBLY

Zonin Prosecco, Italy
Korbel Brut, California
Mumm Napa 'Brut Prestige,' Napa
Piper-Heidsieck Brut, Reims, France
Perrier-Jouët Fleur de Champagne, Épernay, France

BRIGHT AND BRISK

Little Black Dress Pinot Grigio, California
Antinori 'Santa Cristina' Pinot Grigio, Italy
MacMurray Ranch Pinot Gris, Sonoma Coast, California

FRESH AND FRUITY

Seven Daughters 'White Blend', California
Hogue 'Genesis' Riesling, Columbia Valley, Washington

TART AND TANGY

SeaGlass Sauvignon Blanc, Santa Barbara, California
Nobilo 'Regional Collection' Sauvignon Blanc, Marlborough, New Zealand
J. Lohr 'Carol's Vineyard' Sauvignon Blanc, Napa, California

CREAMY AND COMPLEX

Greystone Chardonnay, California
Irony Chardonnay, Napa
Kendall-Jackson 'Vintner's Reserve' Chardonnay, California
Folie à Deux Chardonnay, Sonoma, California
Landmark 'Overlook' Chardonnay, Sonoma, California
Cakebread Cellars Chardonnay, Napa

ROSÉS

Beringer White Zinfandel, California
Mulderbosch Cabernet Sauvignon Rosé, Coastal Region, South Africa

RED WINE

RIPE AND RICH

Mark West Pinot Noir, California
Estancia 'Pinnacles Ranches' Pinot Noir, Monterey, California
Wente 'Reliz Creek' Pinot Noir, Arroyo Seco, Monterey, California
Red Rock Merlot, California
Freemark Abbey Merlot, Napa, California

SPICY AND SUPPLE

Gascón Malbec, Mendoza, Argentina
Mitolo 'Jester' Shiraz, McLaren Vale, South Australia
Brancaia 'Tre' Sangiovese-Merlot-Cabernet Sauvignon, Tuscany, Italy

BIG AND BOLD

Columbia Crest 'Grand Estates' Cabernet, Columbia Valley, Washington
Avalon Cabernet Sauvignon, Napa, California
Louis Martini 'Sonoma' Cabernet Sauvignon, Sonoma, California
Simi Cabernet Sauvignon, Alexander Valley, California
Leviathan 'Leviathan' Red Blend, California



NON-ALCOHOLIC BEVERAGES

DASANI BOTTLED WATER

SPARKLING SPRING WATER

INDIVIDUAL BOTTLED JUICE

Orange, Cranberry, Apple

HOT CHOCOLATE

Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixings!

SOFT DRINK STATION

Featuring the delightful flavors of Coca-Cola!

ENERGY DRINK STATION

NOS, Monster, Full Throttle