to Audi Field, the new Home of the D.C. United! Our talented team of event professionals and culinary artists enjoy creating and serving traditional District flavors in innovative ways to suit your specific needs. Our menus include a wide variety of regional items, using local ingredients with sustainable sources.

Enjoy everything from local D.C. Signatures, such as Half-Smoke Sausages and Chicken Wings tossed in Mambo Sauce to an artisanal Virginia Ham and Gruyere in our build your own sandwich box section. Maryland favorites such as Crab Cakes and Eastern Shore Corn Salad haven’t been forgotten either. Since all our dishes are made from scratch, we are happy to make accommodations for dietary restrictions and allergies.

As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal and one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy and remember.
Executive Chef Adam Carter is a local of the DMV area, having grown up outside of Baltimore, and has lived in D.C. for the past 2 years. Prior to moving to the District, he has worked in the sports industry over the last 8 years, and brings another 10 years of culinary hospitality experience to Audi Field. He is excited to lead the D.C. United team to victory from the kitchen and watch alongside as the team scores goals on the pitch.

Chef Adam's earliest memories of baking alongside his grandmother ignited his passion to cook at a young age. He entered culinary school with a focus on pastry arts but soon realized his passion for sports and cooking could merge into one. After working at a local country club outside of Baltimore, Adam was called up to the Major Leagues with an opportunity to work for his hometown favorite baseball team. Since then, he has worked over 600 games at three MLB Ballparks across the country. Throughout his career, he has supported efforts for multiple All Star Games, Superbowls, and Playoffs, as he hopes to do here in our Nation’s Capital.

With a great team behind him, Chef Adam is excited to lead the culinary experience at Audi Field and create lasting memories for each and every guest.
MADE TO ORDER MORNINGS AND BEVERAGES
MADE TO ORDER MORNINGS AND BEVERAGES
Service for 90 minutes

**BREAKFAST TABLES**

*Potomac Ave. Classic Breakfast*
- minimum of 25 guests
  - Assorted Breakfast Pastries
  - Seasonal Fruit
  - Scrambled Eggs with Chives
  - Organic Steel Cut Oatmeal, Raisins, Almonds, Brown Sugar
  - Applewood Bacon and Maple Glazed Sausage
  - Smashed Yukon Gold Breakfast Potatoes
  - Deluxe Assortment of Juices
  
  **25.00 per person**

*Buzzard Point Breakfast*
- minimum of 25 guests
  - Assorted Breakfast Pastries
  - Seasonal Fruit
  - Scrambled Eggs
  - Crispy Bacon
  - Orange and Cranberry Juice
  
  **15.00 per person**

*Black and Red Breakfast*
  - Assorted Breakfast Pastries
  - Yogurt and Berries
  - Orange Juice
  
  **8.00 per person**

**A LA CARTE OPTIONS**

*minimum of 12 people*
  - Yogurt Bar  **5.00 per person**
  - Assorted Pastries  **25.00 per person**
  - Granola Bars  **16.00 per dozen**
  - Whole Fruit  **2.00 per piece**
  - Seasonal Fresh Fruit  **8.00 per person**

**MORNING BEVERAGE SELECTIONS**

*Signature Coffee & Tea Bar*
- Fresh Brewed Specialty Coffee and Organic Teas served with Orange and Lemon Peels, Multiple Sugars and Flavored Creamers
  
  **6.00 per person, 2.00 for each additional hour**

*Coffee Selection*
- **4.00 per person, 1.00 per each additional hour**
  - Includes: Regular or Decaf Coffee Service along with Hot Water and an Assortment of Tea Bags

*Keurig Coffee Service*
- **75.00 per package** (includes 15 Regular, 10 Tea and 5 Decaf) Additional pods added by the six-pack at 15.00

*Agua Fresca H2O Bar*
  - Strawberry-Basil
  - Lemon-Ginger
  - Cucumber-Mint
  
  **5.00 per person**

*Assorted Juices*
  - 4.00 each or 18.00 per quart
ELEVATE
Service for 90 minutes, Served for a minimum of 25 unless otherwise noted

CLASSICS
Fruit Platter
Seasonal Selections of Fruit and Berries
8.00 per person
Chef’s Garden Vegetables
Crisp Seasonal Vegetables, House-Made Red Pepper Hummus, Buttermilk Ranch, Crackers, Flatbreads
8.00 per person
Black & Red Mix
Virginia Peanuts, Black & Red Candies, Dried Blueberries, Dried Cranberries
8.00 per person
Individually Bagged Chips
18.00 by the dozen
Granola Bars
16.00 by the dozen
Housemade Kettle Chips
French Onion Dip
8.00 per person
Freshly Fried Tortilla Chips
House-Made Salsas
10.00 per person

SWEET TREATS
Assorted Cookies
12.00 by the dozen
Brownies & Blondies
20.00 by the dozen
Warm Cookies and Milk
You Can Smell Them Now...Warm, Fresh Baked Cookies!
Chocolate Chip, Oatmeal Raisin, and Sugar Cookies accompanied by Ice-Cold Low-Fat and Whole Milk
9.00 per person
The Mini Cupcake Bar
A Variety of Flavors including: Vanilla, Chocolate Mousse, Red Velvet, Salted Caramel, Cannoli
11.00 per person
Dessert Shooters
A Variety of Flavors Including: Red Velvet, Chocolate Mousse, Tiramisu, Strawberry Shortcake, Lemon Blueberry
12.00 per person
Custom Logo Cookies
Individually wrapped
9.00 each

SPECIALTY SNACK PACK
16.00 per person
• House-Made Kettle Chips
• Levy Signature Snack Mix
• Seasonal Fresh Fruit
LUNCHES
BUILD YOUR OWN LUNCH
Service for 90 minutes
Hand-crafted by our team of Chefs, our lunches are the perfect option for meetings on the go. We offer high quality local ingredients and customized menu choices. Water included.

**25.00 per person**

### Artisanal Sandwiches
Minimum of 10 guests per menu choice
- Roasted Turkey – Triple Cream Brie, Smoked Bacon, Roasted Garlic Aioli, Butter Lettuce, Heirloom Tomato, Multi-Grain Baguette
- Chicken Salad – Dried Cranberries, Toasted Almonds, Lemon Basil Mayo, Butter Lettuce, Whole Wheat Wrap
- Smoked Virginia Ham and Gruyere – Butter Lettuce, Heirloom Tomato, Grain Mustard, Portuguese Roll
- MLTZ Baguette – Fresh Mozzarella, Watercress, Vine-Ripe Tomatoes, Grilled Zucchini, Basil Aioli, Garlic Baguette

Includes whole fruit, kettle chips and assorted cookies

### Farmer Salads
Minimum of 10 guests per menu choice
- Greek Salad – Chopped Romaine, Feta, Kalamata Olives, Red Onions, Chickpeas, Cucumbers, Cherry Tomatoes and Oregano Vinaigrette
- Fresh Mozzarella & Tomato Salad – EVOO, Cracked Black Pepper, Balsamic Glaze
- Classic Caesar Salad – Shaved Parmesan, Garlic Croutons, Traditional Dressing
- Eastern Shore Corn Salad – Local Sweet Corn, Cherry Tomatoes, Green Onions, Basil, White Wine Vinaigrette

### GOURMET SANDWICH & SALAD
Service for 90 minutes
Our gourmet sandwiches were created with the true “foodie” in mind. Our Chefs have created combinations of protein based and vegetarian sandwich selections that will impress even the most serious sandwich lovers. Water station included.

**35.00 with a minimum of 25 guests**

#### THINK OUTSIDE THE “BUN”

**Butcher Shop Hero**
Prosciutto, Mortadella, Salami, Provolone, Roasted Peppers, Arugula, Heirloom Tomato, Seeded Hero

**Maryland Crab Roll**
Crab Salad, Celery, Bibb Lettuce, Lemon Aioli, Old Bay, Toasted Split Top Roll

**Tomato Caprese**
Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Roasted Peppers, Arugula, Balsamic Glaze, Herb Focaccia

**Cherry Blossom Salad**
Baby Arugula, Dried Bing Cherries, Roasted Red Pepper, Whole Grain Crouton, Crumbled Goat Cheese, Pistachio, Champagne Vinaigrette

**Roasted Potato Salad**
Tri-Color Baby Potatoes, Dijon Herb Dressing, Celery, Onion, Scallion

**Eastern Shore Corn Salad**
Local Sweet Corn, Cherry Tomatoes, Green Onions, Basil, White Wine Vinaigrette

**House-Made Salted Rosemary Kettle Chips**
**Freshly Baked Cookies and Brownies**
**CHEF TABLES**
Service for 90 minutes, Minimum of 25 guests

### DCU FAN FARE
40.00 per person

**ENTREES**

- **DMV Chicken Wings**
  Old Bay Dry Rub, Celery, Blue Cheese Dressing

- **Grilled Stadium Links**
  Hot Dogs with Traditional Accompaniments

- **District Sliders**
  Signature Beef Blend, Aged Cheddar Cheese, Bread & Butter Pickles, Tomato, DMV Sauce, Potato Roll

**SIDES PLATTERS**

- **House-Fried Chips and Dip**
  Old Bay Dusted, French Onion Dip

- **Traditional Caesar Salad**
  Shaved Parmesan, Garlic Croutons, Traditional Dressing

- **Three Cheese Mac**
  Cavatappi Pasta, Creamy Sauce, Three Cheese Blend

**DESSERT**

- **Cookies and Brownies**

### DC ‘QUE
50.00 per person

**ENTREES**

- **12-Hour Smoked Beef Brisket**
  House Rubbed & Smoked, Texas Toast, Cholula Onions

- **The Fried Chicken Sandwich**
  Crispy Buttermilk Fried Chicken Thigh, Hot Honey Glaze, Bread & Butter Pickles, Potato Roll

- **BBQ Pulled Pork**
  Smoked Barbecued Pork, Onion Rolls

**SIDES**

- **Southern Coleslaw**
  Red & Green Cabbage, Carrots, Traditional Dressing

- **Eastern Shore Corn Salad**
  Local Sweet Corn, Cherry Tomatoes, Green Onions, Basil, White Wine Vinaigrette

- **Peach and Arugula Salad**
  Baby Arugula, Grilled Peaches, Crumbled Goat Cheese, Crispy Fried Shallot, Balsamic Vinaigrette

**HOUSE MADE SAUCES**

- Mambo
- Cola BBQ
- 3 Mustard

**DESSERT**

- **Nana’s Banana Pudding**
  Vanilla Pudding, Sliced Bananas, Nilla Wafers, Toasted Meringue

Inquire about customized options for groups under 25 guests.
Chef invites you to take a trip around D.C. to enjoy custom prepared menus, which will awaken your taste buds. Service for 90 minutes

CAPITOL HILL STEAKHOUSE

$65.00 per person

ENTREES

- **Carved New York Strip Steak**
  - New York Strip Steak, Battered Onion Rings, Rosemary Demi

- **Airline Chicken Breast**
  - Pan Seared Free Range Chicken Breast, Pan Jus

- **Classic MD Style Crab Cake**
  - Jumbo Lump Crab, Tartar Sauce, Lemon Aioli

SIDE PLATTERS

- **Grilled Jumbo Asparagus**
  - Poached Raisins, Hard Cooked Egg, Crispy Capers, Citrus Vinaigrette

- **Smashed Fingerling Potatoes**
  - Garlic Confit, Rosemary, Sea Salt, Lemon Zest

- **Chopped Vegetable Salad**
  - Romaine, Spinach, Seasonal Vegetables, Olives, Garbanzo Beans, Gorgonzola Cheese, Red Wine Vinaigrette

- **Heirloom Tomato & Mozzarella**
  - Cold-Pressed Extra Virgin Olive Oil, Basil, Cracked Black Pepper, Aged Balsamic

- **Assorted Warm Dinner Rolls**
  - Whipped Butter

DESSERT

- **NY Cheese Cake**
  - Graham Cracker Crust, Berry Compote, Chantilly Cream

*200.00 fee for each Chef attendant*
PLATED MEALS

Our Chef designed dinners are handcrafted by our culinary team and designed to exceed all your dining expectations.

FIRST COURSE Choose One

**Traditional Caesar Salad**  Shaved Parmesan, Garlic Croutons, Traditional Dressing

**Berry Field Salad**  Field Greens, Seasonal Fresh Berries, White Cheddar Cheese, Candied Almonds, Honey Citrus Dressing

**Cherry Blossom Salad**  Baby Arugula, Dried Bing Cherries, Roasted Red Pepper, Whole Grain Crouton, Crumbled Goat Cheese, Pistachio, Champagne Vinaigrette

SECOND COURSE  Choose One Minimum of 25 guests per entree selection

**Pesto Marinated Airline Chicken**  Creamy Asiago Polenta, Sautéed Broccolini, Cherry Tomato Confit  **48.00 per person**

**Grilled Honey Glazed Salmon**  Corn, Tomato and Avocado Salad, Wild Rice Pilaf, Citrus Soy Beurre Blanc  **48.00 per person**

**Three Little Pigs**  Prosciutto Wrapped Pork Tenderloin, Bacon Jam, Double Cooked Potatoes, Crispy Brussel Sprouts, 3 Mustard Demi-Glace  **48.00 per person**

**Pan Seared Tenderloin of Beef**  Whipped Potatoes, Grilled Haricot Vert, Roasted Garlic Demi-Glace  **65.00 per person**

**Maryland Crab Cake**  Jumbo Lump Cake, Lemon Aioli, Grilled Asparagus, Herb Roasted Fingerling Potatoes  **65.00 per person**

Please inquire about custom or multiple entrée options as well as Chef created seasonal Vegetarian, Vegan or Gluten-Free offerings.

DESSERTS Choose One

**Chocolate Paradise Cake**  Berry Compote, Chantilly Cream

**New York Cheese Cake**  Graham Cracker Crust, Macerated Strawberries, Chocolate Ganache

**Six Layer Carrot Cake**  Candied Walnut Crumble, Toasted Coconut
RECEPTIONS REINVENTED
**RECEPTIONS REINVENTED**

Our Chef driven menu will allow you to create the perfect reception featuring an array of over-the-top Hors D’oeuvres from classic to contemporary

All Appetizers are priced per piece  
Service for 90 minutes, Minimum of 25 per selection

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**HOT SELECTIONS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Lobster Mac N’ Cheese</td>
<td>Tubetti Pasta, Four Cheese Sauce, Crispy Panko</td>
<td>9.00</td>
</tr>
<tr>
<td>Peking Duck Wontons</td>
<td>Hoisin Sauce, Daikon Radish, Scallion Relish</td>
<td>6.00</td>
</tr>
<tr>
<td>Stuffed Mushroom</td>
<td>Spinach, Roasted Garlic, Ricotta, Toasted Breadcrumbs</td>
<td>4.00</td>
</tr>
<tr>
<td>Blanketed Franks</td>
<td>Potato Wrapped Hot Dog, Braised Red Sauerkraut, Chipotle Aioli</td>
<td>5.00</td>
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<tr>
<td>Zucchini Cake</td>
<td>Zucchini Cake, Spicy Feta, Tzatziki Sauce, Petite Dill</td>
<td>4.00</td>
</tr>
<tr>
<td>MD Style Crab Cake</td>
<td>Jumbo Lump Crab, Brioche Toast, Lemon Aioli, Micro Parsley</td>
<td>8.00</td>
</tr>
<tr>
<td>Chicken Dumplings</td>
<td>Spicy Scallion Relish, Soy-Ginger Sauce</td>
<td>6.00</td>
</tr>
<tr>
<td>Potato and Sweet Pea Samosa</td>
<td>Mango Relish, Coconut-Lime Vinaigrette</td>
<td>5.00</td>
</tr>
<tr>
<td>District Sliders</td>
<td>Signature Beef Blend, Aged Cheddar Cheese, Bread &amp; Butter Pickles, Tomato, DMV Sauce, Potato Roll</td>
<td>5.00</td>
</tr>
</tbody>
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**COLD SELECTIONS**

<table>
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<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Beef Tenderloin Crostini</td>
<td>Herb Roasted Tenderloin, Horseradish Cream, Micro Green, Crostini</td>
<td>7.00</td>
</tr>
<tr>
<td>Shrimp Tostones</td>
<td>Double Fried Plantain Cup, Mango Salsa, Poached Shrimp, Avocado Crema</td>
<td>7.00</td>
</tr>
<tr>
<td>Greek Feta Skewer</td>
<td>Feta Cheese, Watermelon, Cucumber-Mint Relish</td>
<td>4.00</td>
</tr>
<tr>
<td>Potato Latke</td>
<td>Apple-Brown Butter Compote, Crème Fraiche, Chervil</td>
<td>4.00</td>
</tr>
<tr>
<td>Cheese &amp; “Toast”</td>
<td>Local Ricotta Cheese, Raw Honey Comb, Black Fig Chutney, Sourdough Crostini</td>
<td>5.00</td>
</tr>
<tr>
<td>BLT Club</td>
<td>Nueske Smoked Bacon, Micro Cress, Oven Roasted Tomato, Brioche Toast</td>
<td>6.00</td>
</tr>
<tr>
<td>Avocado Toast</td>
<td>Smashed Avocado, Sea Salt, Cilantro, Lime, Radish, Country Bread</td>
<td>4.00</td>
</tr>
<tr>
<td>Fisherman’s Wharf Shrimp Cocktail</td>
<td>Horseradish Cocktail Sauce, Lemon Wedge, Micro Parsley</td>
<td>7.00</td>
</tr>
</tbody>
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**AUDI FIELD HAPPY HOUR**

40.00 per person, minimum of 25 people.  
Includes 90 minutes of beer and wine service along with:

- District Sliders
- Half-Smokes in a Blanket
- Loaded Hummus with Pita
- Chef’s Garden Vegetables
CARVING STATIONS
Service for 90 minutes. Minimum 25 guests.

Roasted Turkey Breast
Cranberry Apricot Chutney, Herb Aioli, Cornbread **16.00 per person**

Garlic-Roasted Beef Strip Loin
Wild Mushroom Ragout, Three Mustard Demi, Sourdough Roll **18.00 per person**

Peppercorn Crusted Beef Tenderloin
Caramelized Onions & Mushrooms, Green Peppercorn Demi, Brioche Roll **22.00 per person**

Mustard Glazed Pork Loin
Apple Chutney, Red Cabbage Slaw, Pretzel Roll **14.00 per person**

Leg of Lamb
Spicy Caramelized Onion Jam, Yogurt Mint Sauce, Rosemary Roll **19.00 per person**

**200.00 fee for each Chef attendant**
RECEPTION STATIONS
Service for 90 minutes

**BUTCHER, BAKER AND CHEESEMAKER**
Artisanal Selections of Local Cheeses and Charcuterie, Local Honey Comb, Champagne Grapes, Dried Mission Figs and Apricots, Crostini, Flat Breads
17.00 per person

**ARTISANAL CHEESE DISPLAY**
Local Cheeses, Fresh Honeycomb, Dried Fruits and Spreads, Fizzy Grapes, Flatbreads and Crackers
12.00 per person

**FIESTA NACHOS**
Tortilla Chips, Salsa Rojo, Salsa Mexicana, Guacamole, Queso, Chili, Jalapenos, Sour Cream
14.00 per person

**SALSA SAMPLER**
Fresh Fried Corn Tortilla Chips, Salsa Roja and Salsa Mexicana
8.00 per person

**STADIUM LINKS BAR**
All-Beef Hot Dogs, D.C. Half-Smokes, Chili, Cheese Sauce, Sauerkraut, Traditional Accompaniments
14.00 per person

**DMV CHICKEN WING SAMPLER**
Buffalo, Old Bay, Mambo Wings
Carrots, Celery, Ranch & Blue Cheese dressing
16.00 per person

**SLIDER BAR**
Choose Three
*Bacon Cheddar Burger* – Aged Cheddar, Bacon, Pickle, Tomato, DMV Sauce
*BBQ Burger* – White American Cheese, Cola BBQ Sauce, Cholula Onions
*Crispy Chicken Slider* – Buttermilk Fried Chicken, Bread and Butter Pickles, Hot Honey Glaze
*Turkey Burger* – Sundried Tomato Pesto, Sautéed Mushrooms, Swiss Cheese
*Falafel Burger* – Feta Cheese, Oven-Roasted Tomato, Butter Lettuce, Tzatziki Sauce
15.00 per person

**MEATBALL BAR**
Served with a basket of fresh rolls
Traditional Beef Meatball with Marinara Sauce
Chicken Meatball with Salsa Verde
Thai Pork Meatball with Ginger-Soy BBQ Sauce
13.00 per person
‘96 NOSH
55.00 per person, Minimum of 25 Guests
Includes beverage service throughout the day with coffee, hot tea, soda, and water.

BREAKFAST
• Assorted Breakfast Pastries
• Seasonal Fresh Fruit
• Orange Juice

LUNCH
• Roasted Turkey, Triple Cream Brie, Smoked Bacon, Roasted Garlic Aioli, Butter Lettuce, Heirloom Tomato, Multi-Grain Baguette
• Classic Caesar Salad
• House-Made Kettle Chips
• Cookies and Brownies

AFTERNOON SNACK
• Chef’s Garden Vegetables with Buttermilk Ranch
• Levy Signature Snack Mix
ALCOHOLIC BEVERAGES
BEVERAGES

HOSTED PLATINUM BAR
Platinum Bar service available priced per drink, or 26.00 per person for two hours of service, 7.00 pp for each additional hour

Cocktails
Featuring Grey Goose, Bombay Sapphire, Monkey Shoulder, Patron Silver, Jameson’s, Maker’s Mark, Jack Daniels, Captain Morgan Spiced, Captain Morgan White
13.00 per drink

Wines by the Glass
Kendall Jackson Chardonnay
Kim Crawford Sauvignon Blanc
La Crema Pinot Noir
Louis Martini Cabernet Sauvignon
Fleur de Mer Rose
12.00 per glass

Premium and Domestic Beer
6.00 each
Bottled Water
4.00 each
Soft Drinks
3.00 each

HOSTED DELUXE BAR
Deluxe Bar service available priced per drink, or 22.00 per person for two hours of service, 6.00 pp for each additional hour

Cocktails
Featuring Tito’s, Bombay, Dewar’s White, Jim Beam, Captain Morgan White, Jameson, Hornitos
12.00 per drink

Wines by the Glass
House Red, White and Rose
10.00 per glass

Premium and Domestic Beer
6.00 each
Bottled Water
4.00 each
Soft Drinks
3.00 each

SPARKLING WINE
Available per bottle
Chandon Brut
70.00
Chandon Rose
70.00
Veuve Clicquot
155.00
CASH BAR OPTIONS AVAILABLE AND BAR GUARANTEES MAY APPLY.

HOURS BEER AND WINE
18.00 per person for two hours of service, 5.00pp for each additional hour

NON-ALCOHOLIC BEVERAGES
8.00 per person for two hours of service, 4.00pp for each additional hour

SERVICE FEES
- All prices are subject to applicable tax and service charges. Events of (25) guests or less are subject to a small group fee per meal function
- Staff Fee – 200.00 per attendant for four hours service and 25.00 increment for each additional hour
- Bartender Fee – 200.00 per attendant for four hours service and 25.00 increment for each additional hour
- Chef Attendant/Carver – 200.00 per attendant for four hours service and 25.00 increment for each additional hour
- All functions require a set-up fee of 200.00 per attendant. Please note Special Events with extensive set ups and/or over 250 guests may require a higher rate.
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.

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MMCREARY@LEVYRESTAURANTS.COM