

RAVINIA LAWN MENUS

CLASSIC RAVINIA

Menu includes bakery rolls and sweet butter



Salads – Please select three from the following:

- **BASIL PENNE PASTA SALAD**
Tomatoes, red onions and fresh basil
- **CLASSIC CAESAR SALAD**
Crisp romaine lettuce, tossed in a Caesar dressing then topped with freshly grated Parmesan cheese and garlic croutons
- **SPINACH SALAD**
Fennel, grape tomatoes, blue cheese crumbles and candied walnuts served with a citrus vinaigrette
- **TOMATO MOZZARELLA SALAD**
Red and yellow beefsteak tomatoes and mozzarella drizzled with pesto vinaigrette and garnished with fresh basil

Entrées – Please select two from the following:

GARLIC AND ROSEMARY ROASTED CHICKEN

Rosemary, garlic and lemon jus

SMOKEHOUSE BARBECUE BRISKET

Slow-smoked brisket specially seasoned and slow-smoked over applewood then basted in our zesty barbecue sauce

VEGETARIAN BAKED ZITI

Ziti pasta, roasted seasonal vegetables and cheeses in a marinara sauce

Sides – Please select one from the following:

- **PARMESAN ROASTED POTATOES**
- **SAUTÉED GREEN BEANS**
Toasted almonds

Dessert

ASSORTED COOKIES AND GOURMET BROWNIES

42.00 per person

RAVINIA LAWN MENUS

AMERICAN PICNIC

Sides – Please select three from the following:

- **COUNTRY COLESLAW**
Shredded cabbage and carrots, tossed in a sweet and tangy dressing
- **GARLIC AND HERB ROASTED POTATOES**
- **GRAIN MUSTARD POTATO SALAD**
Potatoes and green onions tossed in a coarse grain mustard dressing
- **HOMEMADE CORNBREAD**
Maple butter

Entrées – Please select two from the following:

ALL-BEEF HOT DOGS

Served with all the traditional condiments and potato chips

CHAR-GRILLED CHEESEBURGERS

Accompanied by lettuce, tomatoes, red onions, sliced cheeses, Kaiser rolls, traditional condiments and potato chips

FRIED CHICKEN

Lightly seasoned and breaded chicken

PULLED PORK SANDWICH

Hickory smoked pork shoulder, pulled and smothered in Levy's signature barbecue sauce

Dessert

ASSORTED COOKIES

Chocolate chip, oatmeal raisin and sugar cookies

38.00 per person (Two entrées)

48.00 per person (Three entrées)



RAVINIA LAWN MENUS

CHEF'S HARVEST

Our Chef's Harvest package features natural, locally grown, organic and sustainable ingredients.



Starters – Please select one from the following:

- **FARMSTEAD CHEESE DISPLAY**
A sampling of local farmstead artisan cheeses with flatbread crackers and honey
- **SEASONAL FRESH FRUIT PLATTER**

Salads – Please select two from the following:

- **CITRUS CORN AND BARLEY SALAD**
Tarragon pesto vinaigrette
- **FARMSTEAD GREEN BEANS AND TOMATO SALAD**
Shallot basil vinaigrette
- **FRISÉE AND ENDIVE SALAD**
Granny Smith apple and citrus vinaigrette



Entrées

GRILLED CHICKEN SANDWICH

Marinated char-grilled chicken breast, provolone cheese, baby spinach, vine ripe tomatoes and herb lemon aioli on ciabatta

NIMAN RANCH SAUSAGES

Apple Gouda, chipotle Cheddar and spicy Italian sausages served with fresh rolls and traditional condiments

Dessert

ASSORTED COOKIES

Chocolate chip, oatmeal raisin and sugar cookies

40.00 per person



RAVINIA LAWN MENUS

PICNIC IN THE PARK

Starters

- **GARDEN FRESH VEGETABLES**
Ranch dipping sauce
- **SALSA CRUDA**
Plum tomatoes, adobo pepper, fried garlic and cilantro served with corn tortilla chips

Salads – *Please select two from the following:*

- **BASIL PENNE PASTA SALAD**
Tomatoes, red onions and fresh basil
- **CLASSIC CAESAR SALAD**
Crisp romaine lettuce, tossed in a Caesar dressing then topped with freshly grated Parmesan cheese and garlic croutons
- **ICEBERG WEDGE SALAD**
Grape tomatoes, red onions, crispy bacon, crumbled blue cheese and blue cheese dressing

Sandwiches

GRILLED CHICKEN SANDWICH

Marinated char-grilled chicken breast, provolone cheese, baby spinach, vine ripe tomatoes and herb lemon aioli on ciabatta

GRILLED SIRLOIN SANDWICH

Boursin cheese and caramelized onion jam on grilled rosemary focaccia

Need to include a vegetarian option?

GRILLED VEGGIE WRAP

Grilled seasonal vegetables with herb cheese spread wrapped in a spinach tortilla 9.95 additional per person

Dessert

ASSORTED COOKIES

Chocolate chip, oatmeal raisin and sugar cookies

35.00 per person



PLAYGROUND PICNIC

RAVINIA LAWN MENUS

The Playground Picnic menu is served for a minimum of (10) children and is available for children 10 years and under.

Entrées – *Please select one from the following:*

ALL-BEEF HOT DOG

Served with all the traditional condiments

CRISPY CHICKEN TENDERS

Accompanied by barbecue sauce

CLASSIC MACARONI AND CHEESE

Sides

- **POTATO CHIPS**
- **WATERMELON WEDGES**

Dessert

ASSORTED COOKIES

Chocolate chip, oatmeal raisin and sugar cookies

Beverage

- **Juice Box, Bottled Water and Soft Drink**

12.00 per child



A LA CARTÉ OPTIONS

SNACKS AND STATIONED STARTERS



PRETZELS 9.95 per basket

SNACK MIX 11.95 per basket

ANTIPASTI ASSORTMENT

Charcuterie and assorted marinated vegetables 11.95 per person

BRUSCHETTA BAR

Tomato basil, Kalamata olive tapenade, smoked mushrooms and onion served with flatbread, crackers and crostini 8.95 per person

CHILLED SHRIMP COCKTAIL PLATTER

Jumbo shrimp, steamed and chilled, then piled high and served with horseradish cocktail sauce and lemon wedges 120.00 for 45 pieces

DIPS AND SPREADS SAMPLER

Onion dip, spinach dip and lemon garlic hummus served with flatbread crackers and pita chips 6.95 per person

FARMSTEAD CHEESE DISPLAY

A sampling of local farmstead artisan cheeses with flatbread, crackers and honey 9.95 per person

GARDEN FRESH VEGETABLES

Ranch dipping sauce 7.95 per person

HOUSE MADE GUACAMOLE

Accompanied by crispy tortilla chips 75.00 per order

SALSA CRUDA

Plum tomatoes, adobo peppers, fried garlic and cilantro served with corn tortilla chips 5.95 per person

SEASONAL FRESH FRUIT PLATTER 9.95 per person

SUSHI AND SASHIMI PLATTER

California roll, kappa maki, dragon roll, ebikyu deluxe and natsukami roll accompanied by wasabi, ginger and soy sauce 120.00 per person

**All sushi orders must be finalized 48 hours in advance*

SUSHI BENTO BOX

California or cucumber rolls accompanied by pickled ginger, wasabi and soy sauce 12.00 per box

**All sushi orders must be finalized 48 hours in advance*



All Snack, Station Starters and Greens are served for a minimum of (10) people unless otherwise noted

A LA CARTÉ OPTIONS



GREENS

BASIL PENNE PASTA SALAD

Tomatoes, red onions and fresh basil 6.95 per person

CHINOIS SALAD

Napa cabbage, radicchio and Mandarin oranges tossed in chinois dressing and topped with crispy wontons 7.95 per person

Add Grilled Chicken 2.00 additional per person

Add Grilled Shrimp 4.00 additional per person

CITRUS CORN AND BARLEY SALAD

Tarragon pesto vinaigrette 6.95 per person

CLASSIC CAESAR SALAD

Crisp romaine lettuce, tossed in a Caesar dressing then topped with freshly grated Parmesan cheese and garlic croutons 7.95 per person

Add Grilled Chicken 2.00 additional per person

Add Grilled Shrimp additional 4.00 per person

Add Steak 3.00 additional per person

FIELD GREENS SALAD

Mixed greens, grape tomatoes, red onions and cucumbers with a balsamic vinaigrette 7.95 per person

HEIRLOOM TOMATOES AND MAYTAG BLUE CHEESE SALAD

9.95 per person

ICEBERG WEDGE SALAD

Grape tomatoes, red onions, crispy bacon, crumbled blue cheese and blue cheese dressing 7.95 per person

RAVINIA FESTIVAL SALAD

Mixed greens with seasonal berries, mango, blue cheese crumbles and candied walnuts in a citrus vinaigrette 8.95 per person

SPINACH SALAD

Fennel, grape tomatoes, blue cheese crumbles and candied walnuts served with a citrus vinaigrette 7.95 per person

TOMATO MOZZARELLA SALAD

Red and yellow beefsteak tomatoes and mozzarella drizzled with pesto vinaigrette and garnished with fresh basil 8.95 per person



A LA CARTÉ OPTIONS

SANDWICHES AND MORE

ALL-BEEF HOT DOGS

Served with all the traditional condiments and potato chips 8.95 per person

CHAR-GRILLED CHEESEBURGERS

Accompanied by lettuce, tomatoes, red onions, sliced cheeses, Kaiser rolls, traditional condiments and potato chips 11.95 per person

GOURMET SANDWICH BASKET

- Grilled Chicken Sandwich – Marinated char-grilled chicken breast, baby spinach, provolone cheese, vine ripe tomatoes and herb lemon aioli on ciabatta bread
- Grilled Sirloin Sandwich – Boursin cheese and caramelized onion jam on grilled rosemary focaccia
12.95 per person

GRILLED VEGGIE WRAP

Grilled seasonal vegetables with herb cheese spread wrapped in a spinach tortilla 9.95 per person

HERB SEARED BEEF SIRLOIN

Char-grilled and chilled beef sirloin platter, served with red and yellow tomatoes, red onions, lettuce, horseradish cream sauce and mini bakery rolls
16.95 per person

PULLED PORK SANDWICH

Hickory smoked pork shoulder, pulled and smothered in Levy's signature barbecue sauce 11.95 per person

THE NATURAL SUBMARINE SANDWICH

Turkey, honey glazed ham, Swiss and Cheddar cheeses with our homemade dressing, served on whole wheat baguette and accompanied by potato chips
95.00 per platter



A LA CARTÉ OPTIONS

ENTRÉES

CHICKEN CAPONATA

Basil marinated chicken with tomatoes, olive and eggplant relish 13.95 per person

GARLIC AND ROSEMARY ROASTED CHICKEN

Rosemary, garlic and lemon jus 13.95 per person

SEAFOOD JAMBALAYA

Rock shrimp, chicken sausage, bell peppers, capers and dirty rice 15.95 per person

SMOKEHOUSE BARBECUE BRISKET

Slow-smoked brisket specially seasoned and slow-smoked over applewood then basted in our zesty barbecue sauce 14.95 per person

VEGETABLE CHOW MEIN STIR-FRY

Udon noodles, vegetables, tofu and cilantro in a spicy ginger garlic sauce with chilies and peanuts 12.95 per person

VEGETARIAN BAKED ZITI

Ziti pasta, roasted seasonal vegetables and cheeses in a marinara sauce 12.95 per person

SIDES

BISTRO VEGETABLES

Olive oil and fresh herbs 6.95 per person

GRILLED ARTICHOKEs

Grilled baby artichokes with citrus vinaigrette 7.95 per person

GRILLED JUMBO ASPARAGUS

Citrus aioli 7.95 per person

PARMESAN ROASTED POTATOES 6.95 per person

PROSCIUTTO WRAPPED ASPARAGUS

Lemon shallot vinaigrette 8.95 per person

SAUTÉED GREEN BEANS

Toasted almonds 6.95 per person



All Sides are served for a minimum of (10) people unless otherwise noted

SWEET SPOT

DESSERT SELECTIONS

ASSORTED COOKIES

Chocolate chip, oatmeal raisin and sugar cookies 42.00 (for 2 dozen)

CHOCOLATE COVERED STRAWBERRIES 65.00 (per dozen)

GOURMET BROWNIES AND BLONDIES 55.00 per platter

GOURMET DESSERT PLATTER

Gourmet brownies, blondies, lemon bars and assorted cookies 60.00 per platter

LEVY'S SIGNATURE SIX-LAYER CARROT CAKE

Rich cream cheese frosting 72.00 per cake (serves 12-14)

PEANUT BUTTER AND CHOCOLATE STACK CAKE

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with peanut butter chocolate chips 72.00 per cake (serves 12-14)

SEASONAL BERRIES

Served with Chantilly cream sauce 80.00 per order



All Desserts are served for a minimum of (10) people unless otherwise noted



BAR SELECTIONS

We are pleased to offer your party the flexibility of various types of beverage packages that may be ordered for a minimum of (3) hours. A bartender is required for all beverages containing alcohol. We recommend (1) bartender per every 75 guests. The bartender is 150.00 for a minimum of (3) hours.

Coffee and Tea Service is available for an additional 3.75 per person.

NON-ALCOHOLIC BAR

Bottled Water

Dasani

Assorted Soft Drinks

Coca-Cola, Diet Coke and Sprite

9.00 per person for 3 hours

Each additional 30 minutes, 2.00 per person

DOMESTIC BEER, WINE AND SOFT DRINK BAR

**Bartender Required*

House Wine

Glass Mountain Chardonnay and Cabernet Sauvignon

Domestic Beer

Coors Light and Miller Lite

Bottled Water

Dasani

Assorted Soft Drinks

Coca-Cola, Diet Coke and Sprite

22.00 per person for 3 hours

Each additional 30 minutes, 3.00 per person

BEER, WINE AND SOFT DRINK BAR

**Bartender Required*

House Wine

Glass Mountain Chardonnay and Cabernet Sauvignon

Imported Beer

Amstel Light, Corona and Heineken

Domestic Beer

Coors Light and Miller Lite

Bottled Water

Dasani

Assorted Soft Drinks

Coca-Cola, Diet Coke and Sprite

26.00 per person for 3 hours

Each additional 30 minutes, 4.00 per person

Please add applicable sales taxes to all bars, unless otherwise noted.

Bar lists and prices are subject to change





BAR SELECTIONS

HOSTED SILVER BAR

**Bartender Required*

Silver Cocktails

Featuring Smirnoff, Jim Beam, Beefeater, Canadian Club, Bacardi Silver, Dewars and Jose Cuervo

Wine

Glass Mountain Chardonnay and Cabernet Sauvignon

Imported Beer

Amstel Light, Corona and Heineken

Domestic Beer

Coors Light and Miller Lite

Bottled Water

Dasani

Assorted Soft Drinks

Coca-Cola, Diet Coke and Sprite

30.00 per person for 3 hours

Each additional 30 minutes, 4.00 per person

HOSTED PLATINUM BAR

**Bartender Required*

Platinum Cocktails

Featuring Ketel One, Maker's Mark, Bombay Sapphire, Crown Royal, Bacardi 8, Johnnie Walker Black and 1800 Reserva Tequila

Wine

Glass Mountain Chardonnay and Cabernet Sauvignon

Imported Beer

Amstel Light, Corona and Heineken

Domestic Beer

Coors Light and Miller Lite

Bottled Water

Dasani

Assorted Soft Drinks

Coca-Cola, Diet Coke and Sprite

33.00 per person for 3 hours

Each additional 30 minutes, 5.00 per person



A LA CARTÉ BEVERAGES

NON-ALCOHOLIC BEVERAGES

ICED TEA AND LEMONADE STATION

Freshly brewed iced tea and lemonade accompanied by strawberry puree, peach puree, lemon wedges and mint leaves 6.00 per person

LEMONADE 25.00 per gallon

FRESHLY BREWED ICED TEA 25.00 per gallon

FRUIT PUNCH 25.00 per gallon

SOFT DRINKS 18.00 per six-pack or 3.00 per can

BOTTLED WATER 36.00 per 12-pack or 3.00 per bottle

DOMESTIC AND IMPORTED BEER

COORS LIGHT 28.00 per six-pack

MILLER LITE 28.00 per six-pack

HEINEKEN 31.00 per six-pack

CORONA 31.00 per six-pack

AMSTEL LIGHT 31.00 per six-pack

ROGUE DEAD GUY ALE 31.00 per six-pack

FAT TIRE 31.00 per six-pack

BLUE MOON 31.00 per six-pack

CLAUSTHAER NON-ALCOHOLIC BEER 31.00 per six-pack

WINE BY THE BOTTLE

Terlato Wines International is proud to be the official wine sponsor of the Ravinia Festival 2013 Season.

Sparkling

Santa Margherita, Prosecco 54.00

White Wine

Glass Mountain, Chardonnay 32.00

Greystone, Chardonnay 32.00

Torresella, Pinot Grigio 36.00

Terlato Family Vineyards, Pinot Grigio 55.00

Santa Margherita, Pinot Grigio 58.00

Hanna, Sauvignon Blanc 44.00

Sanford, Chardonnay 65.00

Red Wine

Glass Mountain, Cabernet Sauvignon 32.00

Glass Mountain, Merlot 30.00

Greystone, Cabernet Sauvignon 32.00

Tamari, Malbec 40.00

Rutherford Hill, Merlot 60.00

Sokol Blosser Evolution, Red Blend 55.00

Markham, Cabernet Sauvignon 90.00

Please add applicable sales taxes to all bars, unless otherwise noted
Bar lists and prices are subject to change



THE SCOOP

HOURS OF OPERATIONS

The Levy Restaurants event sales department is available Monday through Friday from 10:00 AM – 5:00 PM to assist you with your food and beverage selections. For a proposal, please contact:

Kayanne Ratay | Senior Sales Manager
P: 847.266.5458 | F: 847.432.8458 | E: kratay@levyrestaurants.com

ORDERING FOOD AND BEVERAGE

To ensure the highest level of presentation, service and quality, we ask that you contact our event sales department one week prior to the event. All food and beverage selections (including special liquor requests) must be confirmed seven days prior to the event date. Payment in full is due seven days prior to the event.

Ravinia Festival is an outdoor venue, and as such, is subject to the elements. All events are guaranteed, rain or shine. Cancellation of your event in the case of inclement weather is required no later than 12:00 PM on the day of the event. Beverage and service charges will be refunded, however food is non-refundable.

No food or beverage provided by Levy Restaurants may be removed from the Lawn Location by either the client or the client's guests.

SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals whenever possible. We would appreciate at least four working days notice for this service. Food allergies need to be communicated to your event sales manager to ensure that proper precaution is taken when preparing food for your group.

We can provide specialty linen and centerpieces to make your event a truly memorable experience. Standard spandex and eco-friendly plastic ware are included in menu pricing.

Chairs are available for rent through your event sales manager.

DRINK RESPONSIBLY

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

RESERVING LAWN SPACE

The Lawn Location that you've chosen with your sales manager only designates where your food and beverage tables will be setup. This DOES NOT GUARANTEE that you will have space for seating. To ensure seating space for your group, we ask that you have a representative from your group to check in at your designated lawn location as soon as gates are open (approximately, 3 hours prior to start of the performance).

ASSESSED CHARGES

Please note that all food and beverage items are subject to a 21% service charge plus applicable Illinois state tax. There will be an additional service fee for "Sold Out" shows, based on the number of guests attending your lawn party.

Bartender 150.00

*Required for all beverage packages containing alcohol
(1) bartender for every (75) guests*

Server 150.00

(1) server is required for every (50) guests