Welcome to Dallas Market Center where the trendiest food compliments the next season’s fashions. We believe that every occasion is extraordinary. Our talented team will partner with you to shape an experience that stands out. Our Simplified menu that understands our guests needs and are uniquely catered to you.
Your Chef
Walter Daniels

Executive Chef Walter Daniels brings 15 years of culinary knowledge to the table, blending regional cuisine. He is focused on pairing fresh local ingredients with seasonal specialties to create elevated cuisine at the Dallas Market Center.

Chef Walter was born in New Jersey before migrating to Atlanta to pursue his culinary passion, working with some of the top chefs in the country developing his craft for national and international cuisine. Southern heritage comes alive in traditional regional recipes prepared with a modern twist to bring each one of our guests an unforgettable dining experience.
MADE-TO-ORDER MORNINGS

Breakfast is the most important meal of the day, and we take that very seriously. From ripe, refreshing fruit, to wholesome and hearty hot morning favorites, we will make sure you start your day off right.
MADE-TO-ORDER MORNINGS

Enhance your breakfast experience by adding an array of breakfast favorites.

**BREAKFAST PACKAGES**

Breakfast packages are priced per person minimum of 12 guests. Include: Starbucks Regular or Decaffeinated Coffee and Orange Juice.

**MARKET BREAKFAST**
Scrambled eggs with cheddar cheese, sausage or bacon, breakfast potatoes with onions and peppers, buttermilk biscuits, peppered cream gravy, butter and jam 14.95

**SOUTHWESTERN BREAKFAST BURRITO BAR**
Farm fresh eggs scrambled with chorizo sausage, bell peppers and onions, accompanied by breakfast potatoes, warm flour tortillas, and cheddar cheese and salsa roja 13.95

**MARKET BREAKFAST**
Scrambled eggs with cheddar cheese, sausage or bacon, breakfast potatoes with onions and peppers, buttermilk biscuits, peppered cream gravy, butter and jam 14.95

**SUN-UP SELECTION**
Our signature cinnamon buns with warm sweetened cream cheese, assorted Danish, muffins and seasonal fresh fruit 11.95

**TEXAS FRENCH TOAST**
Thick Texas cut Challah bread dipped in cinnamon vanilla egg batter griddled golden and topped with warm peaches and pecans. Served with crisp bacon, seasonal fresh fruit and maple syrup on the side 11.95

**A SMART START**
Heart healthy oatmeal, accompanied with pecans, brown sugar, raisins, bananas and fresh berries 10.25

**SIGNATURE BREAKFAST PLATTERS**
All platters served by the dozen

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Assorted Bagels and Cream Cheese</td>
<td>36.00</td>
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<tr>
<td>Scones and Jams</td>
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<tr>
<td>Fresh Baked Muffins with Butter and Jam</td>
<td>36.00</td>
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<tr>
<td>Assorted Danish with Butter and Jam</td>
<td>36.00</td>
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<tr>
<td>Chef’s Selection - Muffins, Danish and Croissants with Butter and Jam</td>
<td>39.00</td>
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<tr>
<td>Fresh Baked Croissants - Butter and Chocolate with Butter and Jam</td>
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<tr>
<td>Chef’s Seasonal Fruit Platter</td>
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</tbody>
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**SOUTHWESTERN BREAKFAST BURRITO BAR**
Farm fresh eggs scrambled with chorizo sausage, bell peppers and onions, accompanied by breakfast potatoes, warm flour tortillas, and cheddar cheese and salsa roja 13.95

**BREAKFAST A LA CARTE**
Minimum one dozen

<table>
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<tr>
<td>Signature Breakfast Croissant Sandwich</td>
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<tr>
<td>Bagel Sandwich</td>
<td>5.25</td>
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<tr>
<td>Individual Greek Frittata</td>
<td>5.25</td>
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<tr>
<td>Individual Classic Frittata</td>
<td>5.25</td>
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<tr>
<td>Texas Chicken n Biscuit</td>
<td>5.25</td>
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<tr>
<td>Indivdual Yogurt Parfait</td>
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These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.
SANDWICHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides and sweet treats.

SANDWICHES PACKAGES

CHEF’S SIGNATURE SANDWICH TABLE
Choose up to four signature sandwiches and one side salad, served with kettle chips and cookies 15.25 Per person/Minimum of 12

CHEF’S SIGNATURE SANDWICH PLATTER
Choose up to four sandwich options from our sandwich selections below. Platter includes eight (8) sandwiches cut in half per tray  $75.00

BOX LUNCH PACKAGES

SIGNATURE DELUXE BOX LUNCH
Choice of Signature sandwich, pasta salad, whole fruit, chips and a cookie 12.75 each/Minimum of 12

TRADITIONAL BOX LUNCH
Traditional sandwich on wheat bread with leaf lettuce and tomato served with chips and a cookie. Choice of: roast beef, turkey, ham or chicken salad 10.50 per person/Minimum of 12

SIGNATURE SALAD BOXED LUNCH
Choice of: Chicken Caesar Salad, Turkey Cobb Salad, Market Spinach with Chicken Salad. Served with crostini and a cookie. $12.75 each/Minimum 12

SIGNATURE SANDWICH SELECTIONS

ROASTED TURKEY BLT WRAP
Roasted turkey with herb aioli, lettuce, tomato and bacon wrapped in a wheat tortilla

THE NATURAL
Turkey, ham, Swiss, cheddar, lettuce, tomato and Louie dressing on a wheat hoagie roll

GRILLED CHICKEN PESTO
Chicken breast with basil pesto, lettuce and tomato on grilled ciabatta bread

VEGETABLE WRAP
Char-grilled seasonal vegetables with herbed cheese spread wrapped in a spinach tortilla

ROAST SIRLOIN
Boursin cheese and caramelized onion jam on grilled ciabatta bread

HAM AND SWISS
Smoked ham, Swiss cheese and mustard butter on pretzel bread

CAPRESE SANDWICH
Roma tomatoes, fresh mozzarella and basil pesto on grilled ciabatta bread

CHICKEN SALAD SANDWICH
Let us bring the farmer’s market to you. We’ve selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect—and personalized just for you.
SALADS
Add grilled chicken to any salad for 4.00 per person. Each salad serves 12-15 guests

TRADITIONAL CAESAR SALAD
Crisp romaine, Parmesan cheese and garlic croutons with creamy Caesar dressing 40.00

MARKET SPINACH SALAD
Baby spinach, grape tomatoes, red onion cucumber and aged balsamic vinaigrette 40.00

FIELD GREEN SALAD
Baby field greens, tomatoes, red onion and cucumbers with balsamic vinaigrette 40.00

SOUTHERN SALAD
Baby field greens, fresh berries, spiced pecans and white balsamic vinaigrette 42.00

TEXAS COBB SALAD
Romaine and iceberg lettuces, black beans, corn, tomato, red bell pepper, green onions, shredded cheddar and Monterey jack cheese with chipotle ranch dressing 42.00

LOADED MACARONI SALAD
Pasta tossed in buttermilk dressing with bacon, tomatoes, cheddar cheese, red onions and scallions 38.00

MUSTARD POTATO SALAD 30.00
CREAMY COLE SLAW 30.00

SOUPS
45.00 Per gallon (serves 10-12 guests)

TOMATO BASIL BISQUE
Parmesan croutons on the side

DOUBLE BAKED POTATO
Cheddar cheese, bacon and chives on the side

SOUTHWEST TORTILLA
Tortilla strips and cheddar cheese on the side

TRADITIONAL CHICKEN NOODLE

CREAMY BROCCOLI CHEESE

TEXAS CHILI
Diced onions and cheddar cheese on the side Per gallon 65.00
Make it a Frito Pie 2.50 per bag
ANYTIME GATHERINGS

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.
ANYTIME GATHERINGS

**ENTRÉES**

**MARKET PASTA**
Traditional Caesar Salad, Cavatappi Pasta with Creamy Pesto and Grilled Chicken, Grilled Zucchini Medley, Garlic Bread, Parmesan Cheese and Crushed Red Pepper, Cheesecake with Raspberry Sauce
14.95 Per person

**TEXAS BARBECUE**
House Smoked Sliced Brisket, Ranch Style Beans, Mustard Potato Salad, Loaded Macaroni Salad, Warm Yeast Rolls with Butter, Warm Peach Cobbler
15.95 Per person
Add Smoked Chicken Breast or Smoked Sausage 5.00 per person

**CHICKEN FAJITAS**
Grilled Chicken Breast with Chorizo and Jack Cheese, Served with Pico de Gallo, Cheddar Cheese, Sour Cream and Warm, Flour Tortillas, Fiesta Rice, Refried Beans, Tortilla Chips with Salsa Roja, Mexican Bread Pudding with Caramel Sauce
15.50 Per person
Add Carne Asada 5.00 Per person

**DOWN SOUTH**
Mixed Green Salad with Tomatoes, Cucumbers, Red Onions, Croutons and Ranch Dressing, Chicken Fried Chicken with Pepper Gravy on the side, Traditional Mashed Potatoes, Chipotle Buttered Corn, Warm Yeast Rolls with Butter, Chocolate Brownies
15.50 Per person

**HOME COOKING**
Mixed Green Salad with Tomatoes, Cucumbers, Red Onions, Croutons and Ranch Dressing, Chipotle Meatloaf Three Cheese Mac n Cheese, Southern Green Beans with Onions, Warm Yeast Rolls and Butter, Warm Apple Crisp
14.50 Per person

**BAKED POTATO AND SALAD COMBO**
House Mixed Green Salad with Tomato, Cucumber, Red Onion and Balsamic Vinaigrette, Hot Baked Potato, Served with Sour Cream, Butter, Bacon Bits, Cheddar, Cheese and Green Onions, Fresh Baked Cookies
13.25 Per person
Add Chili, Diced Chicken or Chopped Brisket for 4.00 Per person

**CHOP-CHOP SALAD BAR**
Romaine and Iceberg Lettuce, Diced Chicken Breast, Chopped Cooked Eggs, Garbanzo Beans and Cheddar Cheese, Broccoli, Tomato, Red Onion, Cucumbers, Carrots and Garlic Parmesan Croutons, Rolls and Butter, Balsamic Vinaigrette and Ranch Dressing, Lemon Bars
14.95 Per person

**CHICKEN MARSALA**
Spinach Salad with Grape Tomatoes, Red Onion, Cucumber and Balsamic Vinaigrette, Chicken Breast in Mushroom Marsala Sauce, Oven Roasted Potatoes, Broccoli and Bell Peppers, Warm Yeast Rolls and Butter, Chocolate Cake
15.50 Per person
SNACKS AND HOT SNACKS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something savory with our salsa bar. Customize your snack break selections to suit any time of day.
# SNACKS AND HOT SNACKS

Savory, sweet, and everything in between—craft the perfect snack break with a completely customized menu built around the array of items below.

## SNACKS

### SALSA SAMPLER
Crisp tortilla chips served with three authentic fresh salsas: salsa roja, salsa verde and salsa cruda  **40.00 serves 10**

### POTATO CHIPS AND GOURMET DIPS
Kettle-style potato chips served with roasted garlic Parmesan, French onion and buttermilk ranch dips  **40.00 serves 10**

### DALLAS MARKET CENTER SNACK MIX
**16.00 per pound**

### PEANUTS
Dry-roasted or honey-roasted  **18.00 per pound**

### DELUXE MIXED NUTS
**28.00 per pound**

### NUTRI GRAIN BARS (ASSORTED)
**2.50 each**

### INDIVIDUAL BAGS OF CHIPS AND SNACKS (ASSORTED)
**2.50 each**

### CANDY BARS (FULL SIZE)
**2.00 each**

## HOT SNACKS

### PIZZA PIE
Up to three toppings: Italian sausage, pepperoni, beef, bell peppers, onions, mushrooms and jalapenos  **38.00 16 inch/12 slices**

### WARM ARTICHOKE SPINACH DIP
Accompanied by crostini and tortilla chips  **57.00 serves 12**

### CAMPFIRE QUESO
Creamy cheese dip with chorizo, bell peppers, onions and tomatoes, Accompanied by tortilla chips and salsa roja  **60.00 serves 12**

### CHICKEN QUESADILLAS
Ancho-marinated chicken with cilantro and Monterey Jack cheese with salsa roja  **51.00 per dozen**

### SMOKED BRISKET QUESADILLAS
House-smoked brisket and cheddar cheese with salsa roja  **51.00 per dozen**

### TEXAS SLIDERS
House-smoked brisket, barbecue sauce and crispy onions on a slider roll  **54.00 per dozen**
### Cold Hors d’Oeuvres

**Minimum 2 dozen**

- **Texas Deviled Eggs**
  Spiced with Cholula, Cilantro and Jalapeno cream  
  3.25 each

- **Caprese Skewers**
  Tomato, Mozzarella and Basil with Balsamic Drizzle  
  3.50 each

- **Avocado Toast Bites**
  Avocado, Roasted Tomatoes and Feta on Brioche Toast  
  4.25 each

- **Couscous Salad In A Cup**
  Tomatoes, Cucumbers, Onions, Feta and Lemon Vinaigrette  
  4.25 each

- **Jalapeno Spinach Dip**
  Served with Market Fresh Crudites in a Cup  
  4.25 each

- **Edamame Hummus**
  Served with Crisp Veggie Sticks in a Cup  
  4.25 each

- **Fig Crostini**
  Roasted Fig, Cabrales Cheese, Serrano Ham and Balsamic Drizzle  
  4.75 each

- **Antipasti Skewers**
  Salami, Cheese, Olives, Marinated Artichokes and Roasted Bell Pepper  
  4.75 each

- **Gazpacho Soup Shooter**
  Tomatoes, Cucumbers and Spices with Grilled Shrimp  
  5.00 each

- **Chipotle Shrimp Shooter**
  Chipotle Marinated with Spicy Mango Salsa  
  5.00 each

- **Texas Shrimp Cocktail Shooter**
  Gulf Coast Shrimp, Tomatoes, Red Onions and Cilantro  
  5.00 each

### Hot Hors d’Oeuvres

**Minimum 2 dozen**

- **Crisp Vegetable Spring Rolls**
  Sweet Chili Sauce  
  3.50 each

- **Crispy Pork Potstickers**
  Pork filled with Thai Chili Sauce  
  3.50 each

- **Curried Cauliflower Cake**
  Tzatziki Sauce  
  3.50 each

- **Tomato Bisque Shooters**
  Creamy Tomato Soup with Mini Grilled Cheese  
  4.25 each

- **Arancini Arrabiata**
  Risotto Fritters with Spicy Tomato Sauce  
  4.25 each

- **Fried Pimento Cheese Balls**
  Cholula Ranch Dipping Sauce  
  4.25 each

- **Mac n Cheese Bites**
  Buttermilk Ranch Dip  
  4.25 each

- **Ginger Chicken Satay**
  Sweet Chili Sauce  
  4.50 each

- **Coconut Curry Chicken Satay**
  Mango Chutney  
  4.50 each

- **Chicken Stuffed Jalapeno**
  Chicken and Cheese wrapped in Bacon with Ranch Dip  
  4.50 each

- **Texas Pig N A Blanket**
  Jalapeno Cheese Sausage wrapped in Pastry with Shiner Bock Cheese Sauce  
  4.50 each

- **Barbecue Cornbread Bites**
  Smoked Chicken, Barbecue Sauce on Cornbread Muffin with Micro Cilantro  
  4.50 each

- **Waffle Fry Sliders**
  All-Beef Patty with Cheese, Secret Sauce and Pickle  
  4.75 each

- **Sizzling Short Rib Satay**
  Thai Peanut Sauce  
  4.75 each

- **Loaded Potato Skins**
  Smoked Barbecue Brisket, Cheddar Cheese, Sour Cream and Jalapeno  
  4.75 each

- **Barbecue Brisket Spring Roll**
  House-Smoked Brisket, Barbecue Sauce and Cheddar Cheese served with Cholula Ranch  
  4.75 each

- **Steak Churrasco Crostini**
  Marinated Steak with Chimichurri Sauce  
  4.75 each
**PARTY PLATTERS**

*Minimum 12 people*

**Hummus Trio**
Traditional chickpea, roasted red pepper and edamame hummus served with pita crisp and veggie sticks  
*5.25 per person*

**Classic Bruschetta Bar**
Build your own- Tomato basil, roasted wild mushrooms and olive tapenade with crostini  
*5.95 per person*

**Farmstead Cheese**
A sampling of local farmstead artisan cheeses with dried fruit, local honey, grapes, flatbreads and crackers  
*6.25 per person*

**Garden Fresh Vegetables**
Served with buttermilk ranch dip  
*4.25 per person*

**Market Fresh Fruit**
Chef’s selection of fresh seasonal fruit  
*4.50 per person*

**Antipasti Platter**
Imported cured meats, domestic cheeses, marinated artichokes and olives served with crostini and crackers  
*8.95 per person*
DELECTABLE DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they’re an event!
DELECTABLE DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

**WARM PEACH COBBLER**
Vanilla whipped cream
60.00 serves 12

**WARM APPLE CRISP**
Vanilla whipped cream
60.00 serves 12

**PLAIN CHEESECAKE**
Raspberry sauce
60.00 serves 16

**TEXAS BREAD PUDDING**
Pecan caramel sauce
50.00 serves 12

**FRESHLY BAKED COOKIE PLATTER**
Texas Sized Cookies- Double Chocolate Chunk, Oatmeal Raisin and Peanut Butter Cup
55.00 per dozen

**CHOCOLATE BROWNIES AND DESSERT BARS**
Decadent Chocolate Brownies, Lemon and Pecan Bar
48.00 per dozen

**COOKIE AND BROWNIE SAMPLER**
Chocolate chunk, peanut butter and oatmeal cookies with triple chocolate fudge brownies
50.00 per dozen

**RICE KRISPY TREATS**
Classic, chocolate and peanut butter
36.00 per dozen
**BEVERAGES**

**FRESH BREWED COFFEE**
We proudly brew STARBUCKS COFFEE, Regular or Decaffeinated
- 55.00 per 1.5 gallons
- 110.00 per 3 gallons

**SIGNATURE COFFEE BAR**
Fresh brewed STARBUCKS coffee served with a variety of flavored syrups, whipped cream, cocoa and cinnamon powder, half and half and a variety of sweeteners
- 75.00 per 1.5 gallons
- 150.00 per 3 gallons

**TAZO TEA BAGS**
A variety of STARBUCKS selections with hot water, lemons and sweeteners
- 24.00 for 12 tea bags

**FRESH FRUIT INFUSED WATER**
Cucumber Lemon and Strawberry Watermelon Basil
- 95.00 per 3 gallons

**FRESH BREWED STARBUCKS ICED TEA**
Tropical or Black
- 30.00 per gallon, per selection

**HOMEMADE LEMONADE**
- 30.00 per gallon

**ASSORTED SOFT DRINKS**
(20 oz) 2.75 each

**BOTTLED WATER**
(20 oz) 2.75 each

**ASSORTED JUICES**
3.75 each

**SPARKLING WATER**
(12 oz) 4.50 each

**MILK**
Whole, 2% or Skim (half pints) 1.75 each

**WATER COOLER RENTAL**
Includes water cooler and paper cups
- 125.00 per day

**SPRING WATER JUG**
(5 Gallons) Includes paper cups 40.00 each
BAR SELECTIONS

HOSTED PREMIUM BAR
Featuring: Svedka Vodka, Beefeater Gin, Dewar’s Jim Beam, Bacardi Silver, Canadian Club, Jose Cuervo Gold, Christian Brothers Brandy, Martini and Rossi Dry and Sweet Vermouth
Premium Cocktails 8.00 per drink

HOSTED DELUXE BAR
Featuring: Tito’s Vodka, Bombay Sapphire, Johnnie Walker Black, Maker’s Mark, Bacardi Superior, Crown Royal, Sauza Resposado, Remy martin VS, Martini and Rossi Dry and Sweet Vermouth
Deluxe Cocktails 9.00 per drink
Specialty Cocktails 9.00 per drink

HOUSE WINE
By the glass or bottle
BV Chardonnay $6.75/ $38
Canyon Road Merlot $6.75/ $38
Copper Ridge White Zinfandel $6.75/ $38
Cooks Champagne $6.75/ $38

BEER SELECTIONS
Featuring: Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light
Domestic Beer $6.25 per bottle
Featuring: Corona, Heineken, Shiner Bock
Premium Beer $6.75 per bottler

ALCOHOL POLICIES
All alcohol must be purchased through Levy and served by a TABC certified bartender

BARTENDER FEES
TABC certified bartender $148 per 3 hours of service each additional hour $30
Our new core group sales menu is all about customization. The content has been simplified to a more a la carte style and the graphic version of the menu has been designed to live in two different formats. The first is a digital flipbook that can be housed either on the venue website or offsite via Issuu.com. The sales team will also be given a more advanced version of Adobe Acrobat which will allow them to add, remove and insert pages into the PDF to create a customized menu kit for each potential client.

**FLIPBOOK MENU**

It is intended that your full menu live online via a digital publication that is hosted by Issuu.com. Issuu does offer a free plan but we suggest the Premium plan as it is free of ads and offers more customization options. ([https://issuu.com/home/services?r=pricing302](https://issuu.com/home/services?r=pricing302))

Once the design of your menu is complete, a Curiology team member will provide a PDF that is specifically set to work with the flipbook format. From there your team will be responsible for uploading this PDF to your Issuu account. Issuu will then provide your team with a direct link to the menu online. There is also an option to embed your flipbook menu onto your venue website if your client allows it.

To see Issuu in action take a look at this sample menu:  
[https://issuu.com/curiology/docs/ho_gsa_david_l_lawrence_convention__a1d55124289bfb/1](https://issuu.com/curiology/docs/ho_gsa_david_l_lawrence_convention__a1d55124289bfb/1)

**CUSTOMIZED MENU KIT**

As an example, if a client is coming in for a breakfast meeting, you will be able to create a custom menu for them that only includes the relevant content. This may just be the cover, introductory pages (welcome & chef bio), the breakfast pages and the non-alcoholic beverage pages. Your team will also be able to use the single page Word templates that Curiology provides to add a proposal, supplemental menus and/or an image gallery to that same PDF.
HOURS OF OPERATION

Our Sales Team is available from 9:00 AM to 5:00 PM Central Standard Time, Monday through Friday, to assist you in your food and beverage selections. Dial 214.749-5493 to reach a representative directly, fax your order to 866.870.3359 or e-mail to jaswegian@levyrestaurants.com.

FOOD ORDERING

For the highest standard in presentation, service and quality, we ask that all food and beverage selections be placed two weeks in advance. Orders can be arranged with the assistance of our Sales Team at 214.749-5493, by fax at 866.870.3359 or via e-mail to jaswegian@levyrestaurants.com. A 21% service charge and applicable state sales tax will be added to all related orders. Please notify us as soon as possible of any cancellations. Orders cancelled 72 hours in advance of the event will not be charged. A $25.00 fee will be added to all orders placed with less than 48 hours’ notice.

SPECIALIZED MENUS

Levy Restaurants will endeavor to fulfill special menu requests, including gluten sensitive, Kosher and vegetarian meals, whenever possible. For those very special celebrations of birthdays, anniversaries, graduations, etc., Levy Restaurants will provide personalized, decorated layer cakes. The cakes will be delivered to your showroom at a specified time. Please place all requests for specialized menus and menu items two weeks prior to your event.

CATERING POLICIES

Cancellation within three (3) business days of the event will result in 100% charge of the total food and beverage charges. Additional labor charges will be applied as determined on a case by case basis for any unusual service requirements, minimal revenue events, late night, early morning or holiday events. Payment in full is required no less than 72 hours prior to the event. Levy policy requires a credit card on file for billing and incidentals. A fee of $25.00 will be added to all orders that are received less than 48 hours prior to the event.

SERVICE OPTIONS

Delivery and Set-up includes delivery of your food and beverage to your showroom along with the set-up and clean-up of the event with a 21% service charge. Levy Restaurants provides serving equipment for all hot food service at no additional fee. Showroom catering is delivered on high-grade disposable and compostable disposable ware. VIP china service, glassware, linens, wait staff and bartenders are available and can be arranged for an additional fee with the purchase of food and beverage ordered through Levy Restaurants.

DELIVERY INFORMATION

A company representative must be present to accept and sign for delivery. In the event the showroom is closed, notification will be left advising another delivery attempt will be made at a charge of $25.00 per delivery attempt.
Remit all orders to:

LEVY RESTAURANTS AT DALLAS MARKET CENTER

Mail Station 160
2100 N Stemmons Freeway
Dallas, Texas 75207

Jennifer Aswegan
Phone: 214.749-5493
Fax: 866.870.3359
E-mail: jaswegan@Levyrestaurants.com

Company:__________________________________________________________

Address:______________________________________________________________

City:______________________________________________________________

State:__________ Zip:______________________________________________

Phone:____________________________________________________________

Fax:______________________________________________________________

Cell Phone:__________________________________________________________

E-Mail:______________________________________________________________

FOOD & BEVERAGE ORDER NEEDED FOR

Day of the week:_____________________________________________________

Date of Event:________________________________________________________

Person Ordering:_____________________________________________________

Other Authorized Signatures:___________________________________________

Showroom #:_________________________________________________________

Number of Guests:____________________________________________________

Delivery Time:________________________________________________________

Clean-Up Time:_________________________________________________________
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**SERVICE STYLE (SELECT ONE)**

- [ ] Delivery and Set-Up ................................................................. 21% Service Charge
- [ ] VIP Service .................................................................................. Request quote

Plus 8.25% sales tax

**TOTAL:**

**CREDIT CARD INFORMATION**

MasterCard: [ ] Visa: [ ] Amex: [ ] Diner's Club: [ ] Discover [ ]

Credit Card Number: ________________________________

Card Holder: ______________________________________

Expiration: ____________________________________ Security Code: ________________

Authorized Signature: ________________________________