WELCOME to Las Vegas Ballpark! We look forward to creating the most memorable experience for you and your guests. Whether you are looking to host a team building breakfast or fine-dining experience—we’ve got you covered! Professional Sports Catering has been executing events across the country for over ten years and specializes in the ballpark setting. Our caliber of food and beverage is sure to enhance your special event.
Chef Garry joins us from T-Mobile Arena, which he also opened as Executive Chef. Prior to T-Mobile Arena, Garry served as the Executive Sous Chef at the Las Vegas Motor Speedway. Chef Garry has been engrained in the Las Vegas Sports and Entertainment scene for years, executing numerous high profile events including the Stanley Cup Finals, Mayweather v McGregor boxing, and NASCAR races as well as large scale catered functions for groups like Microsoft, IBM and Cisco.

Chef Garry is thrilled to be opening the Las Vegas Ballpark, putting his culinary creativity to work by introducing new food and flavors to the Las Vegas baseball community.

For a first-hand look, follow Chef Garry on Instagram and Twitter @chefg_lasvegas
“BATTER UP”
BREAKFAST EXPERIENCE

Freshly baked breakfast pastries, Farmer’s Market seasonal fruits and berries, a variety of fresh juices, freshly brewed coffee and hot tea will get your guests warmed up for the day!
**“BATTER UP” BREAKFAST EXPERIENCE**

Freshly baked breakfast pastries, Farmer’s Market seasonal fruits and berries, a variety of fresh juices, freshly brewed coffee and hot tea will get your guests warmed up for the day!

**MORNING BREAK**

Assorted whole seasonal fruit, individually wrapped granola bars, Greek fruit yogurts and mixed dried fruits.

**15.00 PER GUEST**

**BREAKFAST SANDWICHES**

Egg, Smoked Ham, Swiss Cheese on an English Muffin
Egg, Bacon, Cheddar Cheese on a Buttery Croissant
Vegetarian Burrito: Egg, Breakfast Potatoes, Peppers and Onions, Cheddar Cheese in a Flour Tortilla

**7.50 EACH**

**EGGS, YOGURTS, CEREALS, AND BREAKFAST MEATS**

Scrambled Eggs
French Toast Casserole
Breakfast Potatoes with Onions and Peppers
Hot Oatmeal, Fresh Berries, Almonds, and Brown Sugar
Assorted Fruit-Flavored Yogurt
Pork Sausage Patties
Crispy Bacon
Turkey Sausage Links

**CHOOSE THREE 15.00**

+7.50 per guest for each additional choice

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.

*Served for a minimum of 25 guests.*
ALL DAY BREAKS

Savory, sweet, and everything in between—craft the perfect snack break with a completely customized menu built around the array of items below.
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PLATTERS
Freshly Baked Cookies by the dozen 48.00
Brownies by the dozen 48.00
Breakfast Pastries by the dozen 48.00

2 HOUR SERVICE TIME
Jumbo Soft Pretzels 75.00 dozen
Seasonal Sliced Fresh Fruit 13.00 pp
Tortilla Chips and Salsa 8.00 pp
Potato Chips & French Onion Dip 8.00 pp
Individual Yogurts 75.00 dozen

GRAB & GO PACKAGED
per dozen
Clif Energy Bars 83.00
Assorted Bagged Chips 39.00
Assorted Granola Bars 39.00
Market Whole Fruit 63.00
Individual Bags of Peanuts 39.00
Individual Bags of Trail Mix 51.00
Individual Bags of Pretzels 39.00
Individual Bags of Cracker Jacks 39.00

BULK
per pound
Mixed Nuts 25.00
Salted Peanuts 20.00
Honey Roasted Peanuts 21.00
Mini Pretzel Sticks 20.00
Pub Snack Mix 22.00
Trail Mix 20.00
CHEF’S BEST BOX LUNCHES

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

**25.00 PER BOX**

### GOURMET SANDWICHES

*choose three*

- **Roast Beef and Cheddar Sandwich**
  Deli roast beef with sharp cheddar cheese, romaine lettuce, sliced tomato, and horseradish mayo on Ciabatta

- **Roasted Turkey and Provolone Croissant**
  Roast turkey, Provolone cheese, romaine lettuce, cranberry relish mayo on a croissant

- **Ham and Swiss on Rye**
  Ham, Swiss cheese, romaine lettuce, sliced tomato, spicy pickle, and Dijon aioli on Artisan Rye

- **Albacore Tuna Salad Sandwich**
  Albacore tuna salad, pepper relish, watercress, and sliced cucumber on Artisan multigrain bread

- **Grilled Vegetable & Portobello Mushroom Wrap**
  Grilled zucchini, yellow squash, onion, and pepper mix with roasted Portobello mushroom, romaine lettuce, roasted red tomato, and hummus in a spinach tortilla.

### SIDES

*included in all boxes*

- Bag of Kettle-Style Chips
- House Made Pasta Salad
- Fresh Fruit
- Fresh Baked Cookie
PLATED MEALS

Our freshly prepared entrées are hand-crafted and served with signature rolls and butter. Round out your entree option with gourmet salads and desserts.
# PLATED MEALS

Our freshly prepared entrées are hand-crafted and served with signature rolls and butter. Round out your entree option with gourmet salads and desserts.

**75.00 PER PERSON**

## ENTRÉES
- **Braised Beef Short Ribs**
  with garlic parmesan polenta, seasonal vegetables and cabernet reduction
- **Lemon and Herb Chicken Breast**
  with mashed potatoes, grilled broccolini and lemon garlic sauce
- **Grilled Wild Salmon**
  with braised lentils, green beans and Romesco sauce
- **New York Strip Steak**
  with garlic mashed potatoes, seasonal vegetables and red wine shallot butter
- **Vegetable Stuffed Ravioli**
  in roasted red pepper sauce

## SALAD
- **Iceberg Wedge**
  served with grape tomatoes, red onions, blue cheese and crisp bacon with a creamy blue cheese dressing
- **Mixed Field Greens Salad**
  grape tomatoes, red onion, cucumbers with balsamic vinaigrette dressing
- **Caesar Salad**
  crisp romaine, Parmesan and garlic crumble with creamy Caesar dressing
- **Grape Tomato and Bocconcini**
  mozzarella salad, with baby arugula and pesto vinaigrette

## DESSERTS
- **New York-Style Cheesecake**
  with Fresh Berries
- **Tiramisu Cake**
- **Crème Brulee**
- **Chocolate Mousse Cake**
- **Key Lime Tart**
SMALL BITES

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.
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*Individually priced per piece. Minimum 25.*

HORS D’OEUVRES

**Chicken**
- Chicken teriyaki brochette with hot honey dip $8.00 each
- Buffalo chicken spring rolls with blue cheese dipping sauce $8.00 each

**Beef**
- Beef wellington bites with horseradish cream $8.00 each
- Beef taquito served with avocado cream $7.00 each
- Mini reuben on a pretzel roll with house-made 1000 island sauce $8.00 each
- Tavern style mini cheeseburger with our secret sauce $7.00 each
- Beef tenderloin crostini, filet mignon, whipped peppered goat cheese, chimichurri pesto, tobacco onion straws $9.00 each

**Seafood**
- Signature crab cakes served with lemon aioli $10.00 each
- Coconut shrimp satay served with mango chutney, sweet chili sauce $9.00 each
- Classic fisherman’s shrimp shooter with lemon and cocktail sauce $9.00 each
- California rolls served with sweet soy and wasabi $7.00 each
- Shrimp spring rolls served with Thai dipping sauce $8.00 each

**Vegetable**
- Vegetable samosa served with cilantro mint aioli $7.00 each
- Caribbean callaloo empanada served with avocado cream $8.00 each
- Impossible veggie burger topped with chipotle lime aioli on a brioche bun $9.00 each
- Caprese shooter, fresh mozzarella, basil, cucumber, melon, tomato, white balsamic reduction and e.v.o.o. $10.00 each
- Thai vegetable spring rolls served with Thai dipping sauce $7.00 each
- Fresh fruit skewer served with Tajin spice $7.00 each
RECEPTION STATIONS

BUILD YOUR OWN NACHO AND SALSA BAR
Zesty beef chili, nacho cheese sauce, crispy corn tortilla chips, house made salsa roja, and salsa verde. Served with sour cream, sliced jalapeños, and signature hot sauces

14.00 PP

MEAT AND CHEESE DISPLAY
Hard salami, Vienna smoked sausage beef sticks, house made beer cheese spread, smoked almond bacon dip, marinated mozzarella, olives and lavosh

15.00 PP

ARTISANAL ANTIPASTI BOARD
Imported cured meats, cheeses, roasted peppers, and marinated olives. Served with a selection of crackers and crostini

19.00 PP

FRESH AND SEASONAL FRUIT DISPLAY
An elaborate display of seasonal local and tropical fresh fruits and berries. Served with orange yogurt dip

13.00 PP

CHEESE DISPLAY
Chef’s selection of local and imported cheeses, served with honey, assorted chutney, and artisan crackers

15.00 PP

GARDEN FRESH VEGETABLE BASKET
Chef’s colorful selection of the freshest market vegetables. Served with buttermilk ranch, and spicy hummus dips

14.00 PP
**BRUSCHETTA D’ITALIA**

*A Build-Your-Own experience with crispy bruschetta and a variety of toppings including:*
- Tomato Basil with Parmesan and Extra Virgin Olive Oil
- Kalamata Olive Tapenade with Goat Cheese
- Roasted Wild Mushroom with Gorgonzola cheese

16.00 PP

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**GOURMET FOCACCIA DISPLAY**

*A fun assortment of Artisan grilled Focaccia bread with a selection of toppings including:*
- Roma Tomatoes, Basil, Fresh Mozzarella
- Shaved Salami, Arugula, and Provolone Cheese
- Pulled Chicken, Basil Pesto, and Four Cheeses

15.00 PP

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**WORLDWIDE WING TABLE**

*Choose from a variety of classic and exotic flavors, served with a variety of dipping sauces and crisp vegetables served on the side. Choose 3 flavors*
- Classic Buffalo
- Garlic Parmesan
- Levy’s Signature BBQ
- Atomic – We dare you!
- Spicy Korean BBQ

15.00 PP 3 WINGS PP

*each additional wing 3.00 PP*

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**BROWNIE SUNDAE BAR**

*Build your own, featuring our signature triple chocolate chunk brownie and blondie bars. Served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream, cherries and assorted toppings*

15.00 PP

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**BUILD YOUR OWN SLIDER BAR**

*Mini burgers to meet your guests’ various cravings!*

Served with brioche buns, mini beef burgers, assorted sliced cheese, bacon onion jam, lettuce, tomato, fresh onion, pickled red onion, pickles and traditional condiments

7.00 PER BURGER

*(minimum 50)*
CARVING STATIONS

A fun way to enhance a menu selection, or offer as a reception station.
# CARVING STATIONS

A fun way to enhance a menu selection, or offer as a reception station.  
All served with Artisan rolls.  
*Individually priced per person. Minimum 25.*  
*Required chef attendance fees of $175.00 for 2 hours*

<table>
<thead>
<tr>
<th><strong>CARVED WHOLE PRIME RIB</strong></th>
<th><strong>SMOKED TURKEY BREAST</strong></th>
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<tbody>
<tr>
<td>Served with peppercorn sauce and horseradish cream</td>
<td>Served with cranberry chutney and pan gravy</td>
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<tr>
<td><strong>22.00 PP</strong></td>
<td><strong>15.00 PP</strong></td>
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</tbody>
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<table>
<thead>
<tr>
<th><strong>TEXAS-STYLE SMOKED BRISKET</strong></th>
<th><strong>HICKORY SMOKED PORK BELLY</strong></th>
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</thead>
<tbody>
<tr>
<td>Served with our signature barbecue sauce</td>
<td>served with lettuce, tomatoes and chipotle mayo</td>
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<tr>
<td><strong>15.00 PP</strong></td>
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<table>
<thead>
<tr>
<th><strong>GARLIC ROASTED BEEF STRIP LOIN</strong></th>
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<tr>
<td>Served with horseradish cream, grain mustard and bacon-onion jam</td>
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<tr>
<td><strong>20.00 PP</strong></td>
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</tbody>
</table>
# CHEF’S TABLES

## DESIGN-YOUR-OWN

Create a unique menu for your private event! Our customizable menu allows you to select the best menu to fit your taste.

### ENTREES

- Smoked barbecue beef brisket with bourbon barbecue glaze
- Rosemary garlic grilled chicken with rosemary garlic au jus
- Barbecue pulled pork with mini rolls and chipotle barbecue sauce
- Honey grilled barbecue chicken breast with honey barbecue glaze
- Smoked barbecue spare ribs with sweet and spicy barbecue sauce
- Country style pot roast with onions, celery, and carrots
- Classic fried chicken fried to perfection
- Grilled hamburgers with grilled onions and traditional condiments
- All beef hot dogs steamed in beer and onions
- Vegetarian pasta primavera with seasonal vegetables in tomato sauce
- Meatless shepherd’s pie mixture of rice, beans, and vegetables topped with mashed potatoes

### SALADS

- Garden salad with mixed greens and vegetables with ranch and balsamic vinaigrette dressings
- Caesar salad with crisp romaine with garlic crouton crumble and creamy caesar dressing
- Grilled vegetable pasta salad with herb vinaigrette
- Chopped wedge salad with iceberg lettuce, tomatoes, crumbled blue cheese, and red onions with ranch and balsamic vinaigrette dressings
- Country potato salad with crisp bacon and cheddar cheese
- Jalapeño coleslaw with sweet and sour jalapeño dressing
- BLT salad with romaine lettuce, cheddar cheese, and tomatoes with ranch and balsamic vinaigrette dressings

### SIDES

- Three-cheese mac and cheese with cavitappi pasta in a creamy sauce made from three cheeses
- Loaded mashed potatoes with bacon and cheddar cheese
- Baked beans with molasses, bacon, sweet onion, and barbecue sauce
- Southern-style green beans with red onions and tomatoes
**SOUTH OF THE BORDER**
Grilled chicken fajitas with peppers and onions
Beef taco meat with tomatoes and onions served with flour tortillas, sliced jalapeños, cheddar cheese, sour cream, diced onions, shredded lettuce, and red salsa
Tortilla salad with mixed greens, tomatoes, beans, roasted corn, and crispy tortillas with cilantro-ranch dressing
Spanish rice with tomatoes, onions, peppers, and cilantro
Ranchero beans with garlic and tomatoes
Zucchini and yellow squash sauté
Mexican wedding cookies and salted dulce de leche brownies

35.00 PP

**SMOKEHOUSE FAVORITES**
Smoked barbecue beef brisket with Levy’s own barbecue sauce
Barbecue pulled pork with chipotle barbecue sauce
Smoked barbecue chicken salad with mixed greens, tomatoes, onions, grilled corn and bbq grilled chicken breast with ranch and barbeque ranch dressings
Pasta salad with bacon and cheddar cheese
Sweet & sour coleslaw – with jalapeño dressing
Assorted rolls
Assorted cookies and brownies

39.00 PP

**SALAD SAMPLER**
Mixed berry salad with candied almonds, goat cheese, field greens and romaine blend with honey citrus vinaigrette
Panzanella salad with cucumbers, tomatoes, olives, capers, red onions, pepperoncini, grilled bread with red wine vinaigrette
Chopped vegetable salad with romaine and spinach, olives, artichokes, gorgonzola with red wine vinaigrette
Classic caesar salad with romaine, shaved parmesan, garlic croutons with creamy caesar dressing
BLT salad with romaine, cheddar, tomatoes, house-made croutons and with buttermilk dressing

39.00 PP

**“DO IT YOURSELF” SANDWICH TABLE**
Selection of fresh deli meats including roast beef, roasted turkey, and honey ham
Assorted sliced cheeses
Sliced tomatoes, onions, and pickle chips
Freshly baked mini rolls and sliced bread
Mixed green salad with ranch and balsamic vinaigrette dressings
Kettle-style potato chips
Fresh fruit salad with agave
Assorted cookies and brownies

30.00 PP
BAR SELECTIONS

Any alcohol service requires 1 bartender per 75 guests at $175/bartender.
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Any alcohol service requires 1 bartender per 75 guests at $175/bartender.
Beverages are billed on consumption unless otherwise noted.

### HOSTED LUXURY BAR

**COCKTAILS**
Featuring Tito’s, Absolut, Hendrick’s, Herradura Silver, Jameson, Gentlemen Jack, Jack Daniel’s Single Barrel, Basil Hayden, Knob Creek Rye, Mount Gay Eclipse, Sailor Jerry Spiced Rum, Glenfiddich 12yr, Hennessy VS
14.00 per drink

**WINE BY THE GLASS**
Sonoma Cutrer Chardonnay
Loveblock Sauvignon Blanc
Smith & Perry Pinot Noir
Robert Hall Cabernet Sauvignon
14.00 per glass

**SPARKLING**
Stellina di Notte Prosecco 14.00 per glass

**PREMIUM BEER**
Blue Moon, Dos Equis Lager, Modelo Especial, Stella Artois, Tenaya Creek 702 Pale Ale, Sierra Nevada Pale Ale, Shiner Bock
9.00 per drink

**DOMESTIC BEER**
Bud Light, Michelob Ultra, Coors Light
9.00 per drink

**NON-ALCOHOLIC DRINKS**
Aquafina Bottled Water 4.00 each
LIFEWTR Purified PS Balanced Water 6.00 each
Pepsi, Diet Pepsi, Mist Twist, Mt. Dew 5.00 each
Juices 5.00 each

### HOSTED PREMIUM BAR

**COCKTAILS**
Featuring Smirnoff, Beefeater, El Jimador Blanco, Jack Daniel’s, Jack Daniel’s TN Honey, Bacardi Superior, Bacardi Oakheart, Courvoisier VS
10.00 per drink

**WINE BY THE GLASS**
Hogue Cellars Chardonnay
J. Lohr Flume Crossing Sauvignon Blanc
Hogue Cellars Cabernet Sauvignon Blanc
J. Lohr Falcon’s Perch Pinot Noir
14.00 per glass

**SPARKLING**
Stellina di Notte Prosecco 14.00 per glass

**PREMIUM BEER**
Blue Moon, Dos Equis Lager, Modelo Especial, Stella Artois, Tenaya Creek 702 Pale Ale, Sierra Nevada Pale Ale, Shiner Bock
9.00 per drink

**DOMESTIC BEER**
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Pepsi, Diet Pepsi, Mist Twist, Mt. Dew 5.00 each
Juices 5.00 each

### PACKAGE BAR SERVICE

All package bar services include domestic and imported beer, wines by the glass, soft drinks and bottled water.

Priced per person. Minimum 25 guests.

<table>
<thead>
<tr>
<th></th>
<th>2 HOURS</th>
<th>3 HOURS</th>
<th>4 HOURS</th>
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<tbody>
<tr>
<td>LUXURY BRANDS</td>
<td>32.00 pp</td>
<td>44.00 pp</td>
<td>51.00 pp</td>
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<tr>
<td>PREMIUM BRANDS</td>
<td>38.00 pp</td>
<td>48.00 pp</td>
<td>55.00 pp</td>
</tr>
<tr>
<td>BEER &amp; WINE</td>
<td>25.00pp</td>
<td>29.00 pp</td>
<td>32.00 pp</td>
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</tbody>
</table>
BAR SELECTIONS

continued
# BAR SELECTIONS

*wine served by the bottle*

<table>
<thead>
<tr>
<th>WHITE WINE</th>
<th>RED WINE</th>
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</thead>
<tbody>
<tr>
<td><strong>BUBBLY</strong></td>
<td><strong>PINOT NOIR</strong></td>
</tr>
<tr>
<td>Stellina di Notte Prosecco, Italy <em>45.00</em></td>
<td>Mark West Pinot Noir, California <em>50.00</em></td>
</tr>
<tr>
<td>La Grand Courtage Brut, France <em>65.00</em></td>
<td>14 Hands Merlot, Washington State <em>50.00</em></td>
</tr>
<tr>
<td>Chandon Brut, California <em>80.00</em></td>
<td>Estancia ‘Pinnacles Ranches’ Monterey, Pinot Noir, California <em>60.00</em></td>
</tr>
<tr>
<td>Veuve Clicquot ‘Yellow Label’ Brut, France <em>175.00</em></td>
<td>Meiomi Pinot Noir, California <em>65.00</em></td>
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<tr>
<td><strong>PINOT GRIGIO</strong></td>
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<tr>
<td>Little Black Dress Pinot Grigio, California <em>40.00</em></td>
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</tr>
<tr>
<td>Ecco Domani Pinot Grigio, Italy <em>60.00</em></td>
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</tr>
<tr>
<td><strong>SAUVIGNON BLANC</strong></td>
<td><strong>MERLOT</strong></td>
</tr>
<tr>
<td>Markham Sauvignon Blanc, Napa Valley, California <em>50.00</em></td>
<td>14 Hands Merlot, Washington State <em>50.00</em></td>
</tr>
<tr>
<td>Kim Crawford Sauvignon Blanc, Marlborough, New Zealand <em>55.00</em></td>
<td></td>
</tr>
<tr>
<td><strong>CHARDONNAY</strong></td>
<td><strong>CABERNET SAUVIGNON</strong></td>
</tr>
<tr>
<td>Greystone Chardonnay, California <em>40.00</em></td>
<td>Columbia Crest ‘Grand Estates’ Cabernet Sauvignon, Columbia Valley, Washington <em>45.00</em></td>
</tr>
<tr>
<td>LaCrema Chardonnay, Monterey, California <em>45.00</em></td>
<td>Louis Martini Cabernet Sauvignon, Sonoma, California <em>55.00</em></td>
</tr>
<tr>
<td>Kendall-Jackson ‘Vitner’s Reserve’ Chardonnay, California <em>60.00</em></td>
<td>Simi Cabernet Sauvignon, Alexander Valley, California <em>60.00</em></td>
</tr>
<tr>
<td>Sonoma-Cutrer Chardonnay, Sonoma Coast, California <em>70.00</em></td>
<td>Chimney Rock Cabernet Sauvignon, Napa Valley, California <em>100.00</em></td>
</tr>
<tr>
<td>Stag’s Leap Wine Cellars Karia Chardonnay, California <em>85.00</em></td>
<td><strong>INTERESTING REDS</strong></td>
</tr>
<tr>
<td><strong>ROSE</strong></td>
<td></td>
</tr>
<tr>
<td>Kim Crawford Rosé, Hawkes Bay, New Zealand <em>50.00</em></td>
<td>Jacobs Creek Classic Shiraz, Southeastern Australia <em>50.00</em></td>
</tr>
<tr>
<td>Darkhorse Rose, California <em>50.00</em></td>
<td>The Federalist Honest Red Blend, California <em>50.00</em></td>
</tr>
<tr>
<td>M. Chapoutier Belleruche Rosé (Côtes du Rhône), Rhone, France <em>65.00</em></td>
<td>Dreaming Tree ‘Crush’ Red Blend, California <em>50.00</em></td>
</tr>
<tr>
<td><strong>INTERESTING WHITES</strong></td>
<td>Alamos Malbec, Argentina <em>55.00</em></td>
</tr>
<tr>
<td>Seven Daughters Moscato, California <em>40.00</em></td>
<td>Cline Cellars ‘Ancient Vine’ Zinfandel <em>60.00</em></td>
</tr>
<tr>
<td>Chateau St. Michelle Riesling, Washington State <em>50.00</em></td>
<td>19 Crimes Red Blend, Australia <em>60.00</em></td>
</tr>
</tbody>
</table>
NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services based on your group from the options below.
NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services based on your group from the options below.

ALL NATURAL FRUIT WATERS
Strawberry Jalapeño
Cucumber Lemon
Minted Watermelon
$5.00 per gallon

COFFEE AND TEA
Fresh brewed coffee and an assortment of hot and flavored teas
$65.00 per gallon, per selection

HOT CHOCOLATE
A candy bar in a cup!
$65.00 per gallon

COLD COFFEE
Starbucks Doubleshot Espresso 6.5 oz
Starbucks Bottled Cold Brew, Black Unsweetened 11 oz
Starbucks Bottled Cold Brew, Cocoa and Honey with Cream 11 oz
$7.00 per bottle

BOTTLED TEAS
Pure Leaf Iced Tea Lemon
Pure Leaf Sweet Tea
Pure Leaf Unsweetened Tea
$6.00 per bottle

ASSORTED SOFT DRINKS 20 OZ
Pepsi, Diet Pepsi, Mist Twist, Mt. Dew
$5.00 per bottle

BOTTLE WATER
Aquafina Bottled Water 20 oz $4.00 per bottle

JUICES
Cranberry, Grapefruit, Orange, Tomato
$5.00 per bottle
HOURS OF OPERATION
To request a proposal, please contact:
   Nicole McConaha, Premium Manager
   P | 702.939.7173
   E | nmcconaha@prosportscatering.com

ORDERING FOOD AND BEVERAGE
To ensure the highest level of quality, presentation and service, we ask that you contact our Catering department at least fourteen (14) days prior to your event. All food and beverage selections must be confirmed seven (7) business days prior to the event date with payment in full. Additional fees will apply to orders placed after 7 days prior to event. All orders are for a minimum of 25 guests.

As Professional Sports Catering is the exclusive catering partner for the Las Vegas Ballpark, no outside food or beverage products are allowed.

For orders placed or altered within forty-eight (48) hours of the event date, a 20% surcharge will be applied to cover the additional labor expenses and food charges. Food items will be subject to availability. Final guaranteed guest counts are due no later than three (3) business days prior to the event day. In some cases, more advanced notice will be required due to menu complexity, holidays, deliveries, or other constraints. All functions will be billed based on the guarantee or the actual attendance, whichever is greater. The culinary team will prepare all items based on the guarantee number.

Increases in guarantees received within 48 business hours prior to the event shall incur a 10% price increase. Increases in guarantees received the day of the event shall incur a 15% price increase. Professional Sports Catering reserves the right to substitute any menu items necessary to satisfy these changes in guarantees and will make every attempt possible to accommodate our guests.

Professional Sports Catering will bill based on the original guarantee for any decreases in guarantees over 3% received within 72 business hours of the event.

SERVICE TIMES
In accordance with the Nevada Health Department, all food and beverage is limited to a two (2) hour serve time. Food or beverage service extending beyond the two (2) hours is subject to a 20% surcharge plus additional labor expenses. Please refer to your specific Banquet Event Order for exact timing.

SPECIALIZED ITEMS
Professional Sports Catering will endeavor to fulfill special menu requests, including kosher, vegetarian and vegan meals whenever possible. We appreciate at least seven (7) working days’ notice for special requests.

RENTALS
All food & beverage prices are inclusive of white or black linens, disposable or chinaware. Specialty linens are available for rent starting at $25 each. Please speak with your PSC Catering Representative for more details.

ASSESSED CHARGES
Please note that all food and beverage items are subject to a 20% administrative fee, plus 8.375% Nevada sales tax. While all food and beverage orders for the Las Vegas Ballpark include a 20% administrative fee, it does not go directly to the Service Attendant.

This fee is a standard industry fee that’s intended to offset back-of-house expenses and/or any other surcharges associated with the event or function. Administrative Fee is not, nor is it intended to be, a service charge, tip or gratuity, for wait staff, service employees or service bartenders.

If you would like to reward your Service Attendant for exemplary service, a gratuity may be added at your request. Please speak with a PSC Catering Manager for further clarification.