



GAME DAY CATERING MENU



2019 GAME-DAY CATERING MENUS

CLASSIC PICNIC

30 per person

BALLPARK HOT DOGS

Grilled Hot Dogs Served with Ketchup, Mustard & Relish

BURGER BAR

Seasoned Beef Patties, Grilled to Perfection, Caramelized Sweet Onions, Pickles, Beefsteak Tomatoes, Lettuce, and an Assortment of Sliced Cheeses

FIELD GREENS SALAD

Grape Tomatoes, Red Onions, Carrots and Cucumbers With Aged Balsamic Vinaigrette

WATERMELON WEDGES

KETTLE CHIPS & FRENCH ONION DIP

ASSORTED COCA-COLA SODAS & DASANI BOTTLED WATER

BARBECUE

38 per person

BALLPARK HOT DOGS

Grilled Hot Dogs Served with Ketchup, Mustard & Relish

BARBECUE PULLED PORK

Smoked Pork Served with Our House-Made Barbecue Sauce, Coleslaw and Soft Rolls

DRY RUBBED BARBECUE CHICKEN

THREE CHEESE MAC

Cavatappi Pasta in a Creamy Three Cheese Sauce

Add Crab for an Additional 5 Per Person

FIELD GREENS SALAD

Grape Tomatoes, Red Onions, Carrots and Cucumbers with Aged Balsamic Vinaigrette

WATERMELON WEDGES

KETTLE CHIPS & FRENCH ONION DIP

ASSORTED COCA-COLA SODAS & DASANI BOTTLED WATER

D.C. FAN FAVORITES

45 per person

BALLPARK HOT DOGS

Grilled Hot Dogs Served with Ketchup, Mustard & Relish

BEN'S HALF SMOKES

Served with Chili, Diced Onions & Cheddar

BACKYARD FRIED CHICKEN

Served with DC's Famous Mambo Sauce

THREE CHEESE MAC

Cavatappi Pasta in a Creamy Three Cheese Sauce

Add Crab for an Additional 5 Per Person

FIELD GREENS SALAD

Grape Tomatoes, Red Onions, Carrots and Cucumbers with Aged Balsamic Vinaigrette

WATERMELON WEDGES

KETTLE CHIPS & FRENCH ONION DIP

ASSORTED COCA-COLA SODAS & DASANI BOTTLED WATER

UPGRADES

CHICKEN TENDERS

8 per person

Served with Honey Mustard, BBQ Sauce & Ranch

BEN'S HALF SMOKES

8 per person

D.C.'S Local Favorite Served with Chili, Diced Onions & Cheddar

THREE CHEESE MAC

8 per person

Cavatappi Pasta in a Creamy Three Cheese Sauce

Add Crab for an Additional 5 Per Person

SPICY CHICKEN WINGS

10 per person

Tossed in Traditional Buffalo Sauce, Served with Blue Cheese Dressing

CRAB DIP WITH HOUSE-MADE

PITA CHIPS

15 per person

Classic Creamy Blend of Local Crab and Cheeses, Served with Old Bay Dusted Pita Chips

NACHO BAR

12 per person

Pulled Chicken, Corn Tortilla Chips, Warm Queso, Chili, Salsa Verde, Fire-Roasted Salsa, Sour Cream, Jalapeños

ZLT SANDWICH

8 per person

Roasted Zucchini, Heirloom Tomatoes, Crisp Romaine, Sun-Dried Tomato Pesto on Ciabatta

CAESAR SALAD

7 per person

Romaine, Shaved Parmesan, Garlic Parmesan Croutons Served with Signature Caesar Dressing

VEGETABLE PASTA SALAD

7 per person

Gemelli Pasta, Roasted Red Peppers, Garbanzo Beans, Feta, Broccoli, Tomatoes, White Balsamic Vinaigrette

ASSORTED COOKIES

8 per person

Freshly Baked Peanut Butter, Chocolate Chip and Oatmeal Raisin Cookies

COOKIES & BROWNIES

10 per person

Freshly Baked Peanut Butter, Chocolate Chip and Oatmeal Raisin Cookies, as well as Triple Chocolate and Blondie Brownies

SNACK ATTACK

9 per person

Featuring Freshly Popped Popcorn, Cracker Jack and Peanuts

BEVERAGE UPGRADES

BEER & WINE PACKAGE 21 per person

A Selection of Domestic and Imported Beer and House Wines

FRESH LEMONADE & ICED TEA BAR

7 per person

Traditional Lemonade and Unsweetened Iced Tea

PREMIUM BAR PACKAGE 24 per person

Tito's Vodka, Bombay Sapphire Gin, Dewar's White Label Scotch, Jim Beam Bourbon, Bacardi Silver Rum, Canadian Club Whisky, Hornitos Tequila and A Selection of Domestic and Imported Beer and House Wines

Minimum package required for all Conference Center events includes Snack Attack & Assorted Coca-Cola Sodas & Dasani Bottled Water for 12 per person

All prices are subject to applicable tax and service charges. Should you require a vegetarian option for certain members of your group, we are happy to accommodate this with seven days advanced notice. Events of (25) guests or less are subject to a small group fee per meal function



THE SCOOP

CONTACT

Jennie Silver
(202) 640-7935
jsilver@levyrestaurants.com

All prices are subject to applicable tax and service charges. Should you require a vegetarian option for certain members of your group, we are happy to accommodate this with seven business days advanced notice. Events of (25) guests or less are subject to a small group fee per meal function.

PLACING ORDERS

In order to ensure the highest level of presentation, service and quality, we ask that all upgrades and beverage orders be placed seven business days prior to each event. Should you require a vegetarian option for certain members of your group, we are happy to accommodate this with the same seven days' advance notice.

Orders can be placed with the Levy Catering Sales Manager at 202.640.7935 during normal business hours. We are happy to assist with customized cake orders for any celebrations during your event.

If a game is cancelled for any reason and the stadium does not open, you will not be charged for your order. Final guarantee numbers are due seven business days prior to your event.

ALCOHOL SERVICE

A bartender will be required if you choose to add alcoholic beverages to your package for an additional 175.00 fee. We recommend one Bartender per 75 guests.

To maintain compliance with the rules and regulations set forth by the District of Columbia, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Nationals Park.
2. It is the responsibility of the event host or their representative to monitor and control alcohol consumption within the party area.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.

PAYMENT PROCEDURES

When placing your order, you will be required to provide a credit card for full payment.

A 20% service charge and 10% sales tax will be added to all orders. Because Levy exclusively furnishes all the food and beverage products at Nationals Park, guests are prohibited from bringing in personal food or beverages without proper authorization.

EVENTS AT NATIONALS PARK

The combination of rich tradition at Nationals Park is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Over 10 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 40 to more than 40,000 people. For further information and date availability, please contact our Ballpark Enterprises team at 202.640.RENT (7368) or Events@nationals.com.

Meet your Chef:

SENIOR EXECUTIVE CHEF VINCE NAVARRETE

Chef Vince's focus on fresh and local ingredients allows him to develop innovative menus with bold flavors for guests throughout the Ballpark.

Say hi and follow on social Media!

 @NatsChefV  #NatsParkEats