MADHOUSE ON MADISON

Bottomless Snack Attack

An assortment of snacks including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

Mozzarella Tasting Bar

Mozzarella di buffalo, marinated bocconcini and burrata, oven dried tomatoes, basil pesto and toasted crostini.

Chicken and Shrimp Skewers

Rubbed with housemade island seasonings and served with mango salsa.

Greek Salad

Romaine, cucumber, tomato, kalamata olives, chickpeas, pepperoncini, feta cheese and fresh oregano with a red wine vinaigrette topped with crispy pita chips.

Italian Meat Stromboli

Baked with sopressata, pepperoni, capicola, prosciutto, fontinella and provolone cheese.

Free Range Roasted Rosemary Garlic Chicken

A classic blend of fresh flavors featuring succulent chicken and rosemary with roasted potatoes.

Steakhouse Beef Tenderloin

Seared black pepper tenderloin slices chilled with red onion, tomatoes, crumbled blue cheese, giardinera, horseradish sauce, mustard, arugula and mini buns.

Farfalle and Penne Pasta

Selection of seasonal vegetables, shrimp, and pancetta with pesto, marinara and alfredo sauces. Prepared in your suite by a uniformed chef.

Your chef will arrive in your suite 30 minutes after gates open for the event unless otherwise requested.

Levy Restaurants

MY KIND OF TOWN

Bottomless Snack Attack

An assortment of snacks including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

Meat and Cheese Basket

Hard salami, Vienna smoked sausage beef sticks, housemade beer cheese spread, smoked almond bacon dip, marinated mozzarella, olives and lavosh.

Chilled Shrimp Cocktail

Jumbo shrimp chilled and served with zesty cocktail and rémoulade sauces with fresh cut lemons.

Tomato, Basil, and Mozzarella Salad

Drizzled with olive oil and balsamic vinegar.

Classic Caesar Salad

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing.

Grilled Kabobs

Marinated chicken, grilled beef and Italian sausage kabobs served with Thai chili and spicy barbecue sauces.

Chicken Picatta

Boneless chicken breast lightly breaded and served with a lemon caper sauce.

Grilled Peppercorn Tenderloin of Beef (with grilled asparagus and classic mashed potatoes)

Accompanied by a creamy horseradish sauce and Dijon mustard with fresh rolls. Carved in your suite by a uniformed chef.

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PREMIUM BEVERAGE PACKAGE

Four Hour Open Bar for Bulls & Blackhawks Games and Three Hour Open Bar for Special Events are Included.

- Bottled Water
- Coca-Cola® Products
- Coffee (Reg. & Decaf.)
- O'Doul's (Non-Alcoholic)
- Budweiser
- Bud Light
- Heineken
- Amstel Light

- Whiskey-Jack Daniels
- Scotch-Johnnie Walker Red
- Tequila-Camarena
- Vodka-Ketel One
- Rum-Captain Morgan
- Gin-Tanqueray
- Merlot
- Chardonnay

Served with appropriate mixers.

DESSERTS (Choose one)

Ice Cream Sundae Station

Made to order by a member of our culinary staff. Includes a variety of sauces and toppings.

Sweet Endings

A variety of cakes, fruit, cookies, brownies, and dessert bars.

Our Famous Dessert Cart

You will know when the legendary dessert cart is near. Just listen for the "oohs" and "ahs" as your neighbors line up in enthusiastic anticipation of our signature desserts and gourmet candies.

Priced per item. Not included, credit card required.