

M E N U

UNITED  CENTER

# LEVEES

2015

2016

*Levy Restaurants*

# WELCOME

TO THE 2015 SEASON AT THE UNITED CENTER!

We look forward to creating a memorable experience for you and your guests. Whether you are looking for a fine-dining experience, or good old-fashioned comfort food – we've got you covered. In fact, we've doing this for over 30 years! Levy Restaurants pioneered the idea that restaurant quality food doesn't need to be confined to a restaurant. We're bringing you all of your favorites, right to your suite.

Our Executive Chef, Mike Arcomone, has searched the area and found the best local and sustainable ingredients for a one of a kind experience. Be sure to check out the UC Chicken Shack package - it takes comfort food to the next level with new twists on old favorites. We've also stepped up our barbecue game with Rosie's Kickin' Q package that showcases our chops with smoked short ribs and fire roasted mac & cheese along with our house made barbecue sauces.

Not only have we amped up our food menu, but we have gone over the top with beverage. We've added a variety of cocktail trays that includes everything you need to make your favorite drink. Looking for beer? Try a beer flight!

Need other inspiration for your event? Hop online for chef specials, beverage pairing recommendations and more. Visit us online at [www.e-levy.com/unitedcenter](http://www.e-levy.com/unitedcenter) to place your order. Of course, you may also contact your Guest Relations Representative with any questions by calling 312-455-7419/312-455-7457 or sending an e-mail to [UCSuiteEats@levyrestaurants.com](mailto:UCSuiteEats@levyrestaurants.com). Also, be sure to check out "The Scoop" section in the back of the menu for all the information you need to make your suite dining experience an exceptional one.

We look forward to seeing you throughout the 2015 season. In the meantime, please don't hesitate to contact me directly at 312-455-7424 with any questions or comments.

Lisa Siragusa  
Director of Executive Suites

[WWW.E-LEVY.COM/UNITEDCENTER](http://WWW.E-LEVY.COM/UNITEDCENTER)

e-*Levy*

AS A VALUED E-LEVY USER YOU'LL RECEIVE EXCLUSIVE BENEFITS AND OFFERS INCLUDING:

WINE+BEER  
SPECIALS

PREVIEW  
NEW ITEMS

EMAIL  
UPDATES

BEVERAGE  
PAIRINGS

+ MUCH MORE



## CHEF DESIGNED - GAME DAY MENUS



**OUR EXECUTIVE CHEF, MIKE ARCOMONE,**  
has designed several game day menus with the perfect  
blend of flavors to make ordering easy. Try one today!

- // UC CHICKEN SHACK PACKAGE
- // IT'S SHOWTIME PACKAGE
- // GASTRO GRUB PACKAGE
- // ROSIE'S KICKIN Q' BARBECUE PACKAGE
- // STEAKHOUSE PACKAGE
- // FAN FAVORITES
- // HALL OF FAME
- // WINDY CITY CLASSICS
- // FARM TO FORK
- // VEGETARIAN & VEGAN GAME-DAY SAMPLERS
- // WINE, CHEESE & CHARCUTERIE EXPERIENCE

### PACKAGES

A LA CARTE

CHEERS

THE SCOOP



## UC CHICKEN SHACK PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 30.95 PER PERSON

Come on in and step up to the UC shack and try our new mini chicken package featuring housemade fried and roasted chicken specialties.

### CHICKEN

#### CRUNCHY CORN FLAKE FRIED CHICKEN SANDWICH

Crunchy corn flake fried chicken sandwich on mini ciabatta bread, tossed in Nashville hot sauce.

#### ROASTED CHICKEN “LOLLIPOPS” TRIO

Buffalo, BBQ and Teppanyaki chicken drumstick lightly tossed and served hot.

#### BUCKET OF FRIED CHICKEN

Bucket of salt-brined buttermilk fried chicken.

### SIDES

#### HONEY BUTTER

#### SPICY PICKLES

#### CORN SPOON BREAD

Individual corn sweet pudding.

#### ORANGE SODA SLAW

Cabbage, carrots and onion tossed in a sweet and tangy orange soda vinaigrette.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP



## IT'S SHOWTIME PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 41.95 PER PERSON

### ITALIAN ROPE SAUSAGE

Carve as much or as little as you choose of this fire-roasted Italian Sausage. Served with giardiniera, hoagie rolls, grilled peppers and onions and spicy mustard.

### COLOSSAL MEATBALL

Softball sized meatballs, simmering in housemade marinara and served with shaved Parmesan.

### FRESHLY POPPED POPCORN

### PRETZEL BITES WITH ASSORTED DIPS

Warm salted pretzel nuggets with four tempting dips: smoked bacon, cheddar and chive; spiced stout mustard; jalapeño beer cheese; chocolate peanut butter.

### TWISTED TATER CHIPS

Twisty, turny, crunchy housemade chips with fried onion dip.

### GRINDER SANDWICH

Salami, mortadella and provolone topped with olives, red onion, artichokes, garbanzo beans and red peppers with red wine vinaigrette.

### GRILLED CHICKEN WEDGE SANDWICH

Grilled chicken breast with iceberg lettuce wedge, tomato, red onion, bacon and blue cheese.

### HOT DOGS

Served with all the traditional condiments and potato chips.

**PACKAGES**

A LA CARTE

CHEERS

THE SCOOP

05  
FIVE



## GASTRO GRUB PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 39.95 PER PERSON

### COMFORT FOOD WITH A GOURMET SPIN.

#### GASTRO SNACKS

Assorted pickles, smokey bacon, marinated olives and flatbread chips.

#### BAKED POTATO FRIES

Giant crispy Idaho wedges served with our loaded dip and spicy BBQ Sauce.

#### ARTISANAL CHEESE FONDUE

Select blend of our favorite cheeses, craft beer and seasonings. Served with smoked sausage, broccoli florets and pretzel bread croutons.

#### CHOPPED "ICEBOX" SALAD

Salami, mortadella, Swiss cheese, tomato, cucumber, red onion, oyster cracker croutons, cork screw pasta, hard-boiled eggs and black olives with pickle-brine dressing.

#### TWO FOOT TWO PIG BLT

Roasted pork, smoked bacon, baby berg lettuce, beef steak tomatoes, brown butter-apple sauce and spicy mustard mayo spread served on a crunchy baguette.

#### FIRE-ROASTED TOP SIRLOIN

Hand carved and served with atomic horseradish aioli, chimichurri and sweet onion au jus.

THIS GASTRO GRUB PACKAGE PAIRS WELL WITH EITHER ONE OF THESE BEER FLIGHTS.

#### CRAFT BEER FLIGHT

Ballast Point Even Keel  
Goose Island IPA  
Buckle Down Painted Turtle  
51.00

#### BEER IN MEXICO FLIGHT

Corona Extra  
Montejo  
Modelo Especial  
46.50

PACKAGES

A LA CARTE

CHEERS

THE SCOOP



## ROSIE'S KICKIN Q' BARBECUE PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 46.95 PER PERSON

Rosie knows BBQ and serves up everything with a kick, from traditional BBQ items to fresher fare; we think you're gonna love it.

### SANDWICHES

SERVED WITH POTATO CHIPS

- PULLED CHICKEN  
Brined and slow-smoked, hand-pulled and tossed in sweet vinegar BBQ sauce with fresh rolls.
- PULLED PORK  
Hand-rubbed with our house dry rub and slow-smoked for 14 hours over smoldering hickory wood with fresh rolls.

### SHORTY LONG BONE

Colossal bone-in short rib hand rubbed with our house dry rub, slow-smoked and glazed with our sweet vinegar BBQ sauce.

### SIDES

#### SMOKEHOUSE BAKED BEANS

Sugar, spice and 6 hours in the smoker!

#### HONEY CHEDDAR CORNBREAD

Grilled sweet corn, sharp cheddar cheese and honey.

### HORSERADISH SLAW

Shaved green cabbage, carrots and green onions tossed in a sweet & sour horseradish dressing.

### FIRE ROASTED MAC & CHEESE

Creamy blend of sharp cheddar and American cheeses with a little crunch on top.

### HOUSE SAUCES

#### ARKANSAS SWEET VINEGAR

Tomatoes, distilled vinegar, brown sugar, onions, Worcestershire and cracked black pepper.

#### SMOKING HOT & SWEET

Tomatoes, distilled vinegar, sriracha, onions, brown sugar, fresh navel oranges and cracked black pepper.

#### 3 MUSTARD

Dijon, stone-ground and yellow mustards, distilled vinegar, onions, brown sugar and cracked black pepper.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

07  
SEVEN





## STEAKHOUSE PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 54.95 PER PERSON

A classic steakhouse package featuring prime filet, colossal baked potatoes and traditional creamed spinach.

### CHILLED JUMBO SHRIMP COCKTAIL

Classic, "old school" cocktail sauce with horseradish.

### FILET MIGNON

Herb oil-marinated and grilled, served with classic béarnaise sauce.

### SPICY BBQ'D NIMAN RANCH PORK CHOP

Housemade apple sauce and grilled Italian-style peppers.

### CHOPPED STEAKHOUSE SALAD

Red onion, pulled chicken, Italian salami, Gulf shrimp, kalamata olives, artichoke hearts, iceberg lettuce and roasted red peppers, tossed with a herb vinaigrette.

### COLOSSAL, DOUBLE-STUFFED BAKED POTATO

Enormous Idaho potato hollowed out and stuffed with buttery, green onion mashed potatoes and topped with Cheddar cheese.

### CREAMED SPINACH

Fresh chopped spinach in a fennel béchamel sauce.

THIS CLASSIC STEAKHOUSE PACKAGE PAIRS WELL WITH EITHER ONE OF THESE BOLD RED WINES.

### PROVENANCE RUTHERFORD CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Lively red currant, black cherry and wild blackberry aromas layered with classic mocha and toffee character. 83.00

### BEAULIEU VINEYARD TAPESTRY, NAPA VALLEY, CALIFORNIA

Blackberry and cassis comes from the wine's core of Cabernet Sauvignon while black-cherry notes reveal a generous blending of Merlot. Cabernet Franc, Petit Verdot and Malbec add violet, forest loam and graphite notes contributing to the rich texture. 104.00

PACKAGES

A LA CARTE

CHEERS

THE SCOOP



## FAN FAVORITES

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 47.95 PER PERSON

The ultimate day at the game starts with the perfect package of fan favorites and our signature dishes.

### FRESHLY POPPED POPCORN

### CHICKEN TENDERLOIN STRIPS

Tender strips of chicken coated in country breading served with honey mustard and tangy barbecue sauces

### THE SNACK ATTACK

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

### GRILLED CAPRESE FLATBREAD SQUARES

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives, fresh basil and finished with a house-made pesto dressing. Served with a marinated olive salad.

### GARDEN FRESH VEGETABLES

Served with firecracker ranch dressing.

### ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese tossed in a honey-mustard vinaigrette.

### STEAKHOUSE BEEF TENDERLOIN

Black pepper seared, chilled, thick slices served with red onion, tomatoes and blue cheese crumbles. Accompanied with giardiniera, horseradish sauce, Dijon mustard, arugula and mini onion buns.

### HOT DOGS

Served with all the traditional condiments and potato chips.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

09  
NINE



## HALL OF FAME

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 43.95 PER PERSON

### THIS PACKAGE SCORES BIG POINTS WITH EVERY FAN!

#### FRESHLY POPPED POPCORN

#### SPICY CHICKEN WINGS

Chicken wings tossed with traditional Buffalo sauce

#### SALSA AND GUACAMOLE SAMPLER

Housemade fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp tortilla chips.

#### THE SNACK ATTACK

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

#### GARDEN FRESH VEGETABLES

Served with firecracker ranch.

#### HOT DOGS

Served with all the traditional condiments and potato chips.

#### SMOKED PORK SANDWICHES

Smoked barbecue pork in our own barbecue sauce. Served with coleslaw and fresh rolls.

#### CHICKEN FLATBREAD SANDWICH

Marinated char-grilled chicken breast, fontina cheese, baby spinach, tomato and lemon garlic aioli on grilled flatbread

**PACKAGES**

**A LA CARTE**

**CHEERS**

**THE SCOOP**

10  
T E N



## WINDY CITY CLASSICS

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 50.95 PER PERSON

FEATURING SOME OF OUR LOCAL FAVORITE OFFERINGS.

### FRESHLY POPPED POPCORN

### PRETZEL TWISTS WITH POMMERY MUSTARD DIP

### MAXWELL STREET STYLE POLISH

Grilled and served with caramelized onions, yellow mustard, and fresh rolls

### ITALIAN BEEF

Italian beef slowly simmered in a traditionally seasoned au jus topped with grilled peppers and onions. Served with Italian hoagie rolls and spicy giardiniera.

### GRILLED CAPRESE FLATBREAD SQUARES

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives, fresh basil and finished with a house-made pesto dressing. Served with a marinated olive salad.

### MARKET FRESH FRUIT

### MEDITERRANEAN SALAD

Tandoori chicken, mixed greens, Feta cheese, white beans, olives, artichoke hearts, tomatoes with red wine vinaigrette.

### LEMON GARLIC SHRIMP KABOBS

Herb marinated shrimp, lemon garlic sauce with a garnish of grilled lemons, scallions, and roasted red peppers.

### ITALIAN MEAT STROMBOLI

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

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

11  
ELEVEN



## FARM TO FORK

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 46.95 PER PERSON

Each of our homemade Farm to Fork packages feature fresh, natural and local flavors of the season.

### HOMEMADE HONEY CRUNCH GRANOLA

#### APP TRIO

Handmade guacamole, white bean hummus and spicy salsa served with pita and crisp tortillas.

#### FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips.

#### MARKET FRESH FRUIT

#### CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette.

#### NIMAN RANCH SMOKED PORK LOIN SANDWICH

Specialty smoked and sliced pork loin with caramelized sweet onions, lettuce, vine-ripe tomatoes and pommery mustard apple chutney on toasted focaccia bread.

#### FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys.

#### EDAMAME SALAD

With roasted red peppers, shallots, cilantro and ginger with a sweet soy vinaigrette.

#### NIMAN RANCH SAUSAGE SAMPLER

Featuring apple and Gouda cheese, chipotle cheddar and spicy Italian sausages. Served with Dijon, whole-grain and yellow mustards, sautéed peppers and onions with apple cabbage slaw.

#### FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

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

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

12  
T W E L V E



## VEGETARIAN & VEGAN GAME-DAY SAMPLERS

### VEGETARIAN

A customized package even a carnivore could love.

#### MINI LEVY SIGNATURE HOUSEMADE VEGGIE BURGERS

Black bean, brown rice and oat bran burgers served on mini wheat buns.

#### PICO DE GALLO MAC-N-CHEESE

Housemade pico de gallo with cavatappi pasta, Chihuahua cheese sauce and crispy fried tortillas.

*Served for a minimum of six people. 15.95 per person*

### VEGAN

Veg out on these seasonal standouts.

#### SUMMER VEGETABLE AND TOFU FLATBREAD

Grilled zucchini, romaine, vine-ripe tomatoes, marinated and seared tofu, chipotle veganaise and sun-dried tomato pesto on grilled flatbread.

#### APP TRIO

Handmade guacamole, white bean hummus and spicy salsa served with pita and crisp tortillas.

*Served for a minimum of six people. 14.95 per person*

## ADD-ON'S

#### GOING GREEN SALAD WITH FRIED GREEN TOMATO

Romaine, spinach, green beans, broccoli, cucumber and herbed-champagne dressing. 7.95 per person

#### SLOPPY JANE

A riff on a classic! Tempeh, peppers and onions with molasses and brown sugar barbecue sauce... tastes meaty enough for the carnivores! 7.95 per person

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

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THIRTEEN



## WINE, CHEESE AND CHARCUTERIE EXPERIENCE

These exclusive wine and charcuterie experiences offer a fun and delectable pairing of two wines and some of our chef selected local and regional meats and cheeses. We have already completed all the work for you – all wine and food selections have been paired by our culinary team – so sit back, relax and enjoy the event!

### KING ESTATE PINOT NOIR AND UPPERCUT SAUVIGNON BLANC:

WINE, CHEESE AND CHARCUTERIE EXPERIENCE  
Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

### KING ESTATE PINOT NOIR, WILLAMETTE, OREGON

Notes of dark berries, chocolate, and cigar box in this complex wine. The extended finish finds the elegance that makes Oregon Pinot Noir so special

### Craggy Range Sauvignon Blanc, Martinborough, New Zealand

Smooth and elegant, with apricot and peach notes adding a fleshy quality to the lemon and lime flavors, featuring a touch of fresh ginger and a juicy finish.

*225.00 Serves 10-12 guests*

### WILLIAM HILL CENTRAL COAST MERLOT & STERLING VINTNER'S COLLECTION CHARDONNAY:

WINE, CHEESE AND CHARCUTERIE EXPERIENCE  
Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

### WILLIAM HILL CENTRAL COAST MERLOT, CENTRAL COAST, CATALONIA

Rich flavors with aromas of blackberry, black cherry and toasty oak underlined with hints of black cherry, pepper and chocolate

### STERLING VINTNER'S COLLECTION CHARDONNAY, CENTRAL COAST, CALIFORNIA

Tropical fruit, guava and peach are supported by crisp acidity with notes of caramel and spice.

*175.00 Serves 10-12 guests*

## PACKAGES

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## WINE, CHEESE AND CHARCUTERIE EXPERIENCE

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### LA CREMA PINOT NOIR & SAN ANGELO PINOT GRIGIO:

WINE, CHEESE AND CHARCUTERIE EXPERIENCE  
Chef selection of local and regional meats and cheeses  
paired with two hand selected bottles of wine.

#### LA CREMA PINOT NOIR, SONOMA COAST, CALIFORNIA

Opens with vibrant aromas of cherry pie and sassafras supported by subtle earth tones and hints of rose petal and vanilla. Vibrant pomegranate and cranberry join in on the palate with notes of black licorice, espresso bean, sweet pipe tobacco and cherry cola leading to a lingering finish of sweet spice.

#### SAN ANGELO PINOT GRIGIO, TUSCANY, ITALY

Intense aromas of tropical fruit and citrus with flavors of pineapple and pear, this wine has well-balanced acidity and a long finish.

*195.00 Serves 10-12 guests*

### LOUIS MARTINI CABERNET SAUVIGNON & BEAULIEU VINEYARDS CHARDONNAY:

WINE, CHEESE AND CHARCUTERIE EXPERIENCE  
Chef selection of local and regional meats and cheeses  
paired with two hand selected bottles of wine.

#### LOUIS MARTINI CABERNET SAUVIGNON, SONOMA, CALIFORNIA

Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla.

#### BEAULIEU VINEYARDS CHARDONNAY, CENTRAL COAST, CALIFORNIA

Strong, fresh apple-citrus aromas with a hint of vanilla with moderate acidity that heightens the wine's approachable softness.

*170.00 Serves 10-12 guests*

### PACKAGES

A LA CARTE

CHEERS

THE SCOOP





## WINE, CHEESE AND CHARCUTERIE EXPERIENCE

These exclusive wine and charcuterie experiences offer a fun and delectable pairing of two wines and some of our chef selected local and regional meats and cheeses. We have already completed all the work for you – all wine and food selections have been paired by our culinary team – so sit back, relax and enjoy the event!

### "A" BY ACACIA PINOT NOIR & LA TORDERA GABRY ROSE, ITALY:

WINE, CHEESE AND CHARCUTERIE EXPERIENCE  
Chef selection of local and regional meats and cheeses  
paired with two hand selected bottles of wine.

### "A" BY ACACIA PINOT NOIR, CENTRAL COAST, CALIFORNIA

Vibrant red cherry, raspberry, and juicy dark plum  
to hints of sun warmed red rose petal and fragrant  
oak spices.

### LA TORDERA GABRY ROSE, VENETO, ITALY

A rose sparkler with a healthy floral bouquet of  
rose, raspberry and pomegranate. The wine has  
berry sweetness in the mouth and a generous  
smooth texture.

*170.00 Serves 10-12 guests*

#### PACKAGES

A LA CARTE

CHEERS

THE SCOOP

# À LA CARTE



**AT LEVY RESTAURANTS**, we have a passion for food and a genuine enthusiasm for showing you our heartfelt hospitality. We hope you enjoy this year's culinary line-up, featuring Game-Day Classics and new Signature Items that will make every event an experience to savor.

- // APPETIZERS \_\_\_\_\_
- // SUSHI \_\_\_\_\_
- // WARM APPETIZERS \_\_\_\_\_
- // GREENS \_\_\_\_\_
- // CLASSICS \_\_\_\_\_
- // CHEF SPECIALTY ENTRÉES \_\_\_\_\_
- // CLASSIC SIDES \_\_\_\_\_
- // HANDCRAFTED SANDWICHES,  
WRAPS AND FLATBREADS \_\_\_\_\_
- // BURGERS, SAUSAGES AND DOGS \_\_\_\_\_
- // TASTE CLUB KIDS MEAL \_\_\_\_\_
- // SNACKS \_\_\_\_\_
- // AVOIDING GLUTEN \_\_\_\_\_
- // SWEET SPOT \_\_\_\_\_
- // SUITE SWEETS \_\_\_\_\_
- // OUR FAMOUS DESSERT CART \_\_\_\_\_

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP



## APPETIZERS

ALL APPETIZERS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

### BUTCHER, BAKER AND CHEESE MAKER

Hand cut cheeses and sliced meats with artisan chutneys, mustards and local honeys with warm baguettes.

135.00 Serves 10-12

### FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips.

11.00 per person

### CHILLED SHRIMP COCKTAIL

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail and rémoulade sauces with fresh cut lemons.

135.00 for 30 pieces

### FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys.

10.50 per person

### FLATBREAD SQUARES SAMPLER

- Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and finished with a housemade pesto dressing.
- Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze.

10.95 per person

### MARKET FRESH FRUIT

10.50 per person

### GARDEN FRESH VEGETABLES

Served with firecracker ranch dressing.

9.50 per person

### CRAB, SPINACH AND ARTICHOKE DIP

With spinach, artichoke hearts, parmesan cheese and served with fresh baguette slices.

9.95 per person

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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E I G H T E E N



## SUSHI

### CLASSIC PLATTER

Shrimp Tempura, Negi Hamachi,  
California and Spicy Tuna Maki  
150.00 serves 10

### SPECIALTY PLATTER

Spicy "Tail of Two Tunas", Sunda  
Rainbow, Crunchy Pig-Hidden  
Lobster and Red Dragon Maki  
240.00 serves 10

### SUSHI/NIGIRI PLATTER

Maguro (tuna), Smoked Salmon,  
Sake (salmon), Tako (octopus),  
Hamachi (yellowtail), Suzuki  
(striped bass), Kani (king crab)  
and Ebi (shrimp)  
300.00 serves 10

### COMBINATION PLATTER

Sushi/Nigiri with Shrimp Tempura,  
California, Spicy "Tail of Two  
Tunas", and Crunchy Pig-Hidden  
Lobster Maki  
300.00 serves 10

### VEGAN PLATTER

Veggie Q (cucumber, shitake,  
oshinko, avocado, asparagus,  
spring mix, ponzu), Cucumber,  
Asparagus, and Garden (basil,  
mango mizuna, avocado,  
asparagus, cucumber, Ponzi) maki  
150.00 serves 10

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

19  
NINETEEN



## WARM APPETIZERS

ALL WARM APPETIZERS ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

### MACARONI AND CHEESE-STUFFED BAKED POTATO

Served with a side of scallion sour cream and smoked bacon.  
7.95 per person.

### SOUTHWESTERN NACHO BAR

Served hot with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers.  
10.95 per person  
Add pulled pork. 2.00 per person

### WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces.  
11.50 per person

### CHICKEN TENDERLOIN STRIPS

Tender strips of chicken coated in country breading served with honey mustard and tangy barbecue sauces  
12.75 per person

### CRAB CAKES

Served hot with mustard sauce and zesty lemon aioli.  
12.95 per person

### QUESADILLA TRIO

- ANCHO-MARINATED CHICKEN  
Served with cilantro and Monterey Jack cheese.
- CARNE ASADA  
With braised brisket, chopped onions, Oaxaca cheese and poblano peppers.
- VEGETABLE  
Served with spinach, mushroom, onions and pepper Jack cheese.

All accompanied by avocado crema and a smoky tomato salsa.  
13.95 per person

### SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings served with blue cheese dressing.  
11.25 per person

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

20  
T W E N T Y



## GREENS

ALL GREENS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

### MEDITERRANEAN SALAD

Tandoori chicken, mixed greens, Feta cheese, white beans, olives, artichoke hearts, and tomatoes with red wine vinaigrette.

9.95 per person

### HIGH PROTEIN VEGETARIAN SALAD

Mixed greens, kale, tofu, chickpeas, grilled corn, assorted vegetables and a chia seed vinaigrette.

7.95 per person

### CLASSIC CAESAR SALAD

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

9.00 per person

Add grilled chicken, steak or shrimp. 3.00 per person

### GRILLED VEGETABLE PASTA SALAD

Cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette.

6.00 per person

### COLESLAW

Crisp cabbage in a sweet and sour dressing.

5.50 per person

### ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese tossed in a honey-mustard vinaigrette.

9.00 per person

### CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette.

7.75 per person

### EDAMAME SALAD

With roasted red peppers, shallots, cilantro and ginger with a sweet soy vinaigrette.

7.00 per person

PACKAGES  
À LA CARTE  
CHEERS  
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## CLASSICS

ALL CLASSICS ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

### MEATBALL BAR

A selection of our handcrafted meatballs served hot with fresh rolls.

- Traditional beef with marinara sauce.
- Chicken with green chile verde sauce.
- Thai pork meatball with ginger-soy barbecue sauce.

13.95 per person

### GRILLED KABOBS

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

14.00 per person

### CHARRED AND CHILLED SALMON

Served on a green bean and snap pea salad with pickled red onions and black sesame vinaigrette.

12.95 per person

### STEAKHOUSE BEEF TENDERLOIN

Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, mustard, arugula and mini buns.

21.00 per person

### “FAJITAS” CARNE ASADA AND POLLO AL CARBÓN

- Grilled skirt steak topped with peppers, onions and queso fresco.
- Grilled chicken with chorizo and Chihuahua cheese.

Served hot with salsa cruda, sour cream and warm tortillas.

16.50 per person

### FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

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

17.25 per person

### STEAK AND CHICKEN TACOS

Queso fresco, fresh limes, avocado crema, housemade salsas with flour and corn tortillas, guacamole and crispy tortilla chips.

17.00 per person

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## CHEF SPECIALTY ENTRÉES

ALL CHEF SPECIALTY ENTRÉES ARE SERVED FOR A MINIMUM OF TWELVE PEOPLE.

THESE ENTRÉES ARE CREATED TO SAVOR IN YOUR SUITE. ALL ENTRÉES ARE SERVED HOT AND FRESHLY PREPARED BY ONE OF OUR CHEFS.

### GRILLED PEPPERCORN BEEF TENDERLOIN

Grilled to perfection and accompanied by a creamy horseradish sauce and Dijon mustard sauce. Served with grilled asparagus and homemade classic mashed potatoes. 44.95 per person

### HICKORY-SMOKED BEEF BRISKET

In-house smoked and served with our bourbon barbecue glaze. Accompanied by three cheese macaroni and homemade vegetable coleslaw. 34.95 per person

### NIMAN RANCH PORK LOIN

Smoked and Chef-carved with roasted corn and poblano salad, herb-roasted potatoes, apricot and cherry chutney, and barbecue sauce. 33.95 per person

### FARFALLE AND PENNE PASTA

Chef-prepared pasta to order with a variety of options. Farfalle or penne pasta with your choices of shrimp, chicken, pancetta, asparagus, grape tomatoes, mushrooms, or garlic along with three traditional pasta sauces—marinara, alfredo, or pesto. Served with grilled focaccia bread. 32.95 per person

### APPLEWOOD-SMOKED TURKEY BREAST

Served with traditional turkey gravy and dried cherry chutney. Accompanied by bistro-roasted vegetables and mashed potatoes. 34.95 per person

### STEAKHOUSE GRILL

Chef-carved aged strip steak accompanied by homemade classic mashed potatoes, creamed spinach and a steak sauce bar including horseradish cream, homemade steak sauce and wild mushroom demi-glace. 43.95 per person

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## CLASSIC SIDES

ALL CLASSIC SIDES ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

### THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses.  
6.00 per person

### GRILLED ASPARAGUS

Char-grilled chilled asparagus accompanied by lemon aioli.  
6.25 per person

### ISRAELI COUS COUS

With grilled vegetables  
5.95 per person

### HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic.  
5.50 per person

### TOASTED QUINOA

Tossed with dried apricots, sour cherries and crunchy almonds.  
5.95 per person

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À LA CARTE  
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T W E N T Y F O U R



## HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

ALL SANDWICHES, WRAPS AND FLATBREADS ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

### GRINDER SANDWICH

Salami, mortadella and provolone topped with olives, red onion, artichokes, garbanzo beans and red peppers tossed with red wine vinaigrette.  
10.95 per person

### CHICKEN FLATBREAD SANDWICH

Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens.  
10.75 per person.

### STEAK FLATBREAD SANDWICH

Garlic and black pepper crusted short rib, horseradish aioli red onion, vine ripe tomato, blue cheese and field greens.  
11.00 per person.

### SIGNATURE HANDCRAFTED WRAP TRIO

- **KOREAN STEAK**  
Kalbi-marinated beef, quinoa, kale, Napa cabbage, roasted corn, carrots, tomato and Asian Louie dressing in a whole wheat wrap.
- **GRECIAN**  
Grilled chicken breast, quinoa, housemade hummus, Kalamata olives, feta cheese, cucumbers, tomato, red onion and Greek vinaigrette in a whole wheat wrap.
- **BUFFALO CHICKEN**  
Grilled chicken tossed in buffalo hot sauce with Tuscan kale, baby spinach, Napa cabbage, romaine, carrots, tomato, celery, red onion and blue cheese dressing in a whole wheat wrap.  
13.95 per person. Serves 6

### GRILLED CAPRESE FLATBREAD SANDWICH

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad.  
9.75 per person

### MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our homemade Buffalo-style hot sauce, served warm and accompanied by mini soft rolls and cool celery blue cheese slaw.  
10.75 per person

### SMOKED PORK SANDWICHES

Smoked barbecue pork in our homemade barbecue sauce. Served hot with coleslaw and fresh rolls.  
11.50 per person

### ITALIAN BEEF

Italian beef slowly simmered in a traditionally seasoned au jus topped with grilled peppers and onions. Served with Italian hoagie rolls and spicy giardiniera  
11.50 per person

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## BURGERS, SAUSAGES AND DOGS

ALL HOT DOGS AND MORE ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

### NIMAN RANCH SAUSAGE SAMPLER

Featuring apple and Gouda cheese, chipotle cheddar and spicy Italian sausages. Served hot with Dijon, whole-grain and yellow mustards, sautéed peppers and onions, and apple cabbage slaw.  
13.25 per person

### MINI HAND CRAFTED BURGERS

- **TURKEY BURGER**  
Sun-dried tomato pesto, sautéed mushrooms and Swiss cheese on toasted brioche roll.  
12.25 per person.  
2 burgers per person
- **BEER CHEESE BURGER**  
Local beer cheese stuffed burger, topped with a sliced dill pickle and tomato on toasted brioche roll.  
12.25 per person.  
2 burgers per person

### HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips.  
10.75 per person

### BRATWURST AND SAUERKRAUT

Grilled bratwurst served on a bed of sauerkraut with fresh rolls and whole grain mustard  
9.50 per person

### ITALIAN SAUSAGE

Grilled and served with sautéed peppers and onions, giardiniera and Italian hoagie rolls  
11.50 per person

### MAXWELL STREET STYLE POLISH

Grilled with caramelized onions, yellow mustard, and fresh rolls  
10.00 per person

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À LA CARTE  
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## TASTE CLUB KIDS MEALS

6.95 PER PLAYER

Taste Club Kids Meals are accompanied by fresh fruit, carrot and celery sticks with ranch dip, a granola bar and a souvenir.

Our Taste Club Kids Meals are reserved for players twelve years and under with all-star appetites.

### HOT DOG

With all their favorite fixings.

### MAC AND CHEESE

A little sports fan favorite! Tossed in a cheddar cheese sauce.

### CHICKEN TENDERS

Served with a barbecue dipping sauce.

### GRILLED CHICKEN TENDERS

Served with a honey-mustard dipping sauce.

### TURKEY AND CHEDDAR SANDWICH

Served on whole-wheat bread.

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À LA CARTE  
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## SNACKS

ALL SNACKS SERVE TWELVE PEOPLE.

### SALSA AND GUACAMOLE SAMPLER

Housemade fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp tortilla chips.  
100.00 per order.

### BOTTOMLESS SNACK ATTACK

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.  
39.50 per order

### BOTTOMLESS BBQ SNACK BASKET

Ranch corn nuts, hot 'n spicy peanuts, barbecue corn stix and barbecue kettle-style potato chips.  
39.50 per order

### PRETZEL CROSTINI AND SPREADS

Satisfy savory and sweet with beer cheese and chocolate peanut butter spreads.  
39.00 per basket

### BOTTOMLESS FRESHLY POPPED POPCORN

12.75 per basket

### DRY-ROASTED PEANUTS

14.25 per basket

### SNACK MIX

12.75 per basket

### PRETZEL TWISTS WITH POMMERY MUSTARD DIP

12.75 per basket

### HONEY-ROASTED PEANUTS

14.00 per basket

### POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips.  
16.25 per basket

### GARRETT GOURMET POPCORN (GALLON)

Caramel crisp and cheese corn mix  
50.00 serves 6-8

### HEALTHY SNACK BASKET

Chomp and cheer with a variety of healthy options to balance your menu—from Pop Chips and dried mangos, to dark chocolate and Luna Bars.  
89.95 per order

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À LA CARTE  
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## AVOIDING GLUTEN

### AVOIDING GLUTEN SNACK BASKET

There's something for everyone on Game-Day! Enjoy a selection of avoiding-gluten snacks including:

Cherry Lärabar

Food Should Taste Good Olive Tortilla Chips

Caramel and Cheddar Popcorn

Eden Organic Berry Mix

NuGo Free Dark Chocolate Bar

22.25 per basket. Serves 1-2 guests

Levy Restaurants is just one call away and a Culinary or Guest Relations Representative will gladly offer recommendations and/or honor special requests towards an avoiding-gluten diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

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À LA CARTE  
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## SWEET SPOT

LET THEM EAT CAKE!

ALL OF OUR SIGNATURE DESSERTS CAN BE PACKAGED TO TAKE WITH YOU TO ENJOY AFTER THE EVENT WITH YOUR FAMILY AND FRIENDS.

### CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust.

49.00 per order. Serves 10

### FLUFFERNUTTER PIE

Rich cake-like peanut butter blondie packed with peanuts and peanut butter chips. Topped with creamy peanut butter filling, marshmallow topping and chopped peanut butter cups.

51.00 per order. Serves 10

### RED VELVET CAKE

4-layer red velvet recipe with white chocolate cream cheese icing. Finished with red velvet crumb and chocolate drizzle.

52.00 per order. Serves 12.

### CHOCOLATE MOCHA CAKE

Layers of chocolate and espresso and topped with chocolate pearls.

52.00 per order. Serves 12.

### SIX LAYER CARROT CAKE

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and toasted pecans.

59.00 per order. Serves 14

### CHOCOLATE PARADIS' CAKE

A rich chocolate génoise, layered with a chocolate ganache and candied toffee.

52.00 per order. Serves 12

### PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips.

65.00 per order. Serves 14

## SUITE SWEETS

### GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies.

8.50 per person

*Served for a minimum of six people.*

PACKAGES  
À LA CARTE  
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THIRTY



## 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 dessert cart.

### SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Chocolate Mocha Cake, Fluffernutter Pie, Chocolate Paradis' Cake, Chicago-Style Cheesecake to name a few.

### GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Peanut Butter and Jelly and Salted Caramel Pretzel.

### GOURMET COOKIES AND TURTLES

A sweet assortment of Chocolate Chunk, Reese's® Peanut Butter, White and Milk Chocolate Turtles.

### GIANT TAFFY APPLES

Peanut or loaded with M&M's®.

### NOSTALGIC CANDIES

A selection of Gummi® Bears, Malted Milk Balls and M&M's®.

And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, Disaronno® Amaretto, or Godiva Dark Chocolate.

### CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc.

The cake and candies will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

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À LA CARTE  
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THIRTY ONE



# CHEERS



**Levy Restaurants** is proud to offer you a wine list that boasts the top rated wines from Wine Spectator's 'Top 100 Wines of the Year.' We offer wines with a variety of characters, styles and bold flavors, providing you with the ultimate pairings for your savory food selections. Thirsty for a cocktail? Choose from our extensive list of premium liquors, beer, mixers and soft drinks.

// SPECIALTY DRINKS AND BEER

// COCKTAIL TRAYS

// BEER

// WHITE WINE

// RED WINE

// RESERVE WINES

// LIQUOR

// CHILL

// BEVERAGE REPLENISHMENT

PACKAGES  
A LA CARTE  
**CHEERS**  
THE SCOOP



## SPECIALTY DRINKS AND BEER

### SPECIALTY PITCHER

CAPTAIN MORGAN ISLAND PUNCH  
55.00 per pitcher

### BEER FLIGHTS

Not sure which beer to pick for your group? Why not try a variety with our flight package. Our Beer Flight package includes an assorted 6 pack of 3 different beers (2 of each). Let your group Taste, Discover and Enjoy a few options and your suite attendant will be happy to bring you additional six-packs of your favorites throughout the event.

#### CRAFT BEER FLIGHT

Ballast Point Even Keel  
Goose Island IPA  
Buckle Down Painted Turtle  
51.00

#### CIDER FLIGHT

Seattle Cider Semi-Sweet  
Angry Orchard Crisp Apple  
Johnny Appleseed  
51.00

#### BEER IN MEXICO FLIGHT

Corona Extra  
Montejo  
Modelo Especial  
46.50

PACKAGES  
A LA CARTE  
**CHEERS**  
THE SCOOP



## COCKTAIL TRAYS

Try something different today! You choose and we deliver a tray directly to your suite complete with the spirits, accoutrements and recipes. Shaken, stirred and mixed however you like it as the choice is yours. No need to worry about left over product as we will gladly secure the product for your next event and continue the party. Your suite attendant will lock and store the items for you at the conclusion of each event.

**CHEERS!**

**KETEL ONE VODKA  
BLOODY MARY TRAY**

130.00

**BULLEIT KENTUCKY  
BOURBON WHISKEY TRAY**

105.00

**KETEL ONE VODKA  
COSMOPOLITAN TRAY**

125.00

**PELIGROSO SILVER TEQUILA  
MARGARITA TRAY**

115.00

**TITO'S HANDMADE VODKA  
MOSCOW MULE TRAY**

120.00

PACKAGES  
A LA CARTE  
**CHEERS**  
THE SCOOP

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THIRTY FOUR



# BEER

**[SOLD BY THE SIX-PACK]**

## LOCAL AND CRAFT BEER

- Goose Island 312 Urban Wheat
- Goose Island IPA
- Buckle Down Painted Turtle
- Buckle Down Belt and Suspender IPA
- Goose Island Matilda
- Goose Island Sofie

- Budweiser 36.00
- Bud Light 36.00
- O'Doul's (non-alcoholic) 36.00
- Heineken 40.50
- Amstel Light 40.50
- Corona Extra 40.50
- Stella Artois 40.50
- Goose Island 312 Urban Wheat 40.50
- Goose Island IPA 40.50
- Shock Top Belgian White 40.50
- Buckle Down Painted Turtle 45.00
- Buckle Down Belt and Suspender IPA 45.00
- Ballast Point Even Keel 45.00
- Johnny Appleseed Hard Cider 45.00
- Goose Island Matilda (756ml bottle) 19.00
- Goose Island Sofie (756ml bottle) 19.00

**PACKAGES**  
**A LA CARTE**  
**CHEERS**  
**THE SCOOP**



## WHITE WINE

### SPARKLING

*Taittinger Brut La Francaise Reims, France*

Beautifully elegant, delicate flavors of poached apple, blackberry, and lemon underscored by final hints of toast and spice. 104.00

*Domaine Carneros by Taittinger, Napa Valley, California*

Featuring aromas of baked apple, golden apple, lime zest, honeycomb and vanilla. 67.00

*La Tordera Gabry Rose, Veneto, Italy*

Brilliant Rose with hints of strawberry, plums, raspberries, violets, sage and red pepper. Harmonious in its balance of sweetness and freshness. 48.00

*Stellina Di Notte Prosecco, Veneto, Italy*

Delicate aromas of lemon, pear, melon, and almonds. Light bodied with a touch of sweetness. 40.00

### PINOT GRIGIO

*La Crema Monterey Pinot Gris, Central Coast, California*

Opens with bright aromas of lemon zest, complemented by more subtle notes of honeysuckle, Asian pear and spice. 50.00

*San Angelo Pinot Grigio, Tuscany, Italy*

Refreshingly fruity and crisp, with notes of pear, peach, anise and honey. 47.00

*Sterling Pinot Grigio, Central Coast, California*

Delicate aromas of honeysuckle combined with flavors of ripe pear and rich grapefruit. 46.00

### CHARDONNAY

*Sonoma-Cutrer Chardonnay,*

*Sonoma Coast, California*

Bosc pear and white peach are accented with toasted nuts, oak spice, a hint of vanilla, and a touch of butter. An all-star chardonnay. 60.00

*Kendall-Jackson 'Vintner's Collection'*

*Chardonnay, California*

Beautifully integrated tropical flavors of pineapple, mango, and papaya with citrus notes. A hint of toasted oak and butter rounds out to a long, lingering finish. 48.00

*Cakebread Cellars Chardonnay,*

*Napa Valley, California*

Luxuriously fragrant aromas of ripe pear, apple, and guava are complemented by hints of honeysuckle, mineral, and toasted oak. 82.00

*Sterling Vintner's Collection Chardonnay,*

*Central Coast, California*

Light to medium-bodied featuring a flavorful balance between pears, apples, and citrus. 51.00

*Beaulieu Vineyard Chardonnay,*

*Central Coast, California*

Full-bodied combining lush apple and pear aromas, woven together with toasty oak spices. 43.00

PACKAGES  
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THIRTY SIX



## WHITE WINE

### OTHER WHITES

*Uppercut Sauvignon Blanc, North Coast, California*

Light and tropical, marked by pleasant layers of pineapple, guava and melon with a citrus finish. 42.00

*Craggy Range Sauvignon Blanc,  
Martinborough, New Zealand*

Elegant combination of lovely aromas of citrus blossom, lime, jasmine and a faint hint of fresh honey. Balanced with a dry, fresh and long finish. 59.00

*Coastal Ridge White Zinfandel, Lodi, California*

Light magenta with hints of strawberries, plums, cherries and red apples. 41.00

*Beaulieu Vineyard Riesling, Central Coast, California*

Medium-bodied with floral and fruit aromas complemented by notes of rich honeysuckle and lychee. 38.00

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THIRTY SEVEN



## RED WINE

### CABERNET

*Louis Martini Cabernet Sauvignon,  
Sonoma, California*

Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla. 49.00

*Dynamite Cabernet Sauvignon,  
North Coast, California*

Highlighting expressive mountain fruit layered with chocolate, cedar and spice, cherry and fresh plum, culminating in a smooth, velvety delivery. 61.00

*Beaulieu Vineyards Cabernet Sauvignon,  
Napa Valley, California*

The fruit-focused aromas and flavors take center stage, while subtle vanilla-oak and mocha nuances entice in the background. 54.00

*Provenance Rutherford Cabernet Sauvignon,  
Napa Valley, California*

Lively red currant, black cherry and wild blackberry aromas layered with classic mocha and toffee character. 83.00

*Sequoia Grove Cabernet Sauvignon,  
Napa Valley, California*

A seamless arc of flavor hinting aromas of blackberry, black cherry, and clove, with background notes of coffee and vanilla. 80.00

*Uppercut Cabernet Sauvignon, Napa Valley, California*

Generous black cherry and blackberry aromas, hints of mocha, anise, and tamari, complimented by a plush texture that carries the rich dark-fruit flavors through a lingering finish. 59.00

### PINOT NOIR

*La Crema Pinot Noir, Sonoma Coast, California*

Lovely, vibrant hints of cherry pie and sassafras, supported by subtle earth tones of rose petal and vanilla. 47.00

*King Estate Pinot Noir, Willamette, Oregon*

Flavors of pomegranate, vanilla, cherry, oak, and lavender, with a soft rich entry, nice texture, and a long lively finish. 60.00

*The Monterey Pinot Noir,  
Monterey County, California*

Lush body and silky texture. Aromas include ripe blackberries, cherry preserves, vanilla hazelnuts and toasted French oak. 55.00

*"A" by Acacia Pinot Noir, Central Coast, California*

Vibrantly exudes flavors from vibrant red cherry, raspberry and juicy dark plum, to hints of sun-warmed red rose petal and fragrant oak spices. 43.00

*Loveblock by Kim Crawford Pinot Noir,  
Central Otago, New Zealand*

Aromatic bouquet of intense dark fruit, Black Doris plum, blueberry, cloves and spices, finishing with dark fruit sweetness. 64.00

PACKAGES  
A LA CARTE  
CHEERS  
THE SCOOP

THIRTY EIGHT



## RED WINE

### OTHER REDS

*Navarro Correas Colección Privada Malbec,  
Mendoza, Argentina*

Flavors strong in plums and cherries accompanied by strong - almost astringent - tannins. The finish is long but flavorful and pleasant. 40.00

*Rosenblum Vineyard Designate Zinfandel,  
Paso Robles, California*

Smoothly comprising of bright red fruit that flares around a rich berry core, touched by toasted oak and cloves. 57.00

*Beaulieu Vineyard Beauvorange,  
Napa Valley, California*

A dynamically fruit-forward wine, boasting plush aromas of blackberry, plum and chocolate-cherry-truffle, with additional notes of black pepper, spice, and a touch of bay leaf. 68.00

*Beaulieu Vineyards Tapestry,  
Napa Valley, California*

Blackberry and cassis comes from the wine's core of Cabernet Sauvignon while black-cherry notes reveal a generous blending of Merlot. Cabernet Franc, Petit Verdot and Malbec add violet, forest loam and graphite notes contributing to the rich texture 104.00

*Marchesi de' Frescobaldi Nipozzano  
Chianti Rufina Riserva, Tuscany, Italy*

Strong aroma of black currant, leather, dried herbs, menthol, cranberry and wild berries. This wine has a smooth and silky texture but still retains the signature rough edge of a good Chianti. 51.00

*Allegrini Palazzo della Torre "baby Amarone", Veneto, Italy*  
Deep ruby red in color, brimming with notes of dark, dried cherries, blackberries, and hints of dates 53.00

*Don Miguel Gascón Colosal Red Blend,  
Mendoza, Argentina*

A bold Malbec based red blend that displays the ripe red and black fruit flavors of Bonarda and Syrah, and the deep, rich character of Cabernet Sauvignon. Soft and round tannins are complemented by layers of black cherry, dark cherry, spices and licorice. 43.00

*St. Francis Old Vines Zinfandel,  
Sonoma County, California*

Deep aromas and flavors of ripe black cherries are laced with spice and toasted oak notes in this full-bodied wine of velvet tannins and a long finish. 50.00

*Concha Y Toro Gran Reserva Malbec,  
Chile, South America*

Intense aromas of black fruits, blueberries, black plums, and chocolate. Concentrated, with soft, sweet tannins. Flavors of black fruit. Good structure and density 44.00

*Rodney Strong "Symmetry" Meritage,  
Alexander Valley, California*

An opulent bouquet of blackberries, cassis and sweet spices which unfold on the palate with layers of black fruits, dark chocolate and spice. 88.00

*Poggio al Tesoro Sondaia Bolgheri Superiore,  
Tuscany, Italy*

A Cabernet Sauvignon, Merlot and Cabernet Franc blend, this shows immense density and richness, and it exudes bright tones of cherry, blackberry, chocolate, tar, clove and licorice. 88.00

PACKAGES  
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THIRTY NINE





## RED WINE

### MERLOTS

*Provenance Merlot, Napa Valley, California*

Opens to a lush red currant, blackberry and black cherry aromas, with hints of pepper and black olive, finishing with notes of cranberry and pastry crust. 72.00

*Sebastiani Alexander Valley Merlot,  
Sonoma County, California*

Aromas of ripe Bergamot tea mingled with cassis, black cherry and mocha create an enticing mix of blackberry and dried herbs. 53.00

*William Hill Central Coast Merlot,  
Central Coast, California*

Rich flavors with aromas of blackberry, black cherry and toasty oak underlined with hints of black cherry, pepper and chocolate 43.00

PACKAGES  
A LA CARTE  
CHEERS  
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FORTY



## RESERVE WINES

*Tenuta San Giorgio Ugulforte Brunello di Montalcino  
2009, Tuscany, Italy*

Deep brilliant garnet colour with slight orange reflections. Ample and complex bouquet, reminiscent of cherry, prune, mint and sweet tobacco. Very full bodied and harmonic, silky and slightly dry with impressively long and pleasantly fruity aftertaste. 125.00

*Tenuta L'Illuminata Barolo Tebavio 2009,  
Piedmont, Italy*

Its bouquet is ample and complex, with notes of violet and pleasant hints of cinnamon, clove, vanilla and cherry. The flavour is rich, harmonious and slightly dry, and gives way to a long lasting aftertaste where floral and liquorice tones predominate. 130.00

*Masi Costasera Amarone della Valpolicella Classico  
DOC 2010, Veneto, Italy*

Ripe dark fruit, nutmeg, clove and tobacco aromas lead the nose on this bold and balanced wine. The rich palate delivers black plum, raisin, cinnamon, black pepper and licorice supported by velvety tannins and fresh acidity. 160.00

*Beaulieu Vineyards "George de LaTour Private  
Reserve" Cabernet Sauvignon, Napa Valley, California*

Delightfully pure and flavorful, with generous plum, blueberry and blackberry notes, framed by solid yet friendly tannins. 165.00

*Concha y Toro Don Melchor Cabernet 2011,  
Chile, South America*

The aroma of this wine is elegant and complex, brimming with notes of black currants and spice complemented by chocolate and tobacco. Soft tannins give way to evolving freshness with an elegant, persistent finish 150.00

PACKAGES  
A LA CARTE  
CHEERS  
THE SCOOP

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FORTY ONE



## LIQUOR

### VODKA

- Smirnoff 58.00
- Tito's Handmade 70.00
- Ketel One 72.00
- Ketel One Citroen 72.00
- Ketel One Oranje 72.00
- Grey Goose 82.00
- Grey Goose La Poire 82.00
- Grey Goose Cherry Noir 82.00
- Ciroc 84.00

### SCOTCH

- J&B 77.00
- Dewar's "White Label" 74.00
- Johnnie Walker Red 78.00
- Johnnie Walker Black 84.00
- Johnnie Walker Blue 275.00
- The Macallan 12 Year Old (750ml) 93.00
- Talisker (750ml) 105.00

### WHISKEY

- Seagram's V0 68.00
- Seagram's 7 58.00
- Crown Royal 79.00
- Crown Royal Maple 79.00
- Crown Royal Apple 79.00
- Crown Royal Reserve (750ml) 110.00
- George Dickel Rye 65.00
- George Dickel 65.00
- Jack Daniel 76.00
- Jack Daniel Honey 76.00
- Jack Daniel Tennessee Fire 76.00
- FEW Whiskey 93.00
- Bulleit 76.00
- Bulleit Rye 76.00
- Fireball Cinnamon Whiskey 62.00
- Ridgemont Reserve 1792 (750ml) 63.00
- Templeton Rye 78.00
- FEW Bourbon 82.00

### GIN

- Tanqueray 68.00
- Tanqueray No. Ten 80.00
- Bombay Sapphire 72.00
- Bombay Sapphire East 82.00
- Hendricks 77.00
- Nolet (750ml) 92.00
- Deaths Door (750ml) 68.00
- FEW American Gin 76.00

PACKAGES  
A LA CARTE  
CHEERS  
THE SCOOP

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FORTY TWO



## LIQUOR

### TEQUILA

- Peligroso Silver (750ml) 72.00
- Peligroso Reposado (750ml) 77.00
- Don Julio Blanco (750ml) 89.00
- Don Julio Reposado (750ml) 95.00
- Don Julio 1942 (750ml) 240.00

### RUM

- Bacardi Superior 58.00
- Captain Morgan Spiced Rum 66.00
- Parrot Bay by Captain Morgan 55.00
- Myers's 68.00
- Captain Morgan White 66.00
- Captain Morgan Cannonball 70.00

### MISCELLANEOUS

- Disaronno Amaretto 65.00
- Sambuca Romana 60.00
- Sweet Vermouth 19.00
- Dry Vermouth 19.00
- Grand Marnier 80.00
- Bailey's Irish Cream (750ml) 65.00
- Cointreau 78.00
- Frangelico 80.00
- Remy Martin VSOP 98.00
- Godiva Dark Chocolate (750ml) 61.00
- Godiva White Chocolate (750ml) 61.00

PACKAGES  
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CHEERS  
THE SCOOP

FORTY **43** THREE



## CHILL

[SOLD BY SIX-PACK UNLESS OTHERWISE INDICATED]

### SOFT DRINKS

- Coca-Cola 16.50
- Diet Coke 16.50
- Coke Zero 16.50
- Sprite 16.50
- Sprite Zero 16.50
- Barq's Root Beer 16.50
- Ginger Ale 16.50
- Gold Peak Iced Tea, 16oz bottle 6.75

### JUICES

- Cranberry Juice 14.00
- Grapefruit Juice 14.00
- Orange Juice 14.00

### WATER AND CLUB SODA

- Culligan Bottled Water 18.50
- Sparkling Mineral Water 17.50
- Tonic 16.50
- Club Soda 16.50

### MISCELLANEOUS BEVERAGES

- Fresh-Roasted Regular Coffee 9.25
- Fresh-Roasted Decaffeinated Coffee 9.25

### ENERGY DRINKS

[sold by the 4-pack]

- Red Bull 24.00
- Sugar Free Red Bull 24.00
- Red Bull Blue Edition (blueberry) 24.00
- Red Bull Red Edition (cranberry) 24.00

### BAR SUPPLIES

- Bloody Mary Mix 9.00
- Sweet & Sour Mix 9.00
- Margarita Mix 9.00
- Lime Juice 9.00
- Stirrings Simple Pomegranate Martini 20.00
- Stirrings Simple Cosmopolitan Martini 20.00
- Stirrings Simple Bloody Mary 20.00

PACKAGES  
A LA CARTE  
CHEERS  
THE SCOOP

FORTY FOUR



## BEVERAGE REPLENISHMENT

YOU MAY CHOOSE BETWEEN TWO OPTIONS TO REPLENISH THE BEVERAGES IN YOUR EXECUTIVE SUITE.

### 1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Executive Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

#### RECOMMENDED BEVERAGE RESTOCK PAR

- [1] bottle each of whiskey or bourbon, vodka, rum and tequila
- [1] liter each of Bloody Mary Mix and Margarita Mix
- [2] six-packs each of Coca-Cola and Diet Coke
- [1] six-packs each of Sprite/Sprite Zero, Culligan Bottled Water, tonic water, etc.
- [1] bottle each of white and red wine
- [1] bottle of sparkling wine
- [4] six-packs of beer: [2] domestic and [2] import
- [1] six-packs each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 312-455-7419 or 312-455-7457 and they can help you make your selections.

### 2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 2:00 p.m. CST two business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Guest Relations Representative at 312-455-7419 or 312-455-7457. Orders can also be received via e-mail at [UCSuiteEats@LevyRestaurants.com](mailto:UCSuiteEats@LevyRestaurants.com), and for licensed suiteholders to order online [www.e-levy.com/UnitedCenter](http://www.e-levy.com/UnitedCenter).

#### BE A TEAM PLAYER DRINK RESPONSIBLY

The United Center 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 the United Center a safe and exciting place for everyone.

PACKAGES  
A LA CARTE  
CHEERS  
THE SCOOP

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FORTY FIVE



## THE SCOOP

### HOURS OF OPERATION

Location Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

For licensed suite holders, online ordering is now available at [www.e-levy.com/UnitedCenter](http://www.e-levy.com/UnitedCenter).

To reach a Representative, dial: 312-455-7419/312-455-7457 or e-mail: [UCSuiteEats@LevyRestaurants.com](mailto:UCSuiteEats@LevyRestaurants.com).

### QUICK REFERENCE LIST

Levy Restaurants Guest Relations Manager 312-455-7420

Levy Restaurants Guest Relations Representative 312-455-7419 or 312-455-7457

Levy Restaurants Accounting Department 312-455-7432

United Center Leased Suite Holders [www.e-levy.com/UnitedCenter](http://www.e-levy.com/UnitedCenter)

### FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, two business days prior to each event.

Orders can also be received via e-mail at [UCSuiteEats@LevyRestaurants.com](mailto:UCSuiteEats@LevyRestaurants.com), and for Licensed Suiteholders to order online at [www.e-levy.com/UnitedCenter](http://www.e-levy.com/UnitedCenter). Orders can be arranged with the assistance of a Guest Relations Representative at 312-455-7419 or 312-455-7457 during normal business hours.

If for any reason a game is cancelled (cold, snow, rain, etc.) and the arena does NOT open, you will not be charged for your food and beverage order. If the gates to the arena open for ANY amount of time and the game is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite courtesy phone.

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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FORTY SIX



## THE SCOOP

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

1. Alcoholic beverages cannot be brought into or taken out of the United Center.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
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.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

### FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

### SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements. It's really one-stop shopping balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

### SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, and cups. We recommend that supplies be kept in the same location to facilitate replenishment.

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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## THE SCOOP

### SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

### PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Levy Restaurants, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to applicable sales tax. Additional payment for tips or gratuity for service is voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at the United Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

### EVENTS AT THE UNITED CENTER

The rich tradition at the United Center 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. The United Center has great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact our Director of Sales at 312-455-7412.

PACKAGES  
À LA CARTE  
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THE SCOOP

FORTY EIGHT  
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