



MENU

Catering & Private Events



Levy Restaurants



A warm Chicago
WELCOME

WELCOME to the United Center, where our talented team of sports and entertainment food and beverage professionals aim to always provide a memorable experience. Whether you choose our catering services for a basketball game, hockey game, concert or special event, our promise is to deliver the same level of customer service and food quality.

Our catering menu offers our signature chef tables, receptions and plated dinners, all with varying cuisines. Our team is happy to Customize any menu to accommodate all of your event needs.

“Chef Mike Describes his approach as simplistic, focusing on seasonal and quality ingredients to add a twist to Midwest flavor. “My goal is to express the best that the Midwest has to offer.” The result is refined foods with a twist that, coupled with gracious service, leads to a new and exciting dining experience.”

Your Chef
Michael J. Arcomone

Chef Mike Arcomone brings a wealth of culinary experience and passion to the United Center. He is thrilled to lead the kitchen of the “Madhouse on Madison” and strives to bring fresh flavors and innovative twists on dishes while keeping true to fan favorites and Chicago flavors. Chef Mike has participated in several high profile facility openings for Levy including Pepsi Center, Conseco Fieldhouse and Churchill Downs, home of the Kentucky Derby. He has also had the privilege of supporting at a number of major events including the NBA and MLB All Star Games, World Series, Super Bowls, Ryder Cup and 3 Stanley Cup Finals. Prior to joining Levy, Chef Mike spent time in the kitchen at Harry Caray’s and Rosewood restaurant in Rosemont, IL. Originally from Philadelphia, he has made Chicago his home for the last 27 years.



SIGNATURE “CHICAGO” BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our signature freshly baked cinnamon bun cloaked in subtly sweet cream cheese and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.



SIGNATURE “CHICAGO” BREAKFAST EXPERIENCE

Our signature spread of cinnamon buns with warm sweetened cream cheese, fresh squeezed juice, seasonal fruits, and a coffee selection serves up all the breakfast basics that we’re proud to share with our guests

15.95 PER GUEST

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.

BREAKFAST BREADS & PASTRIES

Selection of Fresh Baked Muffins
Deli Style Bagels and Cream Cheese
Breakfast Breads
Plain and chocolate filled croissants

CHOOSE TWO 5.00 - CHOOSE THREE 10.00

EGGS, YOGURTS, HOT CEREALS, AND BREAKFAST MEATS

Scrambled Eggs
Italian Egg Strata
French toast Casserole with Warm Syrup
Steel Cut Oatmeal with nuts, dried fruit,
and cinnamon
Assorted Cereals and Cold Milk
Greek Yogurt (Plain, Fruit, and Low-fat)
Pork Sausage Patties
Turkey Sausage
Applewood Smoked Bacon
Chicken Apple Maple Links

CHOOSE THREE 12.00

+3.50 per guest for each additional choice

BREAKFAST SANDWICHES

Leghorn Chicken and Egg Biscuits
Smoked Ham, Egg, Swiss cheese on
Pretzel Bread
Pepper and Egg Croissant
Egg white, spinach and tomato on
Whole grain bagel
Fontanini Italian Sausage, Egg, and
Cheese Wrap

5.00 EACH

PLATED BREAKFAST

All of our items are served with warm
freshly baked pastries, honey butter,
and raspberry preserves.

Selection 1 Michigan Blueberry Pancakes
with Blueberry Coulis with Maple Syrup

21.00

Selection 2 Fresh scrambled eggs, with
bacon, Yukon Gold potatoes and roasted
grape tomatoes

19.00

Selection 3 Pilsen Skillet with Scrambled
Eggs, Chorizo, Papas Jalisco and Salsa
cruda

20.00

MAKE YOUR OWN MARKET SALAD

Let us bring the farmer's market to you. We've selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect--and personalized just for you.



MAKE YOUR OWN MARKET SALAD

Build your own salad and our action chef will toss it with your favorite house-made vinaigrette. All salads are served with old world sliced breads and crackers.

31.00 PER GUEST

Extra toppings can be added for an additional cost. Served for a maximum of 100 guests.

GREENS

choose two

- Mixed Baby Greens
- Romaine Lettuce
- Iceberg
- Baby Spinach
- Kale and Field Greens Blend

PROTEINS

choose two

- Grilled Chicken
- Roast Sirloin of Beef
- Roast Turkey
- Lillie's Q House Smoked Pork
- Applewood Bacon

+5.00 per guest for each additional choice

CHEESE

choose two

- Blue Cheese
- Jack Cheese
- Cheddar Cheese
- Feta Cheese
- Parmesan Cheese

+2.00 per guest for each additional choice

TOPPINGS

choose five

- Avocado
- Quinoa
- Brown Rice
- Dried Fruit
- Shredded Carrots
- Cucumbers
- Kalamata Olives
- Grape Tomatoes
- Yellow and Red Peppers
- Broccoli
- Cauliflower
- Black Olives
- Red Onions
- Black Beans
- Chopped Eggs
- Nuts and Seeds
- House made Croutons

+2.00 per guest for each additional choice

DRESSINGS

choose two

- Creamy Parmesan
- Blue Cheese
- House Made Buttermilk Ranch
- House Made Balsamic Vinaigrette
- House Made Thousand Island
- House Made Red Wine Vinaigrette

+2.00 per guest for each additional choice

CHEF'S BEST BOX LUNCHES

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.



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.

27.00 PER BOX

GOURMET SANDWICHES

choose two

Italian Super Hero with genoa salami, Capicola, Provolone cheese, cherry pepper relish

Roasted Turkey with Brie, baby spinach, caramelized onion and strawberry preserves on multi-grain bread

Mrs. Levy Deli Style Chicken Salad
Fresh-made with celery, carrots, orange mayonnaise

Roast sirloin of beef on ciabatta with onion jam, spinach and Boursin cheese

Smoked ham and Swiss on homemade pretzel, with lettuce, tomato and dijonaise

All American Flatbread with shaved turkey, roast beef and salami with sliced tomatoes, butter lettuce and shaved red onion

Grilled Caprese Flatbread with fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli

Summer vegetable and Tofu flatbread with grilled zucchini, romaine, vine-ripe tomatoes, marinated and seared tofu, chipotle veganaise and sun-dried tomato pesto

Quinoa Whole Wheat wrap with carrots, tomato, lettuce and hummus

FARMER SALADS

choose one

Vegetarian Greek Salad with Chopped romaine, feta, Kalamata olives, red onion, cucumber and house made Greek dressing

Antipasti Salad with grilled zucchini, olives, tomatoes, and roasted peppers, artichokes, shaved Parmesan and house made red wine vinaigrette

Vegan Harvest Grain Salad with roasted vegetables, dried fruit, quinoa, baby greens and housemade white balsamic dressing

Add Chicken to Any Salad for 2.00

WHOLE FRUIT & CHIPS

choose two

Assorted Whole Fruit

Barbecue Chips

Kettle Chips

Lillie Q Chips (BBQ, Salt & Pepper, Pimento Flavors)

Granola Bar

DESSERTS

choose one

Chocolate Brownie or Blondie

Chocolate Chip Cookie

Peanut Butter Cookie

Individual Yogurt

PLATED MEALS

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



PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with signature rolls, garlic butter and roasted bell pepper butter. Round out your entree option with gourmet salads and desserts

ENTRÉES

Chicken

Lemon Garlic Chicken with caramelized onion and Gruyere potato terrine, seasonal vegetables and thyme au jus **26.00**

Boursin Stuffed Chicken Breast with chive potato puree, seasonal vegetables and natural au jus **29.00**

Reds

Chicago Steakhouse Style Bone-in Rib Eye with Double Baked Potato, honey glazed carrots and natural cabernet reduction **44.00**

Pan Seared Tenderloin of Beef with smoked sea salt, fingerling potatoes, bistro vegetables and red wine demi **48.00**

Pork

Grilled Pork Chop with smashed brown sugar yams, roasted root vegetables and port wine glaze **32.00**

Seafood

Baha Yellow Tail with sweet soy and citrus glaze, wasabi whipped potatoes, snap peas, julienned leeks, red peppers and carrots **39.00**

Pan Seared Salmon with butter braised Yukon gold potatoes, creamed spinach and leeks and red pepper jam **39.00**

SALAD

Baby Lettuce Salad with tomatoes, cucumber, carrot, black olives, feta, aged balsamic vinaigrette or ranch **6.50**

Caesar Salad with crisp romaine and shaved parmesan, house made garlic croutons and creamy Caesar dressing **6.00**

Baby Spinach Salad with berries, Golden raisins, goat cheese, toasted almonds and house made cinnamon dressing **8.00**

Wedge Meets Cobb with iceberg, watercress, Gorgonzola, Cheddar, bacon, tomato, hard eggs and house made avocado ranch **9.00**

Bibb Salad with bibb lettuce, roasted pears, dried cranberries, grilled pineapple, Goat cheese and yogurt dressing **8.00**

Baby Spinach Salad with tomato, asparagus, roasted cauliflower and house made red curry coconut dressing **9.00**

Leghorn Organic Kale Salad with quinoa, carrots, apples, Beets, celery, cucumber, blue cheese crumble and Red wine vinaigrette **10.00**

DESSERTS

choose one

Chicago Style Eli's Cheesecake with raspberry sauce **8.00**

Seasonal Flavored Cheesecake with whipped cream garnish **10.00**

Flourless Chocolate Decadences with raspberry sauce **9.00**

Chicago's Own Sweet Mandy B's Signature Cupcake **5.00**

Six Layer Carrot Cake with sweet cream cheese frosting **10.00**

Taylor Street Style Tiramisu cake **8.00**

Rainbow Layered Cake with white chocolate creamy frosting **10.00**

SMALL BITES & BREAKS

SMALL BITES & BREAKS

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.

HORS D'OEUVRES

Poultry

Legacy Turkey Burger American cheese with herb mayonnaise **6.00 each**

Chicken and Jack Cheese Quesadilla with avocado crema **4.00 each**

Jake Melnik's Buffalo or Fire Cracker Wings served with blue cheese dip and ranch dip **3.00 each**

Turkey Meatball Slider **4.00 each**

Chicken Parmesan Slider with marinara and fresh mozzarella **4.00 each**

Beef

Mini Cheeseburger lettuce, tomato, shaved onion and secret sauce **4.00 each**

Legacy All-Beef Burger, grass fed with American cheese, shredded lettuce, tomato and secret sauce **6.00 each**

Braised Short Rib filled Potato **4.00 each**

Beef Wellington with horseradish cream **4.00 each**

Mini Cheesesteaks with White American Cheese and onions **4.00 each**

Pork

Fennel sausage stuffed mushroom **4.00 each**

Mini Buffalo Pulled Pork served with celery blue cheese slaw on mini soft roll **4.00 each**

Seafood

Mini Crab cake with lemon aioli **5.00 each**

Chili-Garlic Shrimp Satay with lime and mint sauce **5.00 each**

Bloody Mary Shrimp Shot **5.00 each**

Vegetable

Vegetable Samosa with Raita (cucumber yogurt sauce) **3.50 each**

Pear and Roquefort Phyllo **3.50 each**

Spinach and Parmesan risotto stuffed mushroom **3.50 each**

Tomato Basil Crostini **3.50 each**

Bite Size Vegetarian Spring rolls **3.50 each**

Italian Arancini with peas, mozzarella cheese and warm marinara sauce **4.00 each**

Spinach and Mushroom Quesadilla with Pico de Gallo **3.50 each**

Spanakopita **3.50 each**

SMALL PLATES

Korean BBQ Pork belly with Spicy Korean barbecue sauce, crispy chicharrones and carrot lime salad **8.00 each**

Bacon Wrapped Scallop wrapped in Applewood smoked bacon **10.00 each**

Chicken Cordon Blue with stuffed with black forest ham, gruyere cheese **8.00 each**

Short Rib Gnocchi house made potato gnocchi, braised short rib in a tomato ragout **8.00 each**

Grilled Lamb Chop with thyme and basil herb rub and sweet balsamic glaze **8.00 each**

Chicken Tandoori Drumettes with Basmati rice and raita **6.00 each**

Basil Marinated Shrimp with Asiago risotto and pesto oil **8.00 each**

Sweet Potato and Quinoa Cake (Vegan) with minted pea and cauliflower puree with sweet potato chip **8.00 each**

GARDEN FRESH CRUDITÉ

Fresh cut vegetables with sundried tomato mascarpone and buttermilk ranch dip **8.00 pp**

WILLY WONKA JUNK FOOD

Milk chocolate dipped potato chips, strawberries, and marshmallows. Dark chocolate dipped pretzel rods, hickory bacon, orange peel, pineapple, and bananas **13.00 pp**

ARTISANAL CHARCUTERIE

Imported prosciutto, salami, mortadella, and coppa served with pickled vegetables, sliced old world breads and flavored olive oil **16.00 pp**

INTERNATIONAL CHEESE DISPLAY

Chefs Selection of Local International Cheeses, served with orange blossom honey, fresh seasonal berries, dried fruit garnish, sliced breads, crackers and bagel chips **12.00 pp**

HUMMUS TRIO

Traditional, roasted bell pepper and Kalamata olive. Served with crispy carrot, celery, crackers, and pita chips **9.00 pp**

ARTISANAL BAVARIAN PRETZEL

A United Center Signature Snack. Hand rolled in-house and served warm.

Spicy brown mustard | Local Beer & Cheddar with horseradish dip | Creamy Peanut Butter and Chocolate | Cinnamon vanilla frosting

8.00 EACH

ALL DAY CHEF TABLES



TEX-MEX

Our Mexican themed Chef Table creates a lively festive atmosphere as chefs prepare fresh guacamole in an authentic molcajete alongside assorted salsas ranging from mild to zesty and toasty warm chips. Rich, savory entrees round out this exciting signature experience

52.00 PP

ENTREES

choose two, additional choice 10.00 pp

Pollo Adobado Ancho-marinated chicken breast with slow-cooked peppers and Chihuahua cheese

Carnitas Braised Pork with cilantro, white onion and grilled pineapple. Served with warm tortillas.

Tinga de Res Braised beef brisket with tomatillo-habanero salsa, cilantro slaw and pickled red onion

Pollo con Platano Pan-roasted chicken marinated in orange-achiote sauce, topped with pico de gallo, queso fresco crema. Served with sweet plantains and pickled chipotle onion

Arrachera Guajillo chile and tequila marinated pork or chicken with chile rajas and Menonita cheese

"Firecracker" Fajitas Chicken or Vegetarian

SIDE PLATTERS

choose three, additional choice 6.00 pp

Black Bean and Roasted Corn Salad

Mexican Chopped Salad with cilantro vinaigrette

Jicama Salad with mango, watermelon and honey-lime vinaigrette

Fiesta Rice

Cilantro Lime Rice

Potatoes with cheese

Corn Elote with queso fresco

Vegetarian Tortilla Soup

DESSERT

choose one, additional choice 6.00 pp

Key Lime cheesecake

Peach Cobbler with fresh whipped cream

Double Chocolate Bread Pudding

Churros tossed in cinnamon sugar with chocolate and caramel sauce

TRADITIONAL SPAIN

Our Spanish chef table brings the culinary spirit of the region to life with action chefs preparing authentic dishes fresh for your guests.

49.00 PP

ENTREES

choose two, additional choice 6.00 pp

Pollo Al Horno Baked chicken with fresh herbs

Tortilla Espanola Egg and potato quiche

Chuleta Frita Fried pork chops

Beef Empanadas Creamy cilantro lime dipping sauce

Albondigas Spanish meatballs with chorizo and beef in a red wine beef sauce

Smoked Paprika White Bean Stew

SIDE PLATTERS

choose two, additional choice 5.00 pp

Croquetas Potato, ham and cheese croquette

Gazpacho

Tumbet Roasted vegetables with tomato sauce and herbs

Patatas Bravas Roasted potatoes with a spicy aioli

Chorizo Patatas Onions, chorizo and potatoes

DESSERT

choose one, additional choice 5.00 pp

Vanilla Caramel Flan with vanilla egg custard, caramel

Crema Catalana "Spanish crème Brulee milk, vanilla, lemon, cinnamon Egg custard

Spanish Nutella Churro – Spanish classic dessert, Nutella chocolate, cinnamon sugar

Spanish Cream Cake light yellow cake, pecan, coconut, and frosting

ALL DAY CHEF TABLES

continued



ITALIAN BISTRO

Explore the artisanal side of Italy with expertly curated charcuterie boards showcasing hand carved prosciutto and gourmet cured meats complemented by a bounty of complex cheeses and tangy pickled vegetables.

30.00 PP

ARTISAN MEATS

choose 3

Prosciutto
Genoa salami
Soppressata
Mortadella
Cappicola
Prosciutto Cotto
Roast Turkey
Roast Beef Sirloin
Smoked Ham
add additional 7.00 pp

ARTISAN CHEESE SERVED WITH HONEY, NUT, AND DRIED FRUIT GARNISHES

includes three

Aged Provolone
Blue Cheese
Gruyere
Havarti with Dill
Brie
English Cheddar
Smoked Gouda
add additional for 4.00 pp

ROASTED OR PICKLED VEGETABLE

Kalamata Olives
Pickled Eggplant
Grilled Artichoke
Roast Bell Pepper
Roasted Cherry Tomato
Roasted Zucchini
Pepperoncini
Roasted Asparagus
Pickled Red Onion

3.00 PP

GOOD "OLE" SOUTHERN HOSPITALITY

Get a taste of the low country with our meltingly tender hickory and oak wood smoked meats served up hand carved and dressed in traditional, mustard, and ancho-spiced sauces. No barbecue is complete without scrumptious sides, and we've put our own spin on the classics.

48.00 PP

ENTREES

Includes two

12 Hour Brisket
Lillie's Q Pulled Pork Carolina dirt rubs
Chili Spiced Turkey Breast Roasted Chicken
Hot Smokey Sausage served on a buttered
new England roll , Smokey BBQ
Chicken Sausage
add additional choice 8.00 pp

DESSERT

choose one

Fruit Cobbler with fresh whipped cream
Cherry upside down corn bread
Bourbon bread pudding
Peach short cake country biscuit,
whipped cream

SIDE PLATTERS

includes two

Southern Coleslaw
Macaroni Salad
Potato Salad
Southern Baked Beans
Red Beans and Rice
Corn Cobettes
Crushed Corn Pudding
Collard Greens
Mashed Sweet Potatoes
Bourbon Yams
add additional choice 6.00pp

ALL DAY CHEF TABLES

continued



MEDITERRANEAN SALADS, SPREADS & FLATBREADS

*Mediterranean vegetarian antipasti
with herb flatbreads and pita chips*

Spiced Israeli Chickpea Salad
Roasted Cauliflower Salad
Chargrilled Zucchini
Tabbouleh
Ranch Hummus
Grilled Flatbreads and Pita
Chimichurri
Butternut Squash Tahini
Caprese Relish
Greek Yogurt Molasses Dressing
Assorted Greek Olives
Flavored Olives Oils and Vinegars

27.00 PP

RAMEN NOODLE BAR

*Chef attended Asian Noodle Bowl Concept served
with choice of chicken, shrimp, or pork, natural
broth, and crispy vegetables*

Ramen Chicken
Cilantro Shrimp
Asian Pork
Mole Broth, Shanghai Soy Pork Broth,
and Thai Vegan Broth
Ramen Noodles
Snap Peas, Sliced Carrot, Shaved Celery,
Thai Basil, Sliced Jalapenos, and Shiitakes
Sweet Soy Sauce, Sriracha, Sweet Chili,
and Chili Garlic Sauces
Almond Cookie

24.00 PP

PORK STEAMSHIP CARVING TABLE

Roasted Pork Steamship
Mac and Cheese Stuffed Potatoes
Hickory Bacon
Romesco
Harissa
Chermoula
Pineapple, Jicama, and Cucumber Slaw

18.00 PP

CARVED FONTANINI ITALIAN SAUSAGE

Grilled Italian Rope Sausage
Sautéed Tri-color Peppers
Grilled Onions
Tomato-basil sauce
Giardiniera
Mini Torpedo Roll

16.00 PP

CARVED SMOKED RIB-EYE

Arkansas Barbeque Sauce
Three Mustard Barbecue
Three Mustard Barbecue
Mini Baguettes

20.00 PP

CARVED SALMON TEPPANYAKI

Green Cabbage Salad
Honey Soy Glaze
Sweet Soy Vinaigrette
Wonton Chips
Edamame Guacamole
Sweet Chili Glaze

22.00 PP

GAME DAY CHEF'S TABLE

Chef Choice of Two Salads, of Two Sides and
or Chicken or Fish
Chef Carved House Smoked Turkey served
with fresh rolls and whipped butter
Chef Choice of Mini Desserts or Fresh
Sliced Fruit

42.00 PP

DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they're an event! Whether you're in the mood for plated options or chef's table service, we combine picture perfect presentation with dreamy desserts, sundaes, and more.



DESSERTS

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

MINI DONUT SUNDAE BAR

Chocolate and Vanilla Donuts Holes
Vanilla Bean Ice Cream
Strawberry, Chocolate, and Carmel Sauce
Seasonal Berries
Bananas
Sprinkles, Cookie Crumbs, Crushed Peanuts
Red Cherries and Whipped Cream
9.00 pp

COOKIES, BROWNIES, AND MILK

Warm Chocolate Chip and
Peanut butter Cookies
Chocolate Brownies and Blondies with
Ice Cold Milk
9.00 pp

CUSTOMIZE DESSERTS

Assorted cookies by the dozen (Chocolate
Chip, White Chocolate Macadamia Nut,
Peanut Butter, Oatmeal Raisin, Sugar)
32.00 per dozen

Brownies and/or Blondies by the dozen
34.00 per dozen

Dessert Bars *34.00 per dozen*

Lemon Bars *34.00 per dozen*

Sweet Mandy B's Cupcakes Yellow or
Chocolate cake made from scratch topped
with creamy icing *5.00 each*

Chicago's Own Big Fat Cookie made from
scratch, all natural organic classic style
cookies with milk chocolate chips *5.00 each*

Jumbo Cannoli with dried cherry toasted
pistachios and Ricotta cream *5.00 each*

BACKSTAGE PASS ICE CREAM STATION

Known by every Rock Star who has
performed at the United Center - the
infamous ice cream bar!

Hagen Daaz Vanilla and Chocolate Ice
Cream

Maraschino Cherries

Fresh Whipped Cream

Warm Chocolate and Caramel Sauces

Plain and Peanut M&M's

Skittles

Reese's Pieces

Crushed Oreos

Gummie Bears

Chopped Nuts

Mini White and Dark Chocolate Chips

Cookie Dough and Brownie Bites

Shaved Coconut

Crushed Pineapple

Cherry Pie Filling

Your Favorite Sugared Cereals

Classic and Waffle Style Ice Cream Cones

*Vegan or Gluten Free Option upon request

15.00 pp

COFFEE STATION

Service include regular and decaffeinated
coffee and hot tea selections. Severd with
cream, raw sugar cubes, organic honey,
cookie wafers, shaved lemons and mints.

8.00 pp

SPECIALTY COCKTAILS

Toast to a great event with our signature cocktails crafted with refreshing flavors, fresh ingredients, and high quality spirits.



SPECIALTY COCKTAILS

Choose a la carte offerings with our creative and classic cocktail selections, or select from one of our hosted bar packages to suit your taste.

MARTINI BAR-

a timeless classic!

Icy cold Ketel One vodka, Tanqueray Gin, served with a bevy of garnish. Available to choose from are the Dirty Martini, Cosmopolitan, Lemon Drop, Madison Mojito, Peligroso Silver Margarita, Dutch Mule, Bulleit Bourbon Old Fashioned

13.00 each

BUBBLY BAR-

a salute to a great glass!

Chilled selections of champagne and prosecco, served with delightful liquors and fresh fruit garnish. Available to choose from are the Mimosa, Bellini, Kir Royale

13.00 each

BLOODY MARY BAR-

a fabulous starting point!

Ketel One Vodka, Stirrings bloody mary mix, garnishes including lemons & limes, olives, celery Sticks, celery salt, tabasco, Worcestershire, and salami

13.00 each

SANGRIA BAR-

Red or white wine, brandy and sweet vermouth seasonal fresh fruit

13.00 each

MADISON MOJITO L

Captain Morgan white, fresh muddles mint, limes juice, simple syrup, club soda

13.00 each

PELIGROSO MARGARITA

Peligroso tequila, Stirrings Simple margarita mixc

13.00 each

“OLD” OLD FASHIONED

Bulleit Bourbon, bitters, citrus oils soda

13.00 each

FRENCH 75

Tanqueray 10, LaMarca Prosecco, lemon juice, simple syrup

13.00 each

TOMMY CUCUMBER COLLINS

Ketel One citroen, lemon juice, cucumber syrup, soda!

6.50 each

DUTCH MULE

Ketel One vodka, Barritt's ginger beer, fresh limes

13.00 each

BAR SELECTIONS

Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and imported and domestic beers.



BAR SELECTIONS

Select your preferred bar package based on our offerings below. Beverages are billed on consumption unless otherwise noted.

HOSTED DELUXE BAR

COCKTAILS

Featuring, Ketel One Vodka, Tanqueray 10, Jack Daniel's, Dewar's 12, Captain Morgan Spiced, Jameson Irish Whiskey, Don Julio Blanco, Remy Martin VSOP,
12.00 per drink

WINE BY THE GLASS

Sonoma Cutrer Chardonnay
14.25 per glass

Davis Bynum Sauvignon Blanc
13.75 per glass

Louis Martini Cabernet Sauvignon
14.75 per glass

La Crema Pinot Noir
13.75 per glass

SPARKLING

LaMarca Prosecco, Italy
11.25 per glass

IMPORTED *10.00 each*

CRAFT BEER *10.00 each*

DOMESTIC BEER *9.00 each*

BOTTLED WATER *5.00 each*

SOFT DRINKS & JUICES

5.00 each

HOSTED PREMIUM BAR

COCKTAILS

Featuring Tito's Handmade Vodka, Tanqueray, Captain Morgan white, Bulleit, Canadian Club, Seagram's 7, Peligroso Tequila, Remy Martin VSOP
10.00 per drink

WINES BY THE GLASS

Featuring Ecco Domani Pinot Griogio, William Hill Chardonnay, Cabernet Sauvignon, and Pinot Noir
10.00 per glass

SPARKLING

LaMarca Prosecco, Italy
11.25 per glass

IMPORTED BEER *10.00 each*

CRAFT BEER *10.00 each*

DOMESTIC BEER *9.00 each*

BOTTLED WATER *5.00 each*

SOFT DRINKS & JUICES

5.00 each

PACKAGE BAR SERVICE

	2 HOURS	3 HOURS	4 HOURS
DELUXE BRANDS	<i>28.00 pp</i>	<i>35.00 pp</i>	<i>40.00 pp</i>
PREMIUM BRANDS	<i>24.00 pp</i>	<i>29.00 pp</i>	<i>36.00 pp</i>
BEER AND WINE	<i>17.00 pp</i>	<i>22.00 pp</i>	<i>29.00 pp</i>

CASH BAR OPTIONS ARE ALSO AVAILABLE

A Minimum per bar is required, as well as a Bartender Fee. Please review with your Catering Sales Manager for details.

WINE BY THE BOTTLE

Our wine cellar is stocked with an array of full bodied reds, crisp whites, and bright bubbly to add some flair to your event.



WINE BY THE BOTTLE

Curate your own personal wine list from our menu of cellar favorites.

WHITE WINE

BUBBLY

- LaMarca Prosecco, Vento, Italy **48.00**
- Piper Heidsieck 1785, brut, France **90.00**
- Taittinger Brut "La Française" Reims, France **111.00**
- Mirassou Moscato, Modesto, California **38.00**

CHARDONNAY

- Trefethen Napa Valley, California **68.00**
- Cakebread Napa Valley, California **90.00**
- Clos Du Val Napa Valley, California **78.00**
- Talbott Sleepy Hollow Central Coast, California **78.00**
- Kendall-Jackson 'Healdsburg' California, **45.00**

SAUVIGNON BLANC-PINOT GRIGIO

- King Estate Signature Pinot Gris Willamette, Oregon **85.00**
- Cakebread Cellars Sauvignon Blanc Napa Valley, California **90.00**
- Four Graces Pinot Grigio, Willamette, Oregon **45.00**
- Davis Bynum Sauvignon Blanc, Russian River, California **52.00**

RED WINE

CABERNET SAUVIGNON

- Clos Du Val Napa Valley, California **75.00**
- Sequoia Grove Napa Valley, California **87.00**
- North by Northwest Columbia Valley, Oregon **58.00**
- Rodney Strong Sonoma, California **52.00**

OTHER REDS

- King Estate Pinot Noir, Willamette, Oregon **65.00**
- Sebastiani Merlot, Alexander Valley, California **54.00**
- Whitehall Lane Merlot, Napa Valley, California **66.00**
- Dash Cellars Zinfandel, Dry Creek, California **66.00**
- Gascon Malbec Reserva, Mendoza, Argentina **48.00**

NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Strawberry Basil and Minted Watermelon.



NON-ALCOHOLIC REFRESHMENTS

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

ALL NATURAL FRUIT WATERS, TEAS AND JUICES

choose two

Strawberry Basil

Minted Watermelon

Cucumber and Lemon

4.95 pp

HOT CHOCOLATE

Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixings! *5.95 pp*

SIGNATURE COFFEE TABLE

Gourmet coffee, herbal teas with flavored syrups, wildflower honey, orange and lemon zest whipped cream, chocolate curls, sugar swirl sticks and selected sweeteners. *8.95 pp*

FRESH LEMONADE AND LIMEADE BAR

Fresh lemonade and limeade blended with your favorite flavors of cherry, strawberry, watermelon, ginger, basil and rosemary. *6.95 pp*

FRESH BREWED ICED TEA

Regular unsweetened herbal tea served with fresh cut lemons and simple syrup. *4.95 pp*

SMOOTHIES

Hand-blended gems with sweet yogurt, fresh fruits and granola. *12.95 pp*

ENERGY DRINK STATION

Red Bull, Sugar-Free Red Bull add flavored selection upon request *6.00 each*

PELLEGRINO BOTTLED WATER (500ML) *5.00 each*

SOFT DRINKS, BOTTLED WATER AND JUICES

(per consumption)

Coca-Cola *5.00*

Diet Coke *5.00*

Coca-Cola Zero *5.00*

Sprite *5.00*

Culligan Water *5.00*

Gold Peak Green Iced tea *6.00*

Minute Maid Orange and Apple *4.00*

CONTINUOUS BEVERAGE SERVICE

Coffee, selections of hot teas, soft drinks and bottled water.

Four Hours, 13.95 pp

Eight Hours, 21.95 pp

**UNITED
CENTER** ®