

CLASSIC MENU

CLASSIC BEVERAGE PACKAGE

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

- Bottled Water
- Coca-Cola® Products
- Coffee (Reg. & Decaf.)
- Budweiser & Bud Light
- William Hill Merlot
- William Hill Chardonnay

PREMIUM BEVERAGE UPGRADE

- 20 people: \$325 (tax included)
- 40 people: \$650 (tax included)
- 80 people: \$1300 (tax included)

Substitutions are not available on the Classic Beverage Package or Premium Upgrade. Additional beverages are available for purchase. Select food substitutions may be available for exchange or purchase through your Levy Guest Relations Representative.

CHOOSE ONE OF THE FOLLOWING PACKAGES:

HEART OF CHICAGO

Assorted Snacks

M&M candies, freshly popped popcorn, pretzel twists with pommery mustard dip and kettle-style chips with gourmet dips.

Garden Fresh Vegetables

Farmers market fresh vegetables with buttermilk ranch dip.

Caesar Salad

Romaine lettuce served with Caesar dressing, Parmesan cheese and garlic croutons.

Chicken Flatbread Sandwich

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

Grilled Vegetable Pasta Salad

Cavatappi pasta, grilled zucchini, red onion and red peppers tossed in parsley vinaigrette.

Italian Beef

Traditionally seasoned roast beef simmered in au jus with grilled peppers and onion. Served with spicy giardiniera.

Chicken Tenderloin Strips

Tender strips of chicken coated in country breading served with honey mustard and barbecue sauce.

Hot Dogs

Grilled and served with all the traditional condiments.

THE SECOND CITY

Assorted Snacks

M&M candies, freshly popped popcorn, pretzel twists with pommery mustard dip and kettle-style chips with gourmet dips.

Market Fresh Fruit

In season fruits with Greek yogurt agave orange dip.

Chicago Chopped Salad

Chopped lettuce with grilled chicken, bacon, pasta, tomatoes, red onion and Gorgonzola cheese with honey mustard vinaigrette.

Grilled Vegetable Pasta Salad

Cavatappi pasta, grilled zucchini, red onion and red peppers tossed in parsley vinaigrette.

Chicken Flatbread Sandwich

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

Three Cheese Mac & Cheese

Cavatappi pasta in a creamy sauce made from three cheeses.

Italian Beef

Traditionally seasoned roast beef simmered in au jus with grilled peppers and onion. Served with spicy giardiniera.

Hot Dogs

Grilled and served with all the traditional condiments.

THE LAKEFRONT

Assorted Snacks

M&M candies, freshly popped popcorn, pretzel twists with pommery mustard dip and kettle-style chips with gourmet dips.

Garden Fresh Vegetables

Farmers market fresh vegetables with buttermilk ranch dip.

Market Fresh Fruit

In season fruits with Greek yogurt agave orange dip.

Chicago Chopped Salad

Chopped lettuce with grilled chicken, bacon, pasta, tomatoes, red onion and Gorgonzola cheese with honey mustard vinaigrette.

Italian Grinder Sandwich

Salami, ham and American cheese with lettuce, tomato and cherry pepper relish.

Chicken Tenderloin Strips

Tender strips of chicken coated in country breading served with honey mustard and barbecue sauce.

Three Cheese Mac & Cheese

Cavatappi pasta in a creamy sauce made from three cheeses.

Hot Dogs

Grilled and served with all the traditional condiments.

DESSERTS

Not included. Credit card required.

Ice Cream Sundae Station (\$14.00 pp + tax)

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

Sweet Endings (\$13.00 pp + tax)

A variety of cakes, fruit, cookies, brownies and dessert bars set up in your suite to enjoy.

Our Famous Dessert Cart (per item)

Our legendary dessert cart is available to stop at your suite and includes favorites like our Chicago-style Cheesecake, Garrett Popcorn, Giant Taffy Apples, and an assortment of cakes, bars, candy, cookies and ice cream.

PREMIUM MENU

PREMIUM BEVERAGE PACKAGE

Four Hour Open Bar for Bulls & Blackhawks Games and Three Hour Open Bar for Special Events are Included (appropriate mixers provided)

- Bottled Water
- Coca-Cola® Products
- Coffee (Reg. & Decaf.)
- Budweiser & Bud Light
- Stella Artois
- Amstel Light
- Goose Island 312 Urban Wheat
- Jack Daniels
- Johnnie Walker Red
- Peligroso Silver Tequila
- Ketel One Vodka
- Captain Morgan Rum
- Tanqueray Gin
- William Hill Merlot
- William Hill Chardonnay

Substitutions are not available on the Premium Beverage Package. Additional beverages are available for purchase. Select food substitutions may be available for exchange or purchase through your Levy Guest Relations Representative.

CHOOSE ONE OF THE FOLLOWING PACKAGES:

MADHOUSE ON MADISON

Assorted Snacks

M&M Candies, snack mix, dry-roasted peanuts, pretzel twists and kettle-style chips.

Market Fresh Fruit

In season fruits with Greek yogurt agave orange dip.

Farmstead Cheeses

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

Chicago Chopped Salad

Chopped lettuce with grilled chicken, bacon, pasta, tomatoes, red onion and Gorgonzola cheese with honey mustard vinaigrette.

Roasted Cauliflower Trio

Purple, white and orange cauliflower roasted with olive oil and garlic.

Brussel Sprouts

Pan-roasted in olive oil with shallots and bacon.

Hot Dogs

Grilled and served with all the traditional condiments.

Steakhouse Beef Tenderloin

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

Sausage and Peppers

Pan-seared Italian sausage with sweet yellow, green and red peppers.

Meatballs with Marinara

All beef meatballs simmered in marinara and served with Italian hoagie rolls.

Farfalle and Penne Pasta*

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

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

MY KIND OF TOWN

Assorted Snacks

M&M Candies, snack mix, dry-roasted peanuts, pretzel twists and kettle-style chips.

Broccoli and Shells Salad

With feta cheese, chick peas and roma tomatoes in a lemon oregano vinaigrette.

Grilled Caprese Flatbread Squares

Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and finished with a housemade pesto dressing.

Chilled Shrimp Cocktail

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

Caesar Salad

Romaine lettuce served with Caesar dressing, Parmesan cheese and garlic croutons.

Hot Dogs

Grilled and served with all the traditional condiments.

Farmers Market Dips, Veggies and Crostini

Farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French Onion dips.

Pasta and Chivalini Sausage

Sweet Italian sausage made with fennel, aged provolone and parsley over penne pasta with fresh plum tomatoes, basil, garlic and Parmesan cheese.

Grilled Asparagus

Drizzled with olive oil and served hot with fresh cut lemon.

Classic Mashed Potatoes

Our housemade recipe with butter and Parmesan cheese.

Grilled Peppercorn Tenderloin of Beef*

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

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

DESSERTS

(INCLUDED, CHOOSE ONE)

Ice Cream Sundae Station

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

Sweet Endings

A variety of cakes, fruit, cookies, brownies and dessert bars set up in your suite to enjoy.

Our Famous Dessert Cart

(not included, CC required)

Our legendary dessert cart is available to stop at your suite and includes favorites like our Chicago-style Cheesecake, Garrett Popcorn, Giant Taffy Apples, and an assortment of cakes, bars, candy, cookies and ice cream.