



UNITED CENTER 

CHEF RETO FURRER

Chef Reto Furrer brings a wealth of culinary experience and passion to the United Center by bringing fresh flavors and innovative twists on dishes while keeping true to fan favorites and Chicago flavors.

e-Levy



@Execchefreto



@ExecChefReto

PACKAGES

FAN-FAVORITES *53.00 per person*

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

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 assorted rolls.

VIENNA ALL BEEF CHICAGO STYLE HOT DOGS

Served with all the traditional condiments.

CHICKEN TENDERLOIN STRIPS

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

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.

CHEFS GARDEN VEGETABLES

Served with buttermilk 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.

THE SNACK ATTACK

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

GARRETT BUTTERY POPPED POPCORN

(SERVED FOR A MINIMUM OF TWELVE PEOPLE)

HALL OF FAME *49.00 per person*

This package scores big points with every fan!

CHICKEN TENDERLOIN STRIPS

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

VIENNA ALL BEEF CHICAGO STYLE HOT DOGS

Served with all the traditional condiments.

FONTANINI 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.

CHICKEN FLATBREAD SANDWICHES

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

SEASONAL FRESH FRUIT

GARRETT BUTTERY POPPED POPCORN

POTATO CHIPS AND GOURMET DIPS

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

(SERVED FOR A MINIMUM OF TWELVE PEOPLE)

WINDY CITY CLASSICS *56.00 per person*

Featuring some of our local favorite offerings.

VIENNA ALL BEEF CHICAGO STYLE HOT DOGS

Vienna all beef hot dogs served with all the traditional condiments.

FONTANINI MEATBALL SANDWICH

Served with Italian hoagie rolls and a blend of shredded provolone, mozzarella, and parmesan on the side.

VIENNA MAXWELL STREET POLISH

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

FONTANINI 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 SANDWICHES

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

SEASONAL FRESH FRUIT

ITALIAN CHOPPED SALAD

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

GARRETT BUTTERY POPPED POPCORN

PRETZEL TWISTS WITH POMMERY MUSTARD DIP

(SERVED FOR A MINIMUM OF TWELVE PEOPLE)

CHICAGO PLATE *59.95 per person*

A collection of Chicago's best loved and exclusive menu items.

GIBSON SLIDERS

Center cut filet mignon sliders with shallot butter, served medium rare with house-made chips and Gibson's spicy mayo.

BIG STAR CHICKEN TACOS

House-made corn tortilla, chicken seasoned with guajillo chiles and achiote, pickled red onion, crumbled queso fresco, chopped cilantro and fresh lime.

LILLIE'S Q PULLED PORK

6 hour slow smoked pork with house-made coleslaw and brioche buns. Served with Lillie's Q Smoky, E.N.C. and Gold barbecue sauces.

ITALIAN CHOPPED SALAD

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

BIG STAR CHIPS AND SALSA

House fried corn tortilla chips with salsa verde and salsa chipotle.

GARRETT BUTTERY POPPED POPCORN

(SERVED FOR A MINIMUM OF TWELVE PEOPLE. TO MAINTAIN QUALITY AND FRESHNESS GIBSON SLIDERS ARE SERVED AFTER GUESTS HAVE ARRIVED IN THEIR SUITE)

KRONOS GREEK ISLANDS PACKAGE *42.00 per person*

Authentic Mediterranean-inspired items and traditional flavors featuring Kronos' gyros, tzatziki, hummus and pita bread.

GRILLED CHICKEN KABOBS

Chicken kabobs grilled and served with roasted red pepper sauce.

GYROS

Gyros sliced and served with pita bread, white onion, tomato, and tzatziki sauce.

MEDITERRANEAN COUS COUS

Served hot with marinated roasted vegetables, olive oil and garlic.

GREEK SALAD

Romaine, cucumber, grape tomatoes, garbanzo beans, pepperoncini, red onion, and Kalamata olives topped with Feta cheese and crunchy pita strips with red wine vinaigrette on the side.

HUMMUS SAMPLER

Plain, garlic and roasted red pepper hummus served with pita chips.

(SERVED FOR A MINIMUM OF TWELVE PEOPLE)

**UNITED
CENTER** 

AMAZING!

HOT DOGS



COOL APPETIZERS

FARMERS MARKET DIPS, VEGGIES AND CROSTINI 11.00 per person

- V** Fresh, crisp farmstand vegetables and focaccia crostini with red pepper hummus, garlic parmesan and French onion dips.

NEW! CHILLED SHRIMP BUCKET 135.00, 30 pieces

- V** Poached shrimp, zesty cocktail sauce with horseradish, and lemons.

FLATBREAD SQUARES SAMPLER 10.95 per person

- Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and finished with a house-made 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.

SEASONAL FRESH FRUIT 10.50 per person

- V** In-season fruits, Greek yogurt agave orange dip.

CHEFS GARDEN VEGETABLES 9.50 per person

- V** Farmers market fresh vegetables, buttermilk ranch dip.

FARMSTEAD CHEESES 10.25 per person

- V** A sampling of local artisan cheeses with assorted flatbreads, crackers and honeys.

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

WARM APPETIZERS

SOUTHWESTERN NACHO BAR 10.95 per person

Served hot with spicy chili, cheddar cheese sauce, sour cream, salsa cruda and jalapeno peppers.

CHICKEN TENDERLOIN STRIPS 12.75 per person

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

QUESADILLA DUO 13.95 per person

- ANCHO-MARINATED CHICKEN
Served with cilantro and Monterey Jack cheese.

- CARNE ASADA

With braised brisket, chopped onions, Oaxaca cheese and poblano peppers.

All accompanied by avocado crema and smoky tomato salsa.

SPICY CHICKEN WINGS 11.25 per person

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

VEGETABLE QUESADILLAS 11.95 per person

- V** Served with spinach, mushroom, onions and pepper Jack cheese. Accompanied by avocado crema and smoky tomato salsa.

(ALL WARM APPETIZERS ARE SERVED FOR A MINIMUM OF SIX PEOPLE)

SUSHI

SUNDA SUSHI (48 or 96 pieces)

CLASSIC PLATTER 115/205

Shrimp Tempura, Negi Hamachi, California and Spicy Tuna Maki.

SPECIALTY PLATTER 175/330

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

SUSHI/NIGIRI PLATTER 195/365

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

COMBINATION PLATTER 195/365

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

VEGAN PLATTER 115/205

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

CLASSICS

GRILLED ENTRÉE BOARDS All boards serve ten guests

Our executive chef has built several new grilled entrée boards that are fired hot from our kitchen and delivered to your suite by the start of the event.

CHAR-GRILLED LEMON CHICKEN BOARD 145.00, serves 10

All-natural marinated and grilled chicken served with little gem potatoes and grilled vegetables.

MOZZARELLA & HEIRLOOM TOMATOES BOARD 120.00, serves 10

- V** Seasonal ripe tomatoes and assorted grilled vegetables with our garden basil pesto.

BACKYARD FIRE ROASTED LOCAL SAUSAGE BOARD 150.00, serves 10

Fresh assorted butcher handcrafted sausages. Served with our grilled sweet peppers & onions with assorted mustards, Giardiniera relish.

MEATBALL BAR 14.50 per person

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

STEAKHOUSE BEEF TENDERLOIN 22.50 per person

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.

'FAJITAS' CARNE ASADA AND POLLO AL CARBON 17.50 per person

- Grilled skirt steak topped with peppers, onions, and queso fresco
 - Grilled chicken with chorizo and Chihuahua cheese
- Served with warm tortillas, salsa cruda and sour cream.

CHICKEN KABOBS 13.95 per person

- AVG** Grilled kabobs served with roasted red peppers sauce on the side.

STEAK AND CHICKEN "STREET" TACOS 19.50 per person

- AVG** Fresh limes, corn tortillas, cilantro and onion. Served with crispy tortilla chips, guacamole and house-made salsa.

(ALL CLASSICS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED)

CHEF SPECIALTY ENTRÉES

These entrées are created to savor in your suite. All entrees are served hot and freshly prepared by one of our chefs.

GRILLED PEPPERCORN BEEF TENDERLOIN 47.95 per person

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

FARFALLE AND PENNE PASTA 39.95 per person

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

PRIME GRILLED PORTERHOUSE 54.95 per person

Seasoned prime porterhouse grilled and sliced in your suite to order. Served with roasted gem potatoes and grilled asparagus and accompanied by a spicy paprika vinaigrette and creamy horseradish sauce.

ROLLING FULL BELLY DELI CART 34.95 per person

A selection of traditional delicatessen meats and accompaniments.

Corned beef & Pastrami sliced to order with mustard potato salad, coleslaw, spicy and spear pickles, Dijon, brown and yellow mustards, atomic horseradish, house-made BBQ potato chips, caraway rye bread & pumpernickel.

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



Vegetarian



Vegan



Gluten Free

UNITED
CENTER 

NEW!

**CHILLED SHRIMP
BUCKET**



GREENS AND GRAINS

QUINOA AND BULGUR BALANCED GRAINS

129.00, serves 10

- V** Quinoa, cherry tomatoes, fresh mozzarella, roasted sweet corn & bulgur wheat tossed in a chimichurri dressing.

CHICKEN AND BARLEY BALANCED GRAINS

129.00, serves 10

Grilled chicken breast, rocket, artichoke hearts, toasted almonds & barley tossed in a Dijon vinaigrette.

CHOPPED VEGETABLE SALAD 8.75 per person

- V² AVG** Romaine and spinach with seasonal vegetables, olives, artichokes with a red wine vinaigrette.



CLASSIC CAESAR SALAD 9.75 per person

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

Add grilled chicken or shrimp. 3.00 per person

GRILLED VEGETABLE PASTA SALAD

6.50 per person

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

ITALIAN CHOPPED SALAD 9.75 per person

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

BROCCOLI AND SHELLS SALAD 7.75 per person

- V** With feta cheese, chick peas, roma tomatoes and lemon oregano vinaigrette.

GOING GREEN SALAD WITH FRIED GREEN

TOMATO 7.95 per person

- V²** Romaine, spinach, green beans, broccoli, cucumber and herbed-champagne dressing.

CLASSIC SIDES

ROASTED VEGETABLES AND RED QUINOA

7.95 per person

- V** Roasted cauliflower, sweet corn, zucchini, beans, vine-ripe cherry tomatoes and avocado with apricot chardonnay vinaigrette.

THREE CHEESE MAC 7.00 per person

- V** Cavatappi pasta in a creamy sauce made from three cheeses.

ROASTED CAULIFLOWER TRIO 6.75 per person

- V² AVG** Purple, white, and orange cauliflower roasted with olive oil and garlic.

BRUSSEL SPROUTS 6.75 per person

- AVG** Roasted with bacon and shallots

(ALL CLASSIC SIDES ARE SERVED FOR A MINIMUM OF SIX PEOPLE)

TASTE CLUB KIDS MEAL

7.25 per player

Accompanied by fresh fruit, carrot and celery sticks with ranch dip, a granola bar and a souvenir.

MAC AND CHEESE

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

CHICKEN TENDERS

Served with a barbecue dipping sauce.

(OUR TASTE CLUB KIDS MEALS ARE RESERVED FOR PLAYERS TWELVE YEARS AND UNDER WITH ALL-STAR APPETITES)

HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

CHICKEN FLATBREAD SANDWICH 12.25 per person

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

ITALIAN SUB SANDWICH 130.00, serves 10

Salami, mortadella, prosciutto, capicola, provolone cheese, tomato, lettuce, cherry pepper relish and red wine dressing on French bread.

GRILLED CAPRESE FLATBREAD SANDWICH 11.00 per person

- V** Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad.

LILLIES Q PULLED PORK SANDWICH 13.95 per person

6 hour slow smoked pork with house-made coleslaw and brioche buns. Served with Lillie's Q Smoky, E.N.C. and Gold barbecue sauces.

FONTANINI ITALIAN BEEF 12.25 per person

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

FONTANINI MEATBALL SANDWICH 12.25 per person

Simmered in marinara sauce and served with Italian hoagie rolls and a blend of shredded provolone, mozzarella, and parmesan on the side.

KRONOS LAMB GYROS 12.95 per person

Traditional gyros served with pita bread, tzatziki sauce, tomato and onion.

KRONOS CHICKEN GYROS 12.95 per person

Served with pita bread, tzatziki sauce, tomato and onion.

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

BURGERS, SAUSAGES AND DOGS

BEER CHEESE BURGER 12.75 per person

Local beer cheese stuffed burger, topped with a sliced dill pickle and tomato on toasted brioche roll.

PHILLY CHEESESTEAK SLIDERS 12.75 per person

Thinly sliced sirloin sautéed with caramelized onions and topped with white American cheese and served with Tuscan rolls.

GIBSON SLIDERS 16.95 per person

Gibson's signature center cut filet mignon sliders with shallot butter, served medium rare on a sesame seed brioche bun.

IMPOSSIBLE[™] MINI BURGER 15.95 per person, 2 burgers per person

- V** Chargrilled plant based burger, leaf lettuce, vine ripe tomato & Cheddar cheese topped with a chipotle lime aioli on a brioche roll.

Impossible[™] plant based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme.

VIENNA ALL BEEF CHICAGO STYLE HOT DOGS 11.25 per person

Served with all the traditional condiments.

JOHNSONVILLE BRATWURST AND SAUERKRAUT 10.25 per person

Grilled bratwurst served on a bed of sauerkraut with fresh rolls and Dijon mustard.

VIENNA MAXWELL STREET POLISH 10.25 per person

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

FONTANINI ITALIAN SAUSAGE 12.25 per person

Grilled and served with sautéed peppers and onions, giardiniera and Italian hoagie rolls.

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

- V** Vegetarian
- V²** Vegan
- AVG** Gluten Free

UNITED
CENTER 



CLASSIC CAESAR SALAD



SNACKS

SPECIAL

HOUSE-MADE WARM BELGIAN PRETZEL BOX 99.50 per box, serves 10-12 guests

- Jumbo Belgian Buttered Pretzels (3)
 - Jumbo Belgian Cinnamon Sugar Pretzels (3)
 - Salted and Buttered Pretzel Knots (10)
- Served with whole-grain mustard, beer cheese and cream cheese dips.
Box will be dropped after the start of your event.

SALSA AND GUACAMOLE SAMPLER 100.00 per order

House-made fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp tortilla chips.

BOTTOMLESS SNACK ATTACK 41.50 per order

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

BOTTOMLESS GARRETT BUTTERY POPCORN 14.00 per basket

14.00 per basket

DRY-ROASTED PEANUTS 14.50 per basket

SNACK MIX 14.25 per basket

PRETZEL TWISTS 13.50 per basket

POTATO CHIPS AND GOURMET DIPS 17.00 per basket

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

GARRETT GOURMET POPCORN (GALLON) 50.00 serves 6-8

50.00 serves 6-8

Caramel crisp and cheese mix.

AVOIDING GLUTEN SNACK BASKET 24.50 per basket, serves 1-2 guests

24.50 per basket, serves 1-2 guests

There's something for everyone on Game-Day! Enjoy a selection of gluten-free snacks including chips, bars, and caramel and cheddar popcorn.

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

SWEET SPOT

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE 50.00 per order, serves 10

Traditional Chicago-style cheesecake in a butter cookie crust.

FLUFFERNUTTER PIE 60.00 per order, serves 10

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.

RAINBOW CAKE 60.00, serves 12

Five colorful layers of sponge cake with a buttercream frosting.



SIX LAYER CARROT CAKE 60.00 per order, serves 14

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.

CHOCOLATE PARADIS' CAKE 53.00 per order, serves 12

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

PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE 66.00 per order, serves 14

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

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

SUITE SWEETS

GOURMET COOKIES AND BROWNIES 11.00 per person, served for a minimum of six people

A sweet assortment of gourmet cookies and brownies.

ICE CREAM SUNDAE BAR 14.00 per person, served for a minimum of 12

Vanilla ice cream with a variety of toppings and sauces made to order in your suite.

FRANGO MINTS 35.00, 30 piece box, 54.00, 56 piece box

Original mint chocolate truffles gift wrapped to take home or enjoy in your suite.

LOOK! 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, Rainbow Cake, Fluffernutter Pie, Chocolate Paradis' Cake, Chicago-Style Cheesecake and Peanut Butter and Chocolate Brownie Stack Cake.

GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Salted Caramel Bar and Marshmallow with Brown Butter and Sea Salt.

GOURMET COOKIES AND TURTLES

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

GIANT TAFFY APPLES

Peanut and loaded with M&M's®.

NOSTALGIC CANDIES AND CHOCOLATES

A selection of Gummi® Bears, Swedish Fish, M&M's® and Frango Mints

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

CUSTOMIZED DESSERTS

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

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

**UNITED
CENTER** 

SPECIAL

**HOUSE-MADE WARM
BELGIAN PRETZEL BOX**



SPECIALTY DRINKS

Try one today!



KETEL ONE BLOODY MARYS 150.00

Ketel One vodka, Bloody Mary Mix, celery salt, tobasco, Worcestershire, salami and celery sticks.



PELIGROSO SILVER MARGARITAS 145.00

Peligroso Silver tequila, Cointreau, Margarita Mix, fresh limes and salt.



TITO'S MOSCOW MULES 145.00

Tito's vodka, Barritt ginger beer, fresh limes.

MIXOLOGY CART 39.00 per person based on the number of guests in your suite

Custom cocktails made in your suite by Chicago Pours mixologists from Longman & Eagle, Neon Wilderness, Sportsman's Club and other local area bars. Select 2 spirits and your mixologist will create the signature cocktails for your suite guests.





BEER BUNDLES

Our beer bundles include an assorted 6-pack of 3 different beers (2 cans of each).

IPA BUNDLE Spiteful IPA + Dogfish 60 Minute IPA + Deschutes Fresh Squeezed IPA 52.00

LOCAL CRAFT BUNDLE Goose Island 312 + BuckleDown Fritzcuffs Pilsner + 18th Street Candi Crushable APA 52.00

BEER, ALES AND ALTERNATIVES (Sold by the six-pack)

LOCAL AND CRAFT

- Buckle Down Fritzcuffs Pilsner 46.00
- Deschutes Fresh Squeezed IPA 46.00
- Dogfish Head 60 minute IPA 46.00
- Golden Road Wolf Pup IPA 46.00
- Odell IPA 46.00
- PseudoSue American Pale Ale (16oz cans) 48.00
- Spiteful IPA 46.00
- 18th Street Candi Crushable APA 48.00

DOMESTIC

- Budweiser American Lager 37.00
- Bud Light American Lager 37.00
- Goose Island 312 Urban Wheat 41.00
- Goose Island Next Coast IPA 41.00
- Goose Island IPA 41.00
- Michelob Ultra Pale Lager 37.00
- Shock Top Belgian White Ale 41.00
- O'Douls (non-alcoholic) 37.00
- Redbridge Gluten-Free Sorghum Beer** 41.00

IMPORT

- Amstel Light Lager 41.00
- Barritt's Ginger Beer (non-alcoholic) 37.00
- Corona Extra Pale Lager 41.00
- Corona Light Pale Lager 41.00
- Heineken Lager 41.00
- Stella Artois Pale Lager 41.00
- Stella Artois Cidre 41.00
- Virtue Cider Rose 41.00

LIQUOR (litre bottles unless otherwise noted)

VODKA

- Ketel One 77.00
- Ketel One Citron 77.00
- Ketel One Oranje 77.00
- Ketel One Botanicals 77.00
 - Cucumber and Mint
 - Grapefruit and Rose
 - Peach and Orange Blossom
- Ciroc 86.00
- Ciroc Apple 86.00
- Smirnoff 63.00
- Tito's Handmade 75.00

BOURBON

- Bulleit 80.00
- Bulleit Rye 80.00
- FEW Bourbon 84.00
- Woodford Reserve Reserve Bourbon 92.00

SCOTCH

- Johnnie Walker Red 82.00
- Johnnie Walker Black 88.00
- Johnnie Walker Blue 275.00
- The Macallan 12 Year Old 95.00
- Oban 14 Year 110.00
- J & B 79.00

WHISKEY

- Crown Royal 82.00
- Crown Royal Apple 82.00
- Crown Royal Reserve 113.00
- Jack Daniel's 79.00
- George Dickel 67.00
- Tullamore DEW 82.00
- Seagram's 7 Crown 63.00
- Seagram's V.O. 72.00

GIN

- Tanqueray 72.00
- Tanqueray No. 10 80.00
- Hendrick's 80.00
- Nolet's 92.00

TEQUILA

- Don Julio Reposado (750ml) 95.00
- Don Julio Blanco (750ml) 93.00
- Don Julio Anejo (750ml) 99.00
- Don Julio 1942 240.00
- Peligroso Silver 76.00

RUM

- Captain Morgan 69.00
- Captain Morgan White 69.00
- Parrot Bay 60.00
- Ron Zacapa 23 yr 105.00

COGNAC/CORDIALS

- Remy Martin VSOP 98.00
- Baileys Original Irish Cream (750ml) 67.00
- DiSaronno Amaretto 67.00

CHILL (Sold by six-pack unless otherwise indicated)

SOFT DRINKS

- Coca-Cola 18.00
- Diet Coke 18.00
- Sprite 18.00
- Sprite Zero 18.00
- Seagram's Ginger Ale 18.00
- Barq's Root Beer 18.00
- Gold Peak Iced Tea, 16oz bottle 6.75

WATER AND CLUB SODA

- Ice Mountain Bottled Water 21.50
- Perrier Sparkling Water 27.50
- Seagram's Club Soda 18.00
- Seagram's Tonic Water 18.00

ENERGY DRINKS

(sold by the 4-pack)

- Red Bull 27.00
- Sugar Free Red Bull 27.00
- Red Bull Yellow Edition (tropical) 27.00

MISCELLANEOUS BEVERAGES

- Fresh-Roasted Regular Coffee 9.50 per carafe
- Fresh-Roasted Decaffeinated Coffee 9.50 per carafe

MIXERS AND GARNISHES

- Ocean Spray Cranberry Juice 15.00
- Minute Maid Orange Juice 15.00
- Finest Call Bloody Mary Mix 9.50
- Finest Call Margarita Mix 9.50
- Filthy Blue Cheese Olives 12.95

WHITE WINE

SPARKLING

- Taittinger Brut La Française, Reims, France 111.00
- Piper Heidsieck 1785, Reims, France 90.00
- Gloria Ferrer, Carneros, California 63.00
- LaMarca Prosecco, Veneto, Italy 63.00

CHARDONNAY

- Chateau de Meursault Bourgogne Clos du Chateau, Burgundy, France 92.00
- Orin Swift Mannequin Chardonnay, Napa Valley, California 72.00
- Sonoma-Cutrer Russian River Chardonnay, Sonoma, California 68.00
- Talbott Sleepy Hollow Chardonnay, St. Lucia Highlands, California 53.00
- Kendall-Jackson 'Vintner's Collection' Chardonnay, Healdsburg, California 55.00
- William Hill Chardonnay, Central Coast, California 50.00

PINOT GRIGIO

- Santa Margherita Pinot Grigio, Alto Adige, Italy 68.00
- Banfi San Angelo Pinot Grigio, Tuscany, Italy 53.00

OTHER WHITES

- Cakebread Sauvignon Blanc, Napa Valley, California 79.00
- Davis Bynum Sauvignon Blanc, Russian River Valley, California 52.00
- Trefethen Dry Riesling, Napa Valley, California 48.00
- Mirassou Moscato, Modesto, California 40.00

RED WINE

CABERNET

- Cakebread Cellars Cabernet Sauvignon, Napa Valley, California 140.00
- Sequoia Grove Cabernet Sauvignon, Napa Valley, California 88.00
- Orin Swift Palermo Cabernet Sauvignon, Napa Valley, California 83.00
- Freemark Abbey Cabernet Sauvignon, Napa Valley, California 80.00
- Stonestreet Cabernet Sauvignon, Alexander Valley, California 65.00
- Oberon Cabernet Sauvignon, Lake County, California 62.00
- Frei Brothers Reserve Cabernet Sauvignon, Napa Valley, California 56.00
- Louis Martini Sonoma County Cabernet Sauvignon, Sonoma, California 55.00
- William Hill Central Coast Cabernet Sauvignon, Central Coast, California 48.00

PINOT NOIR

- Resonance Pinot Noir, Willamette Valley, Oregon 82.00
- Chateau de Marsannay Rouge, Burgundy, France 82.00
- La Crema Pinot Noir, Sonoma Coast, California 53.00
- J Vineyards Black Pinot Noir, Russian River Valley, California 50.00

MERLOT

- Sabastiani Merlot, Alexander Valley, California 59.00
- William Hill Merlot, Central Coast, California 48.00

OTHER REDS

- Orin Swift Abstract, Napa Valley, California 78.00
- Federalist Red Blend, North Coast, California 51.00
- Gascon Malbec Reserva, Mendoza, Argentina 48.00
- Fleur de Mer Rose, Provence, France 47.00

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.

BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury 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 and 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
- (2) six-packs each of Coca-Cola and Ice Mountain water
- (1) six-pack each of Sprite and Diet Coke
- (1) bottle each of white and red wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) six pack each of mixers (tonic water, club soda, orange or cranberry juice)

Beverages sold by the six pack will be restocked once the six pack is broken. Any open bottles of wine will be restocked and liquor bottles will be restocked when they are at half a bottle or less.

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 312-455-7419, 312-455-7420 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 or via e-mail at UCSuiteEats@LevyRestaurants.com, and for licensed suiteholders to order online www.e-levy.com/UnitedCenter.

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.

To reach a Representative, dial: 312-455-7419, 312-455-7420, or 312-455-7457 or e-mail: UCSuiteEats@LevyRestaurants.com.

For licensed suite holders, online ordering is now available at www.e-levy.com/UnitedCenter.

For our Accounting Department please call 312-455-7432.

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.

If for any reason a game is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium 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.

Additional food and beverages may be purchased during the game through your Suite Attendant or by using the in-suite tablet.

To maintain compliance with the rules and regulations set forth by the State of Illinois and the United Center, 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.
7. 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.

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 and replenished as needed.

SECURITY

Please be sure to remove all personal property 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, an itemized invoice will be sent to the company address following our 15-day payment policy.

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, holiday parties or receptions. For further information and date availability, please contact the Director of Sales at 312-455-7412.