CLASSIC MENU

CHOOSE ONE OF THE FOLLOWING PACKAGES:

Levy Restaurants

HEART OF CHICAGO

Assorted Snacks

M&M Candies. Freshly Popped Popcorn. Pretzel Twists with Pommery Mustard Dip and Kettle-style Chips with Gourmet Dips.

Market Fresh Fruit

Assortment of seasonal fruit.

Caesar Salad

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

Caprese Flatbread Sandwich

Fresh mozzarella, plum tomatoes, fresh basil. Kalamata olives and basil aioli on grilled flatbread.

Grilled Vegetable Pasta Salad

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

Chicken Tenderloin Strins

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

Italian Beef

Traditionally seasoned roast beef simmered in au ius with crilled peopers and onion. Served with spicy giardinera.

Hot Dogs

Grilled with all the traditional condiments

THE SECOND CITY

Assorted Snacks

M&M Candies, Freshly Popped Popcorn. Pretzel Twists with Pommery Mustard Din and Kettle-style Chips with Gourmet Dips.

Garden Fresh Vegetables

Farmstand vegetables served with firecracker ranch

Greek Salad

Romaine, cucumber, tomato, Kalamata olives. chickness, feta and pepperoncini with red wine vinaigrette and crispy pita strips.

Farmstead Cheese

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

Ouesadilla Trio

Ancho-marinated chicken, carne asada and vegetable quesadillas served with avocado crema and smoky tomato salsa.

Chicken Flatbread Sandwich

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

Italian Beef

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

Hot Dogs

Grilled with all the traditional condiments.

Assorted Snacks

M&M Candies. Freshly Popped Popcorn. Pretzel Twists with Pommery Mustard Dip and Kettle-style Chips with Gourmet Dips.

Market Fresh Fruit

Assortment of seasonal fruit.

Italian Chonned Salad

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

Flatbread Squares Sampler

Caprese with fresh mozzarella, tomato and pesto and antinasto with Genna salami, mortadella. prosciutto and sun-dried tomato pesto.

Three Cheese Mac & Cheese

Cavatappi pasta in a creamy sauce made from three cheeses.

Chicken Tenderloin Strips

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

Two Foot Two Pig B.L.T.

Roasted pork, smoked bacon, lettuce, tomatoes, brown butter apple sauce and spicy mustard mayo on a crunchy baquette.

Premium Beverage Upgrade

20 people: \$300 (tax included)

40 people: \$600 (tax included)

80 people: \$1200 (tax included)

Hot Dogs

Grilled with all the traditional condiments

Not included. Credit card required.

Ice Cream Sundae Station (\$10.75 pp + tax)

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

Sweet Endings (\$10.50 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 Poncorn, Giant Taffy Apples, and an assortment of cakes, bars, candy, cookies and ice cream

CLASSIC REVERAGE 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.)
- Beaulieu Vinevard Merlot
- Beaulieu Vineyard Chardonnay

Budweiser & Bud Light

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

PREMIUM MENU

CHOOSE ONE OF THE FOLLOWING PACKAGES:



MANHOUSE ON MANISON

Assorted Snacks

M&M Candies, Snack Mix, Dry-Roasted Peanuts. Pretzel Twists and Kettle-Style Chins.

Appetizer Trio

Housemade fresh quacamole, white bean hummus and spicy salsa served with pita and crisp tortilla chins.

Butcher, Baker and Cheese Maker

Hand cut cheeses and sliced meats with artisan chutneys, mustards and local honevs with warm baquettes.

Crab Cakes

Served bot with zesty sauce and lemon ainli-

Classic Caesar Salad

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

Hot Doas

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.

Faiitas Carne Asada and Pollo Al Carbon

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

Farfalle and Penne Pasta*

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

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

MY KIND OF TOWN

Assorted Snacks

M&M Candies, Snack Mix, Dry-Roasted Peanuts. Pretzel Twists and Kettle-Style Chins.

Salsa and Guacamole Bar

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

Farmstead Cheeses

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

Chilled Shrimp Cocktail

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

Mediterranean Salad

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

Grilled Vegetable Pasta Salad

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

Hot Dogs

Grilled and served with all the traditional condiments.

Free Range Roasted Rosemary Garlic Chicken

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

Grilled Peppercorn Tenderloin of Reef*

(with grilled asparagus and classic mashed potatoes)

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

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

Ice Cream Sundae Station

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

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.

PREMIUM BEVERAGE PACKAGE

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

- Rottled Water
- Coca-Cola® Products
- Coffee (Reg. & Decaf)
- Budweiser & Bud Light
- Heineken
- Amstel Light
- Goose Island 312 Urban Wheat
- Jack Daniels
- Johnnie Walker Red
- Peligroso Silver Teguila
- Ketel One Vodka ■ Cantain Morgan Rum
- Tanqueray Gin
- Beaulieu Vinevard Merlot
- Beaulieu Vinevard Chardonnav

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