

CLASSIC MENU

All Classic packages include Freshly Popped Popcorn, Pretzel Twists with Pommery Mustard Dip and Potato Chips with Gourmet Dips

CHOOSE ONE OF THE FOLLOWING PACKAGES:

Heart of Chicago

M&M Candies

Grilled Caprese Flatbread Squares

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives, fresh basil and pesto dressing.

Market Fresh Fruit

Assortment of seasonal fruit.

Italian Chopped Salad

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 Tenderloin Strips

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

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.

The Second City

Dry Roasted Peanuts

Antipasti Flatbread Squares

Genoa Salami, mortadella, prosciutto, oregano leaves, shaved Parmesan, roasted peppers and sun dried tomato pesto drizzled with a light balsamic glaze.

Market Fresh Vegetables

Farmstand vegetables served with firecracker ranch.

Caesar Salad

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

Three Cheese Mac

Cavatappi pasta in a cream sauce made from three cheeses.

Meatball Bar

Traditional beef with marinara sauce, chicken with green chile verde sauce and Thai pork with ginger soy barbecue sauce.

Chicken Flatbread Sandwich

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

Hot Dogs

Grilled with all the traditional condiments.

The Lakefront

Snack Mix

Farmstead Cheese

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

Market Fresh Fruit

Assortment of seasonal fruit.

Greek Salad

Romaine, cucumber, tomato, Kalamata olives, chickpeas, pepperoncini, feta and fresh oregano with a red wine vinaigrette topped with crispy pita strips.

Caprese Flatbread Sandwich

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

Smoked Pork Sandwich

Smoked pork in our homemade barbecue sauce with coleslaw.

Chicken Tenderloin Strips

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

Hot Dogs

Grilled with all the traditional condiments.

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.)
- Beaulieu Vineyard Merlot
- Beaulieu Vineyard Chardonnay
- Budweiser
- Bud Light

Premium Beverage Upgrade

20 people: \$275 (tax included)
40 people: \$550 (tax included)
80 people: \$1100 (tax included)

Desserts

(Not included, credit card required)

Ice Cream Sundae Station (\$10.50 pp)

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

Sweet Endings (\$10.00 pp)

A variety of cakes, fruit, cookies, brownies and dessert bars.

Our Famous Dessert Cart (per item)

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

PREMIUM MENU

CHOOSE ONE OF THE FOLLOWING PACKAGES:

Madhouse on Madison

M&Ms

Bottomless Snack Attack

Snack mix, dry-roasted peanuts, pretzel twists and kettle-style chips.

Salsa and Guacamole Bar

Housemade fresh guacamole, salsa verde and salsa cruda with crisp tortilla chips.

Charred and Chilled Salmon

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

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

Greek Salad

Romaine, cucumber, tomato, Kalamata olives, chickpeas, pepperoncini, feta cheese and fresh oregano with a red wine vinaigrette topped with crispy pita chips.

Chopped Vegetable Salad

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

Fajitas 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.

Hot Dogs

Grilled and served with all the traditional condiments.

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

M&Ms

Bottomless Snack Attack

Snack mix, dry-roasted peanuts, pretzel twists and kettle-style chips.

Salsa and Guacamole Bar

Housemade fresh guacamole, salsa verde and salsa cruda with crisp tortilla chips.

Appetizer Trio

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

Chilled Shrimp Cocktail

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

Antipasto Platter

Sopressata, coppa, prosciutto, mozzarella ciliegine, marinated olives, artichokes and roasted peppers with focaccia crostini and herbed flatbread.

Italian Chopped Salad

Grilled chicken, bacon, pasta, tomatoes, red onion and Gorgonzola cheese with honey mustard vinaigrette.

Classic Caesar Salad

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

Chicken and Shrimp Skewers

Rubbed with housemade island seasonings and served with mango salsa and red cabbage slaw dressed in habanero vinaigrette.

Hot Dogs

Grilled and served with all the traditional condiments.

Grilled Peppercorn Tenderloin of Beef**

(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.

Levy Restaurants

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
- Heineken
- Amstel Light
- Goose Island 312 Urban Wheat
- Jack Daniels
- Johnnie Walker Red
- Peligroso Silver Tequila
- Ketel One Vodka
- Captain Morgan Rum
- Tanqueray Gin
- Beaulieu Vineyard Merlot
- Beaulieu Vineyard Chardonnay

Desserts

CHOOSE ONE:

Ice Cream Sundae Station

Made to order by a member of our culinary staff with 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, credit card required)

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

**** May substitute Applewood-Smoked Turkey Breast or Niman Ranch Pork Loin on request. Your chef will arrive in your suite 30 minutes after gates open for the event unless otherwise requested.**