

M E N U



# LEVEE

2014  
—  
2015

UNITED CENTER

GATE 7

GATE 6

*Levy Restaurants*

# WELCOME

TO THE 2014-15 SEASON AT THE UNITED CENTER

Executive Chef Michael J. Arcomone welcomes you to the 2014-15 season at the United Center! We look forward to an action packed season filled with great games and delicious food and refreshing beverage. Our team of chefs has created a menu featuring a selection of chef designed packages including regional and local favorites.

Of course you'll find your favorite and classic game/event-day fare, but we'd love to tempt your taste buds with some of our newest creations including the Gastro Grub Package, Garbage Salad Grinder, Grilled Chicken Wedge Sandwich along with new locally sourced items on the Farm to Fork menu. Looking to add a nosh everyone will cheer for, try the Meat and Cheese basket to start the festivities.

Looking for other event ideas? Hop online for chef specials, beverage pairing recommendations and more.

Visit us online at [www.e-levy.com/UnitedCenter](http://www.e-levy.com/UnitedCenter) to pre-order. Of course, you may also contact your Guest Relations Representative with any questions by calling 312-455-7419 or 312-455-7457 or sending an e-mail to [UCSuiteEats@levyrestaurants.com](mailto:UCSuiteEats@levyrestaurants.com).

Before we begin the new season, please check out the "The Scoop" section in the back of the menu where you'll find all the information you need to make your suite dining experience an exceptional one.

We look forward to seeing you throughout the 2014-15 season. In the meantime, please don't hesitate to contact me directly at 312-455-7424 with any questions or comments.

Lisa Siragusa

Director of Executive Suites

[WWW.E-LEVY.COM/UNITEDCENTER](http://WWW.E-LEVY.COM/UNITEDCENTER)

e-*Levy*

AS A VALUED E-LEVY USER YOU'LL RECEIVE  
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WINE+BEER  
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PREVIEW  
NEW ITEMS

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BEVERAGE  
PAIRINGS

+ MUCH MORE



# PACKAGES



**OUR EXECUTIVE CHEF, MICHAEL J. ARCOMONE,** has designed several game-day menus with the perfect blend of flavors to make ordering easy. In addition to the classic barbecue and traditional game-day favorites, you'll see a farm to fork package featuring local, sustainable items, along with vegetarian and vegan samplers to complement your selections.

// GASTRO GRUB PACKAGE \_\_\_\_\_

// IT'S SHOWTIME PACKAGE \_\_\_\_\_

// CHAMPIONSHIP BRUNCH PACKAGE \_\_\_\_\_

// STEAKHOUSE PACKAGE \_\_\_\_\_

// SMOKED BARBECUE \_\_\_\_\_

// FAN FAVORITES \_\_\_\_\_

// MVP \_\_\_\_\_

// HALL OF FAME \_\_\_\_\_

// FARM TO FORK \_\_\_\_\_

// WINDY CITY PACKAGE \_\_\_\_\_

// VEGETARIAN GAME DAY SAMPLER \_\_\_\_\_

// VEGAN GAME DAY SAMPLER \_\_\_\_\_

**PACKAGES**

**À LA CARTE**

**CHEERS**

**THE SCOOP**



## GASTRO GRUB PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE: 38.95 PER PERSON

### COMFORT FOOD WITH A GOURMET SPIN.

#### GASTRO SNACKS

Assorted pickles, smokey bacon, marinated olives and flatbread chips.

#### BAKED POTATO FRIES

Giant crispy Idaho wedges served with loaded BBQ sauce.

#### ARTISANAL CHEESE FONDUE

Select blend of our favorite cheeses, craft beer and seasonings. Served with smoked sausage, broccoli florets and pretzel bread croutons.

#### CHOPPED "ICEBOX" SALAD

Salami, mortadella, Swiss cheese, tomato, cucumber, red onion, oyster cracker croutons, cork screw pasta, hard-boiled eggs and black olives with pickle-brine dressing.

#### TWO FOOT TWO PIG BLT

Roasted pork, smoked bacon, baby berg lettuce, beef steak tomatoes, brown butter-apple sauce and spicy mustard mayo spread served on a crunchy baguette.

#### FIRE-ROASTED TOP SIRLOIN

Hand carved and served with atomic horseradish aioli, chimichurri and sweet onion au jus.

THE GASTRO GRUB PACKAGE PAIRS WELL WITH EITHER ONE OF THESE BEER FLIGHTS.

#### GOOSE ISLAND FLIGHT

312 Urban Pale Ale - Goose Island IPA -  
312 Urban Wheat

#### BEER IN MEXICO FLIGHT

Corona Extra - Tecate - Modelo Especial

42.50 per flight

PACKAGES

A LA CARTE

CHEERS

THE SCOOP



## IT'S SHOWTIME PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE: 40.95 PER PERSON

### ITALIAN ROPE SAUSAGE

Carve as much or as little as you choose of this fire-roasted Italian Sausage. Served with giardinera, hoagie rolls, grilled peppers and onions and spicy mustard.

### COLOSSAL MEATBALL

Softball sized meatballs, simmering in housemade marinara and served with shaved Parmesan.

### BOTTOMLESS FRESH POPPED POPCORN

### PRETZEL BITES WITH ASSORTED DIPS

Warm, salted pretzel nuggets with four tempting dips: smoked bacon, cheddar and chive; spiced stout mustard; jalapeño beer cheese; and chocolate peanut butter.

### TWISTED TATER CHIPS

Twisty, turny, crunchy housemade chips with fried onion dip.

### GARBAGE SALAD GRINDER

Salami, mortadella and provolone topped with olives, red onion, artichokes, garbanzo beans and red peppers with red wine vinaigrette.

### GRILLED CHICKEN WEDGE SANDWICH

Grilled chicken breast with iceberg lettuce wedge, tomato, red onion, bacon and blue cheese.

### HOT DOGS

Served with all the traditional condiments and baked potato chips.

**PACKAGES**

**A LA CARTE**

**CHEERS**

**THE SCOOP**

05  
FIVE



## CHAMPIONSHIP BRUNCH PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE: 40.95 PER PERSON

### BANANA WALNUT FRENCH TOAST

French toast stuffed with bananas and mascarpone and coated with cinnamon sugar; warm maple syrup on the side.

### EGG FRITTATA

Spinach, feta cheese and roasted red pepper.

### SLOW-SMOKED BRISKET HASH

Slow-smoked brisket with roasted potatoes.

### SEASONAL VEGETABLE HASH

Roasted in-season vegetables.

### GRIDDLED BREAKFAST MEATS

Grilled chicken sausage, ham and thick cut bacon.

### ASSORTED BREAKFAST PASTRIES

Danish, cinnamon rolls and flaky croissants with sweet cream butter and raspberry jam.

### BLUEBERRY PANCAKE STACK CAKE

Blueberries, sweet cream, and maple glaze.

### FRESH SEASONAL FRUIT

### FRESH SQUEEZED ORANGE JUICE

### FRESH SQUEEZED GRAPEFRUIT JUICE

### THIS BRUNCH PACKAGE PAIRS WELL WITH OUR BLOODY MARY BAR.

One bottle of Smirnoff vodka, two bottles of Bloody Mary mix, Worcestershire, and Tabasco sauces, pickle spears, celery sticks, salami, green olives, celery salt and limes are included. 160.00

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

06  
SIX



## STEAKHOUSE PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE: 54.95 PER PERSON

**A CLASSIC STEAKHOUSE PACKAGE FEATURING PRIME FILET, COLOSSAL BAKED POTATOES AND TRADITIONAL CREAMED SPINACH.**

### CHILLED JUMBO SHRIMP COCKTAIL

Classic, "old school" cocktail sauce with horseradish.

### FILET MIGNON

Herb oil-marinated and grilled, served with classic béarnaise sauce.

### SPICY BBQ'D NIMAN RANCH PORK CHOP

Housemade apple sauce and grilled Italian-style peppers.

### CHOPPED STEAKHOUSE SALAD

Red onion, pulled chicken, Italian salami, Gulf shrimp, Kalamata olives, artichoke hearts, iceberg lettuce and roasted red peppers, tossed in an herb vinaigrette.

### COLOSSAL, DOUBLE-STUFFED BAKED POTATO

Enormous Idaho potato hollowed out and stuffed with buttery, green onion, mashed potatoes and topped with Cheddar cheese.

### CREAMED SPINACH

Fresh chopped spinach in a fennel béchamel sauce.

**THIS CLASSIC STEAKHOUSE PACKAGE PAIRS WELL WITH EITHER ONE OF THESE BOLD RED WINES.**

Provenance Rutherford Cabernet Sauvignon, Sonoma County 82.00

or

Beaulieu Vineyard Tapestry, Napa Valley 103.00

**PACKAGES**

**A LA CARTE**

**CHEERS**

**THE SCOOP**





## SMOKED BARBECUE

SERVED FOR A MINIMUM OF TWELVE PEOPLE: 41.95 PER PERSON

THE PERFECT COMPLIMENT TO A GREAT DAY AT THE ARENA.

### SLOW-SMOKED SHORT RIBS

Slowly smoked short ribs in our signature Levy barbecue rub.

### SOUTHERN CRUNCHY FRIED CHICKEN

Marinated in buttermilk, dusted in seasoned flour then fried until crisp.

### SMOKED BARBECUE CHICKEN SALAD

Crisp romaine, radicchio, spinach, red onion, tomato and beans tossed in a baked bean vinaigrette with cornbread croutons and topped with barbecue chicken breast and fresh grilled corn.

### SWEET AND SOUR SLAW

Crisp shaved cabbage tossed with Vidalia onions and distilled vinegar finished with sea salt and parsley.

### SMOKED BAKED BEANS

Pinto beans placed in the smoker and finished with applewood-smoked bacon, tomatoes, honey and molasses.

### HONEY CHEDDAR CAST IRON SKILLET CORNBREAD

### WARM BLACK-EYED PEA SALAD

Black-eyed peas, peppers, onions, green onions in a red wine vinaigrette.

### PULL-APART BUNS

### TRIO OF BARBECUE SAUCES

Mustard, spicy vinegar and sweet.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

08  
EIGHT



## FAN FAVORITES

SERVED FOR A MINIMUM OF TWELVE PEOPLE: 46.95 PER PERSON

**THE ULTIMATE DAY AT THE GAME STARTS WITH THE PERFECT PACKAGE OF FAN FAVORITES AND OUR SIGNATURE DISHES.**

### FRESHLY POPPED POPCORN

### WING SAMPLER

A trio of wings tossed with traditional buffalo, sweet chilli and zesty barbecue sauces.

### POTATO CHIPS AND GOURMET DIPS

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

### THE SNACK ATTACK

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

### 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.

### GARDEN FRESH VEGETABLES

Served with firecracker 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.

### 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 mini buns.

### HOT DOGS

Served with all the traditional condiments and potato chips.

**PACKAGES**

**A LA CARTE**

**CHEERS**

**THE SCOOP**



## MVP

SERVED FOR A MINIMUM OF TWELVE PEOPLE: 42.95 PER PERSON

### THIS PACKAGE SCORES BIG POINTS WITH EVERY FAN!

#### FRESHLY POPPED POPCORN

#### WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces.

#### SALSA AND GUACAMOLE

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

#### THE SNACK ATTACK

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

#### MACARONI SALAD

A creamy classic with bacon, eggs, onion and tomatoes.

#### CLASSIC CAESAR SALAD

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

#### HOT DOGS

Served with all the traditional condiments and potato chips.

#### MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our housemade Buffalo-style hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

10  
T E N



## HALL OF FAME

SERVED FOR A MINIMUM OF TWELVE PEOPLE: 42.95 PER PERSON

**THIS PACKAGE SERVES UP FOND MEMORIES FROM DECADES AND GAMES OF PAST. ENJOY SOME OF OUR HALL OF FAME FAVORITES THAT ARE SURE TO MAKE YOU SMILE.**

### FRESHLY POPPED POPCORN

### SPICY CHICKEN WINGS

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces.

### SALSA AND GUACAMOLE

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

### THE SNACK ATTACK

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

### MARKET FRESH VEGETABLES

Served with firecracker ranch.

### HOT DOGS

Served with all the traditional condiments and potato chips.

### SMOKED PORK SANDWICHES

Smoked barbecue pork in our own barbecue sauce. Served with coleslaw and fresh rolls.

### CHICKEN FLATBREAD SANDWICH

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

**PACKAGES**

**A LA CARTE**

**CHEERS**

**THE SCOOP**

11  
ELEVEN



## FARM TO FORK

SERVED FOR A MINIMUM OF TWELVE PEOPLE: 45.95 PER PERSON

EACH OF OUR HOUSEMADE FARM TO FORK PACKAGES FEATURES FRESH, NATURAL AND LOCAL FLAVORS OF THE SEASON.

### HOMEMADE HONEY CRUNCH GRANOLA

#### FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips.

#### JADE BLEND SALAD

Fragrant bamboo rice, basmati, garbanzo beans, wheatberries, lentils and daikon radish seeds in a citrus vinaigrette.

#### MARKET FRESH FRUIT

#### GRASS-FED NY STRIP SANDWICH

Served with caramelized onions, chimichurri sauce and hoagie rolls.

#### FARMSTEAD CHEESES

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

#### TOMATO, BASIL AND MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar.

#### GRILLED VEGETABLE PASTA SALAD

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

#### NIMAN RANCH SAUSAGE SAMPLER

Featuring apple and Gouda cheese, chipotle cheddar and spicy Italian sausages. Served with Dijon, whole-grain and yellow mustards, sautéed peppers and onions with apple cabbage slaw.

#### FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent rosemary chicken with roasted potatoes.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

12  
T W E L V E



## WINDY CITY CLASSIC

SERVED FOR A MINIMUM OF TWELVE PEOPLE: 50.95 PER PERSON

FEATURING SOME OF OUR LOCAL FAVORITE OFFERINGS.

### FRESHLY POPPED POPCORN

### PRETZEL TWISTS WITH POMMERY MUSTARD DIP

### MAXWELL STREET STYLE POLISH

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

### 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.

### TOMATO BASIL AND MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar.

### MARKET FRESH FRUIT

### GREEK SALAD

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

### LEMON GARLIC SHRIMP KABOBS

Herb marinated shrimp, lemon garlic sauce with a garnish of grilled lemons, scallions, and roasted red peppers.

### ITALIAN MEAT STROMBOLI

Baked with pepperoni, soprasotta, capicola, prosciutto, fontinella and provolone cheese.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

13  
THIRTEEN



## VEGETARIAN GAME-DAY SAMPLER

SERVED FOR A MINIMUM OF SIX PEOPLE: 24.95 PER PERSON

A CUSTOMIZED PACKAGE EVEN A CARNIVORE COULD LOVE.

### GOING GREEN SALAD WITH FRIED GREEN TOMATO

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

### MINI LEVY SIGNATURE HOUSEMADE VEGGIE BURGERS

Black bean, brown rice and oat bran burgers served on mini wheat buns.

### PICO DE GALLO MAC-N-CHEESE

Housemade pico de gallo with cavatappi pasta, Chihuahua cheese sauce and crispy fried tortillas.

### SLOPPY JANE

A riff on a classic! Tempeh, peppers and onions with molasses and brown sugar barbecue sauce, tastes meaty enough for the carnivores!

### ZLT FLATBREAD

Grilled zucchini, romaine, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto on grilled flatbread.

**PACKAGES**

**A LA CARTE**

**CHEERS**

**THE SCOOP**

14  
FOURTEEN



## VEGAN GAME-DAY SAMPLER

SERVED FOR A MINIMUM OF SIX PEOPLE: 21.95 PER PERSON

### VEG OUT ON THESE SEASONAL STANDOUTS

#### GOING GREEN SALAD WITH FRIED GREEN TOMATOES

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

#### SLOPPY JANE

A riff on a classic! Tempeh, peppers and onions  
with molasses and brown sugar barbecue sauce,  
tastes meaty enough for the carnivores!

#### SUMMER VEGETABLE AND TOFU FLATBREAD

Grilled zucchini, romaine, vine-ripe tomatoes,  
marinated and seared tofu, chipotle veganaise  
and sun-dried tomato pesto on grilled flatbread.

#### APP TRIO

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

**PACKAGES**

A LA CARTE

CHEERS

THE SCOOP

15  
FIFTEEN



# À LA CARTE



AT LEVY RESTAURANTS, WE HAVE A PASSION FOR FOOD AND A GENUINE ENTHUSIASM FOR SHOWING YOU OUR HEARTFELT HOSPITALITY. WE HOPE YOU ENJOY THIS YEAR'S CULINARY LINE-UP, FEATURING GAME-DAY CLASSICS AND NEW SIGNATURE ITEMS THAT WILL MAKE EVERY EVENT AN EXPERIENCE TO SAVOR.

// APPETIZERS \_\_\_\_\_

// WARM APPETIZERS \_\_\_\_\_

// GREENS \_\_\_\_\_

// CLASSICS \_\_\_\_\_

// SUSHI \_\_\_\_\_

// CHEF SPECIALTY ENTRÉES \_\_\_\_\_

// CLASSIC SIDES \_\_\_\_\_

// HANDCRAFTED SANDWICHES, WRAPS  
+ FLATBREADS

// BURGERS, SAUSAGES + DOGS \_\_\_\_\_

// TASTE CLUB KIDS MEALS \_\_\_\_\_

// SNACKS \_\_\_\_\_

// GLUTEN FREE \_\_\_\_\_

// SWEET SPOT \_\_\_\_\_

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP



## APPETIZERS

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

### MOZZARELLA TASTING BAR

Mozzarella di buffalo, marinated bocconcini and burrata, oven-dried tomatoes, basil pesto, and toasted crostinis.

130.00 per order. Serves 10

### MEDITERRANEAN SPREADS

Eggplant caponata, rosemary goat cheese, whipped feta, tomato jam with crisp cucumbers and pita chips.

90.00 per order. Serves 10

### MEAT AND CHEESE BASKET

Hard salami, Vienna smoked sausage beef sticks, housemade beer cheese spread, smoked almond bacon dip, marinated mozzarella, olives and lavosh.

95.00 per order. Serves 10

### FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips.

10.50 per person

### CHILLED SHRIMP COCKTAIL

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons.

135.00 for 30 pieces

### FARMSTEAD CHEESES

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

10.25 per person

### HUMMUS AMONG US

Traditional chickpea, white bean and edamame hummus with crispy pita.

10.25 per person

### GRILLED CAPRESE FLATBREAD SQUARES

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives, fresh basil and finished with a housemade pesto dressing. Served with a marinated olive salad.

8.75 per person

### ANTIPASTI FLATBREAD SQUARES

Grilled open-face flatbread with Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze.

8.75 per person

### WILD MUSHROOM AND BRIE FLATBREAD

Topped with whipped and sliced brie, roasted seasonal mushrooms, and roasted pecans

8.50 per person

### MARKET FRESH FRUIT

10.50 per person

### MARKET FRESH VEGETABLES

Served with firecracker ranch.

9.00 per person

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

17  
SEVENTEEN



## WARM APPETIZERS

ALL WARM APPETIZERS ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

### CHICKEN AND SHRIMP SKEWERS

Rubbed with housemade island seasonings and served with and mango salsa and red cabbage slaw dressed in habanero vinaigrette. 10.95 per person

### DIM SUM SAMPLER

Shrimp shumai, seared chicken pot stickers and steamed buns filled with Asian marinated pork. Served with sweet soy, hoisin BBQ and sweet chili dipping sauces. \$9.95 per person

### SOUTHWESTERN NACHO BAR

Served hot with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers. 10.95 per person

Add pulled pork. 3.00 per person

### WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces. Served with blue cheese dressing. 11.50 per person

### HONEY-LEMON CHICKEN TENDERS

Farm-raised fresh chicken tenders marinated and roasted with honey, lemon, garlic and fresh herbs. Served with an herb ranch dip. 10.95 per person

### PICO DE GALLO MAC-N-CHEESE

Housemade pico de gallo with cavatappi pasta, Chihuahua cheese sauce and crispy fried tortillas. 8.95 per person

### CRAB CAKES

Served hot with mustard sauce and zesty lemon aioli. 12.95 per person

### QUESADILLA DUO

- ANCHO-MARINATED CHICKEN  
Served with cilantro and Monterey Jack cheese.
- CARNE ASADA  
With braised brisket, chopped onions, Oaxaca cheese and poblano peppers.

Each accompanied by avocado crema and a smoky tomato salsa. 11.50 per person

### VEGETABLE QUESADILLA

Spinach, mushroom, onions and Pepper Jack cheese accompanied by avocado crema and a smoky tomato salsa. 8.25 per person

### SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings served with blue cheese dressing. 11.25 per person

### CHICKEN TENDERLOIN STRIPS

Tender strips of chicken coated in country breading served with honey mustard and tangy barbecue sauces. 12.75 per person

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

18  
E I G H T E E N



## GREENS

ALL GREENS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED

### OLÉ BOWLÉ

Smoked tomato-marinated beef, Tuscan kale, romaine, Napa cabbage, spinach, black beans, queso fresco, tomato, roasted corn and quinoa tossed with smoked tomato vinaigrette. 12.95 per person

### CHOPPED "ICEBOX" SALAD

Salami, mortadella, Swiss cheese, tomato, cucumber, red onion, oyster cracker croutons, cork screw pasta, hard-boiled eggs and black olives with pickle-brine dressing. 9.95 per person

### CEDAR-PLANKED HONEY MUSTARD SALMON

Full side of cedar plank-roasted salmon, served with arugula, spinach, green and yellow beans, grape tomatoes and honey-mustard vinaigrette. 120.00 serves 10

### TUSCAN KALE SALAD

Crisp Tuscan and purple kale, cucumber, cherry tomatoes, garbanzo beans and red onion slivers tossed with chia seed vinaigrette. 9.95 per person

### TURKEY COBB SALAD

Herb-roasted turkey breast, romaine, cucumber, bacon, blue cheese and hard-cooked egg with blue cheese dressing. 10.25 per person

### GREEK SALAD

Romaine, cucumber, tomato, Kalamata olives, chickpeas, pepperoncini, feta cheese and fresh oregano with a red wine vinaigrette topped with crispy pita strips. 9.25 per person

### ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese tossed in a honey-mustard vinaigrette. 9.00 per person

### CLASSIC CAESAR SALAD

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our Signature Caesar dressing. 9.00 per person  
Add grilled chicken, steak or shrimp. 3.00 per person

### MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 5.50 per person

### GRILLED VEGETABLE PASTA SALAD

Cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette. 5.50 per person

### COLESLAW

Crisp cabbage in a sweet and sour dressing. 5.25 per person

### BLT SALAD

Romaine, bacon, cheddar cheese and tomatoes tossed with buttermilk dressing and homemade croutons. 7.75 per person

### CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette. 7.75 per person

### CLUB HOUSE SALAD

Niman Ranch roasted turkey breast, crispy smoked bacon, Swiss cheese, tomatoes, avocados, spinach, radicchio and romaine served with a creamy tomato vinaigrette and toast point croutons. 9.50 per person

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

19  
NINETEEN



## CLASSICS

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

### MEATBALL BAR

A selection of our handcrafted meatballs served hot with fresh rolls. 13.95 per person

- Traditional beef with marinara sauce.
- Chicken with green chile verde sauce.
- Thai pork meatball with ginger-soy barbecue sauce.

### EGGPLANT PARMIGIANA

Oven-baked, topped with mozzarella and served in a tomato basil sauce. 9.95 per person

### GRILLED KABOBS

Marinated chicken, grilled beef and Italian sausage kabobs served hot with Thai chile and spicy barbecue sauces. 14.00 per person

### CHICKEN PICCATA

Lightly breaded and served hot with a lemon caper sauce. 11.95 per person

### CHARRED AND CHILLED SALMON

Served on a green bean and snap pea salad with pickled red onions and black sesame vinaigrette. 12.95 per person

### STEAKHOUSE BEEF TENDERLOIN

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. 20.00 per person

### ITALIAN SAUSAGE AND TOMATO PASTA

Italian sausage and tomato pasta served hot with roasted peppers, kale, crushed tomatoes, olives and parsley. 13.25 per person

### “FAJITAS” CARNE ASADA AND POLLO AL CARBÓN

- Grilled skirt steak topped with peppers, onions and queso fresco.
- Grilled chicken with chorizo and Chihuahua cheese. Served hot with salsa cruda, sour cream and warm tortillas. 16.00 per person

### FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary, served hot with roasted potatoes. 17.25 per person

### BRAISED LAMB

Tender lamb shanks in a rosemary demi-glace and served with root vegetable hash. 18.95 per person

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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T W E N T Y



## SUSHI

### CLASSIC PLATTER

Shrimp Tempura, Negi Hamachi, California and Spicy Tuna Maki.  
150.00 serves 10

### SPECIALTY PLATTER

Spicy "Tail of Two Tunas", Sunda Rainbow, Crunchy Pig-Hidden Lobster and Red Dragon Maki.  
240.00 serves 10

### SUSHI/NIGIRI PLATTER

Maguro (tuna), Smoked Salmon, Sake (salmon), Tako (octopus), Hamachi (yellowtail), Suzuki (striped bass), Kani (king crab) and Ebi (shrimp).  
300.00 serves 10

### COMBINATION PLATTER

Sushi/Nigiri above with Shrimp Tempura, California, Spicy "Tail of Two Tunas", and Crunchy Pig-Hidden Lobster Maki.  
300.00 serves 10

### VEGAN PLATTER

Veggie Q (cucumber, shitake, oshinko, avocado, asparagus, spring mix, ponzu), Cucumber Asparagus and Garden (basil, mango mizuna, avocado, asparagus, cucumber, Ponzi) maki.  
150.00 serves 10



PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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T W E N T Y O N E



## CHEF SPECIALTY ENTRÉES

ALL CHEF SPECIALTY ENTREES ARE SERVED FOR A MINIMUM OF TWELVE PEOPLE.

THESE ENTRÉES ARE CREATED TO SAVOR IN YOUR SUITE. ALL ENTREES ARE SERVED HOT AND FRESHLY PREPARED BY ONE OF OUR CHEFS.

### STEAK AND CHICKEN TACO CART

Queso fresco, fresh limes, avocado crema, housemade salsas with flour and corn tortillas, guacamole and crispy tortilla chips.  
260.00 per cart. Serves 12

### GRILLED PEPPERCORN BEEF TENDERLOIN

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

### HICKORY-SMOKED BEEF BRISKET

In-house smoked and served with our bourbon barbecue glaze. Accompanied by three cheese macaroni and housemade vegetable coleslaw.  
34.95 per person

### NIMAN RANCH PORK LOIN

Smoked and Chef-carved with roasted corn and poblano salad, herb-roasted potatoes, apricot and cherry chutney, and barbecue sauce.  
33.95 per person

### BASIL GARLIC SHRIMP

Chef-prepared basil garlic shrimp with lemon aioli and roasted corn salsa. Accompanied by a field green salad with a white balsamic vinaigrette and grilled in-season local vegetables.  
34.95 per person

### APPLEWOOD-SMOKED TURKEY BREAST

Served with roasted garlic thyme aioli and dried cherry chutney. Accompanied by bistro-roasted vegetables and an organic white bean cassoulet.  
34.95 per person

### STEAKHOUSE GRILL

Chef-carved aged strip steak accompanied by housemade classic mashed potatoes, creamed spinach and a steak sauce bar including horseradish cream, housemade steak sauce and wild mushroom demi-glace.  
43.95 per person

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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T W E N T Y T W O



## CLASSIC SIDES

ALL CLASSIC SIDES ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

### THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses.  
5.75 per person

### GRILLED ASPARAGUS

Char-grilled chilled asparagus accompanied by lemon aioli.  
6.25 per person

### BAKED BEANS

Slow-cooked baked beans with mustard brown sugar, onions and smoked bacon.  
5.50 per person

### HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic.  
5.50 per person

### CLASSIC MASHED POTATOES

Yukon gold potatoes whipped and served with chives.  
5.50 per person

### STEAKHOUSE-STYLE CREAMED SPINACH

6.95 per person

### TOASTED QUINOA

Tossed with dried apricots, sour cherries and crunchy almonds.  
5.95 per person

### JADE BLEND PILAF

Fragrant bamboo rice, basmati, garbanzo beans, wheatberries, lentils and daikon radish seeds.  
5.25 per person

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

T W E N T Y   T H R E E

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## HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

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

### SIGNATURE HANDCRAFTED WRAP TRIO

- **KOREAN STEAK**  
Kalbi-marinated beef, quinoa, kale, Napa cabbage, roasted corn, carrots, tomato and Asian Louie dressing in a whole wheat wrap.
- **GRECIAN**  
Grilled chicken breast, quinoa, housemade hummus, Kalamata olives, feta cheese, cucumbers, tomato, red onion and Greek vinaigrette in a whole wheat wrap.
- **BUFFALO CHICKEN**  
Grilled chicken tossed in buffalo hot sauce with Tuscan kale, baby spinach, Napa cabbage, romaine, carrots, tomato, celery, red onion and blue cheese dressing in a whole wheat wrap.  
13.95 per person. Serves 6

### DOUBLE PRETZEL - CRUSTED CHICKEN SANDWICH

Dijon and crushed pretzel coated chicken with provolone, Dijon aioli and frisée on a pretzel roll.  
10.25 per person

### GARBAGE SALAD GRINDER

Salami, mortadella and provolone topped with olives, red onion, artichokes, garbanzo beans and red peppers tossed with red wine vinaigrette.  
10.95 per person

### GRILLED CHICKEN WEDGE SANDWICH

Grilled chicken breast, iceberg lettuce wedge, tomato, red onion, bacon and blue cheese.  
10.95 per person

### CHICKEN TORTA SANDWICH

Roasted chicken breast with spicy aioli, chipotle Jack cheese, lettuce, cilantro and tomato.  
10.25 per person

### SKIRT STEAK SANDWICH

Marinated and grilled skirt steak sliced and brushed in our signature steak sauce with creamed horseradish, tomatoes and caramelized onions on focaccia bread.  
10.50 per person

### CHICKEN FLATBREAD SANDWICH

Marinated char-grilled chicken breast, fontina cheese, baby spinach, tomato and lemon garlic aioli on grilled flatbread.  
10.50 per person

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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T W E N T Y F O U R



## HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

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

### GRILLED CAPRESE FLATBREAD SANDWICH

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad. 9.75 per person

### 'ZLT' FLATBREAD SANDWICH

Grilled zucchini, romaine, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto on grilled flatbread. 10.25 per person

### TUSCAN FLATBREAD SANDWICHES

- GRILLED CHICKEN  
Served with roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread.
- GRILLED SIRLOIN  
Served with Boursin cheese and caramelized onion jam on grilled rosemary focaccia bread. 14.25 per person

### MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our housemade Buffalo-style hot sauce, served warm and accompanied by miniature soft rolls and cool celery blue cheese slaw. 10.75 per person

### SMOKED PORK SANDWICHES

Smoked barbecue pork in our housemade barbecue sauce. Served hot with coleslaw and miniature soft rolls. 11.50 per person

### SLOW-SMOKED BRISKET SANDWICHES

Smoked brisket with three barbecue sauces: signature, spicy vinegar and tangy mustard. Served warm and accompanied by sweet and sour slaw and miniature onion rolls. 11.25 per person

### 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. 11.25 per person

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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T W E N T Y F I V E



## BURGERS, SAUSAGES AND DOGS

ALL BURGERS, SAUSAGES, AND DOGS ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

### NIMAN RANCH SIGNATURE SAUSAGE SAMPLER

Featuring apple and Gouda cheese, chipotle Cheddar and spicy Italian sausages. Served hot with Dijon, whole-grain and yellow mustards, sautéed peppers and onions, and apple cabbage slaw.  
13.25 per person

### MINI HAND CRAFTED BURGERS

- **TURKEY BURGER**  
Sun-dried tomato pesto, sautéed mushrooms and Swiss cheese on a miniature roll.  
12.25 per person.  
2 burgers per person
- **BEER CHEESE BURGER**  
Local beer cheese stuffed burger, topped with a sliced dill pickle and tomato on a miniature roll.  
12.25 per person.  
2 burgers per person
- **BARBECUE BURGER**  
Artisan Cheddar, Levy barbecue sauce and topped with crisp bacon on a miniature roll.  
12.25 per person.  
2 burgers per person

### ITALIAN SAUSAGE

Grilled and served with sautéed peppers and onions, giardinera and Italian hoagie rolls  
11.25 per person

### MAXWELL STREET STYLE POLISH

Grilled with caramelized onions, yellow mustard, and fresh rolls  
9.75 per person

### BRATWURST AND SAUERKRAUT

Grilled bratwurst served on a bed of sauerkraut with fresh rolls and whole grain mustard.  
9.50 per person

### HOT DOGS

Served with all the traditional condiments and potato chips.  
10.50 per person

### GUILT-FREE HOT DOGS

Low-fat turkey hot dogs served with all the traditional condiments and baked potato chips. 7.25 per person

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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T W E N T Y   S I X



## TASTE CLUB KIDS MEALS

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

TASTE CLUB KIDS MEALS ARE ACCOMPANIED BY FRESH FRUIT, CARROT AND CELERY STICKS WITH RANCH DIP, A GRANOLA BAR, AND A SOUVENIR.  
6.95 PER PLAYER

### HOT DOG

With all their favorite fixings.

### MAC AND CHEESE

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

### CHICKEN TENDERS

Served with barbecue and honey-mustard dipping sauces.

### GRILLED CHICKEN TENDERS

Served with barbecue and honey-mustard dipping sauces.

### TURKEY AND CHEDDAR SANDWICH

Served on whole-wheat bread.

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À LA CARTE  
CHEERS  
THE SCOOP

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T W E N T Y   S E V E N



## SNACKS

ALL SNACKS SERVE TWELVE PEOPLE UNLESS OTHERWISE NOTED.

### BOTTOMLESS SNACK ATTACK

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips. 39.25 per order

### BOTTOMLESS BBQ SNACK BASKET

Ranch corn nuts, hot 'n spicy peanuts, barbecue corn stixs and barbecue kettle-style potato chips. 39.25 per order

### JUMBO PRETZEL VICTORY KNOT

A 24oz, giant pretzel twist, delivered to your suite warm upon guest arrival! With 3 tasty dips for dunking: beer cheese, chipotle mustard and cinnamon frosting. 30.00 per order

### SALSA AND GUACAMOLE

Housemade fresh guacamole, salsa verde and salsa cruda with crisp tortilla chips. 100.00 per order

### CRUNCHY VEGETABLE CHIPS

Served with a lemon tarragon dip. 21.00 per basket

### PRETZEL CROSTINI AND SPREADS

Accompanied by beer cheese and deviled egg spread. 39.00 per basket

### BOTTOMLESS FRESHLY POPPED POPCORN

12.50 per basket

### BEER AND BACON MIXED NUTS

Peanuts, corn nuts and almonds with beer bacon caramel. 23.00 per basket

### SMOKED ALMONDS

16.00 per basket

### DRY-ROASTED PEANUTS

14.25 per basket

### SNACK MIX

12.75 per basket

### PRETZEL TWISTS

With Pommery Mustard Dip 12.50 per basket

### GARRETT GOURMET POPCORN (GALLON)

Caramel crisp and cheese corn mix 50.00 serves 6-8

### HONEY-ROASTED PEANUTS

14.00 per basket

### POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips. 16.00 per basket

### HEALTHY SNACK BASKET

Chomp and cheer with a variety of healthy options to balance your menu—from Pop Chips and dried mangos, to dark chocolate and Luna Bars. 89.95 per order

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

T W E N T Y   2 8   E I G H T



## GLUTEN FREE

### GLUTEN-FREE SNACK BASKET

THERE'S SOMETHING FOR EVERYONE ON GAME-DAY! ENJOY A SELECTION OF GLUTEN-FREE SNACKS INCLUDING:

Cherry Larabar

Food Should Taste Good Olive Tortilla Chips

Caramel and Cheddar Popcorn

Eden Organic Berry Mix

NuGo Free Dark Chocolate Bar

22.25 per basket. Serves 1-2 guests

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 a gluten-free 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.

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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T W E N T Y N I N E



## SWEET SPOT

LET THEM EAT CAKE!

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

### CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust.

48.00 per order. Serves 10

### ROOT BEER CAKE

Marbled layers of vanilla root beer cake with root beer syrup, root beer custard, pop crisps and milk chocolate glaze and vanilla cream icing.

70.00 per order. Serves 14

### SIX LAYER CARROT CAKE

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.

59.00 per order. Serves 14

### CHOCOLATE PARADIS' CAKE

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

51.00 per order. Serves 12

### PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips. 65.00 per order. Serves 14

## SUITE SWEETS

### GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies.

7.95 per person

Served for a minimum for six people.

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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THIRTY



## 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, Chocolate Paradis' Cake, Chicago-Style Cheesecake, Peanut Butter and Chocolate Brownie Stack Cake to name a few.

### **GOURMET DESSERT BARS**

Assorted sweet treats of Rockslide Brownie, Luscious Lemon and Salted Carmel Pretzel.

### **GOURMET COOKIES AND TURTLES**

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

### **GIANT TAFFY APPLES**

Plain, Peanut and loaded with M&M's®.

### **NOSTALGIC CANDIES**

A selection of Gummi® Bears, Malted Milk Balls and M&M's®.

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

### **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.

**PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP**

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THIRTY ONE



# CHEERS



**Levy Restaurants** is proud to offer you a wine list that boasts the top rated wines from Wine Spectator's 'Top 100 Wines of the Year.' We offer wines with a variety of characters, styles and bold flavors, providing you with the ultimate pairings for your savory food selections. Thirsty for a cocktail? Choose from our extensive list of premium liquors, beer, mixers and soft drinks.

// SPECIALTY DRINKS AND BEERS \_\_\_\_\_

// WHITE WINE \_\_\_\_\_

// RED WINE \_\_\_\_\_

// LIQUORS \_\_\_\_\_

// CHILL \_\_\_\_\_

PACKAGES  
A LA CARTE  
**CHEERS**  
THE SCOOP



## SPECIALTY DRINKS AND BEER

### CAPTAIN MORGAN ISLAND PUNCH

55.00 per pitcher

### MARGARITA BAR

Try a taste of Baja with our distinctive hand shaken Margaritas! One bottle of Peligroso Silver, two bottles of Margarita mix, a shaker, limes and kosher salt are included. 175.00

### BLOODY MARY BAR

Make any get together more enjoyable with this sports fan's favorite! One bottle of Smirnoff vodka, two bottles of Bloody Mary mix, Worcestershire, and Tabasco sauces, pickle spears, celery sticks, salami slices, green olives, celery salt and limes are included. 160.00

### BEER FLIGHTS

Not sure what beverage to pick for your group? Why not try a variety with our flight package. Our flight package includes an assorted 6 pack of 3 different beers (2 of each). Let your group Taste, Discover and Enjoy a few options and your suite attendant will be happy to bring you additional six-packs of your favorites throughout the event.

### GOOSE ISLAND FLIGHT 42.50

312 Urban Pale Ale – Goose Island IPA –  
312 Urban Wheat

### CIDER FLIGHT 42.50

Johnny Appleseed – Angry Orchard Crisp Apple –  
Magners Original Irish Cider

### BEER IN MEXICO FLIGHT 42.50

Corona Extra – Tecate – Modelo Especial

### BEER (SOLD BY THE SIX-PACK)

Budweiser 34.50

Bud Light 34.50

O'Doul's (non-alcoholic) 34.50

Heineken 37.50

Amstel Light 37.50

Corona Extra 37.50

Stella Artois 37.50

Goose Island 312 Urban Wheat 37.50

Goose Island IPA 37.50

Shock Top Belgian White 37.50

Johnny Appleseed Hard Cider 37.50

Goose Island Matilda (756ml bottle) 19.00

Goose Island Sofie (756ml bottle) 19.00

PACKAGES  
A LA CARTE  
CHEERS  
THE SCOOP

THIRTY THREE



## WHITE WINE

### BUBBLY

- Taittinger Brut La Francaise Reims, France 103.00
- Domaine Carneros by Taittinger, Napa Valley, CA 66.00
- Domaine De Nizas Rose, Languedoc 43.00
- Stellina Di Notte Prosecco, Veneto, Italy 39.00

### LIGHT AND CRISP

- New Harbor Sauvignon Blanc, New Zealand 43.00
- Craggy Range Sauvignon Blanc, New Zealand 58.00
- Santa Margherita Pinot Grigio, Italy 62.00
- San Angelo Pinot Grigio, Tuscany, Italy 46.00
- Sterling Vintner's Collection Pinot Grigio, Central Coast, CA 45.00

### CREAMY AND ELEGANT

- Sonoma-Cutrer Chardonnay, Sonoma County, CA 59.00
- Cakebread Cellars Chardonnay, Napa Valley, CA 81.00
- Beaulieu Vineyard Chardonnay, Central Coast, CA 42.00
- Sterling Vintner's Collection Chardonnay, Central Coast, CA 50.00
- Kendall-Jackson 'Vintner's Collection' Chardonnay, CA 47.00

### SWEET AND SMOOTH

- Coastal Ridge White Zinfandel, Lodi, CA 40.00
- Beaulieu Vineyard Riesling, Central Coast, CA 37.00

PACKAGES  
A LA CARTE  
CHEERS  
THE SCOOP



## RED WINE

### RIPE AND RICH

Red Rock 'Reserve' Merlot, Sonoma County, CA 42.00

La Crema Pinot Noir, Sonoma Coast, CA 46.00

### SPICY AND SUPPLE

Trivento Reserve Pinot Noir, Mendoza, Argentina 47.00

The Monterey Pinot Noir, Monterey County, CA 54.00

"A" by Acacia Pinot Noir, Central Coast, CA 42.00

Loveblock by Kim Crawford Pinot Noir, New Zealand  
63.00

Spellbound Petite Sirah, Lodi, CA 41.00

Stark Raving Malbec, Argentina 45.00

Uppercut Cabernet Sauvignon, Napa Valley, CA 58.00

Rosenblum Vineyard Designate Zinfandel, Paso  
Robles, CA 56.00

### BIG AND BOLD

Louis M. Martini Cabernet Sauvignon,  
Napa Valley, CA 48.00

Dynamite Cabernet Sauvignon, North Coast, CA  
60.00

Beaulieu Vineyards Cabernet Sauvignon, Napa  
Valley, CA 53.00

Beaulieu Vineyards "Georges de LaTour Private  
Reserve" Cabernet Sauvignon, Napa Valley, CA  
165.00

Provenance Rutherford Cabernet Sauvignon,  
Napa Valley, CA 82.00

Sequoia Grove Cabernet Sauvignon,  
Napa Valley, CA 79.00

Beaulieu Vineyard Tapestry, Napa Valley, CA  
103.00

Rodney Strong "Symmetry" Meritage, Alexander  
Valley, CA 110.00

PACKAGES  
A LA CARTE  
**CHEERS**  
THE SCOOP

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THIRTY FIVE



## LIQUOR

### VODKA

- Smirnoff 50.00
- Ketel One 71.00
- Ketel One Citroen 71.00
- Ketel One Oranje 71.00
- Grey Goose 78.00
- Grey Goose La Poire 78.00
- Grey Goose Cherry Noir 78.00
- Ciroc 79.00
- Tito's Handmade 69.00

### GIN

- Tanqueray 60.00
- Tanqueray No. Ten 80.00
- Bombay Sapphire 67.00
- Bombay Sapphire East 80.00
- Hendrick's 70.00
- Nolet (750ml) 92.00
- Deaths Door (750ml) 68.00

### TEQUILA

- Peligroso Silver (750ml) 65.00
- Peligroso Cinnamon (750ml) 52.00
- Don Julio Reposado (750ml) 92.00
- Don Julio Blanco (750ml) 87.00
- Don Julio 1942 (750ml) 240.00

### RUM

- Bacardi 55.00
- Captain Morgan Spiced Rum 64.00
- Parrot Bay by Captain Morgan 52.00
- Myers's 57.00

PACKAGES  
A LA CARTE  
**CHEERS**  
THE SCOOP

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THIRTY SIX



## LIQUOR

### SCOTCH

- J & B 68.00
- Dewar's 'White Label' 71.00
- Johnnie Walker Red 74.00
- Johnnie Walker Black 81.00
- Johnnie Walker Blue 256.00
- Macallan 12 Year Old (750ml) 88.00
- Talisker (750ml) 101.00

### WHISKEY

- Seagram's V.O. 49.00
- Seagram's 7 44.00
- Bushmills 71.00
- Black Bush 77.00
- Crown Royal 79.00
- Crown Royal Maple 79.00
- Crown Royal Reserve (750ml) 122.00
- George Dickel Rye 62.00
- Jack Daniel's 70.00
- Jack Daniel's Honey 70.00
- Bulleit 70.00
- Bulleit Rye 70.00
- Ridgemont Reserve 1792 (750ml) 61.00

### MISCELLANEOUS

- Disaronno Amaretto 57.00
- Sambuca Romana 56.00
- Sweet Vermouth 19.00
- Dry Vermouth 19.00
- Grand Marnier 70.00
- Bailey's Irish Cream (750ml) 61.00
- Bailey's Caramel (750ml) 61.00
- Cointreau 78.00
- Frangelico 80.00
- Remy Martin VS 71.00
- Remy Martin VSOP 92.00
- Godiva Dark Chocolate (750ml) 61.00
- Godiva White Chocolate (750ml) 61.00
- Taylor Fladgate Ruby (750ml) 49.00

PACKAGES  
A LA CARTE  
**CHEERS**  
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THIRTY SEVEN



## CHILL

SOLD BY SIX-PACK UNLESS OTHERWISE INDICATED

### SOFT DRINKS

- Coca-Cola 16.50
- Diet Coke 16.50
- Sprite 16.50
- Sprite Zero 16.50
- Barq's Root Beer 16.50
- Ginger Ale 16.50
- Gold Peak Iced Tea, 16oz. bottle 6.75

### JUICES

- Cranberry Juice 14.00
- Grapefruit Juice 14.00
- Orange Juice 14.00
- Tomato Juice 14.00

### WATER AND CLUB SODA

- Culligan Bottled Water 18.50
- Sparkling Mineral Water 17.50
- Tonic 16.50
- Club Soda 16.50

### MISCELLANEOUS BEVERAGES

- Fresh-Roasted Regular Coffee 9.00 per carafe
- Fresh-Roasted Decaffeinated Coffee 9.00 per carafe

### ENERGY DRINKS

- Red Bull (4-pack) 24.00
- Sugar Free Red Bull (4-pack) 24.00

### BAR SUPPLIES

- Bloody Mary Mix 7.50 per liter
- Sweet & Sour Mix 7.50 per liter
- Margarita Mix 7.50 per liter
- Lime Juice 7.50 per liter
- Stirrings Simple Pomegranate Martini 20.00 per liter
- Stirring Simple Cosmopolitan Martini 20.00 per liter
- Stirring Simple Bloody Mary 20.00 per liter

PACKAGES  
A LA CARTE  
CHEERS  
THE SCOOP

THIRTY EIGHT



## CHILL

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. (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
- [1] liter each of Bloody Mary Mix and Margarita Mix
- [2] six-packs each of Coke and Diet Coke
- [1] six-pack each of Sprite/Sprite Zero; Culligan Bottled Water, tonic water, etc.
- [1] bottle each of red, and white wine
- [1] bottle of sparkling wine
- [4] six-packs of beer: [2] domestic and [2] import
- [1] six pack each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 312-455-7419 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 at 312-455-7419 or 312-455-7457. Orders can also be received via e-mail at [UCSuiteEats@LevyRestaurants.com](mailto:UCSuiteEats@LevyRestaurants.com), and for licensed suite holders to order online [www.e-levy.com/unitedcenter](http://www.e-levy.com/unitedcenter).

### 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.

PACKAGES  
A LA CARTE  
CHEERS  
THE SCOOP

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THIRTY NINE





## THE SCOOP

### HOURS OF OPERATION

United Center 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.

For licensed suite holders, online ordering is now available at [www.e-levy.com/unitedcenter](http://www.e-levy.com/unitedcenter).

To reach a Representative, dial: 312-455-7419 or 312-455-7457 or e-mail: [UCSuiteEats@LevyRestaurants.com](mailto:UCSuiteEats@LevyRestaurants.com).

### QUICK REFERENCE LIST

- United Center General Information 312-455-7401
- Levy Restaurants Guest Relations Manager 312-455-7420
- Levy Restaurants Accounting Department 312-455-7432
- United Center Premium Seating 312-455-4000
- United Center Box Office 312-455-4500
- United Center Rental Suite Sales 312-455-4119
- United Center Leased Suite Holders [www.e-levy.com/unitedcenter](http://www.e-levy.com/unitedcenter)

### 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. Please place all Saturday, Sunday, and Monday event orders by 2:00 p.m. on Thursday.

Orders can also be received via e-mail at [UCSuiteEats@LevyRestaurants.com](mailto:UCSuiteEats@LevyRestaurants.com), and for Licensed Suiteholders to order online at [www.e-levy.com/unitedcenter](http://www.e-levy.com/unitedcenter). Orders can be arranged with the assistance of a Guest Relations Representative at 312-455-7419 or 312-455-7457 during normal business hours.

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

PACKAGES  
 A LA CARTE  
 CHEERS  
 THE SCOOP

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 FORTY

## THE SCOOP

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your Suite Attendant.

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

### 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.

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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FORTY ONE

## THE SCOOP

### SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, and cups. We recommend that supplies be kept in the same location to facilitate replenishment.

### 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

Levy Restaurants will bill the suite holders monthly. The suite holder will receive an itemized invoice outlining all charges in detail. There is no pre-payment necessary, provided suite holders comply with the 15-day net agreement, which is explained on each invoice.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at the United Center, 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.

### PARTIES AT THE UNITED CENTER

Come out and play where the Chicago Bulls and Chicago Blackhawks play! The United Center provides the perfect setting for one-of-a-kind corporate outings and social events, enhanced by the expert service and fine cuisine of Levy Restaurants.

For more information on private events at the United Center please call our Director of Sales at 312-455-7412

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CHEERS  
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FORTY TWO