

SUITE MENU

WELCOME!

Welcome to the 2011-12 season at the United Center! We look forward to a memorable season filled with great games and delicious food. Before we start-off into the new season please feel free to check out 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.

Our team of chefs has prepared a formidable line-up featuring event-day classics as well as some inspiring new creations that are sure to tempt your taste buds! Some of our new items include a selection of Bowl'd Over Noodles, Banh Mi Sandwiches and our new Meatball Bar featuring hand crafted meatballs. Also, this year we are featuring a healthier grab-and-go snack option and a gluten-free snack basket.

In an effort to bring you more local and sustainable products, Levy Restaurants has teamed up with Niman Ranch to introduce exclusive menu items for your guests. Niman Ranch farmers and ranchers raise naturally fed, antibiotic free livestock and all of their gluten-free and all-natural meat products are sure to score points in your suite.

The United Center is also pleased to offer online ordering to all licensed suite holders. Please visit us online at www.e-levy.com/unitedcenter to pre-order for your upcoming events. Be sure to check out our exclusive specials that can only be ordered online. E-Levy also features descriptions, pictures and wine pairings for all menu items to assist in making your event day selections. Of course, you may also contact your Guest Relations representative with any questions by calling 312.455.7450 or sending an e-mail to UCSuiteEats@levyrestaurants.com

We look forward to seeing you throughout the 2011-12 arena season. In the meantime, please don't hesitate to contact me directly at 312.455.7424 with any questions or comments.

Lisa Siragusa

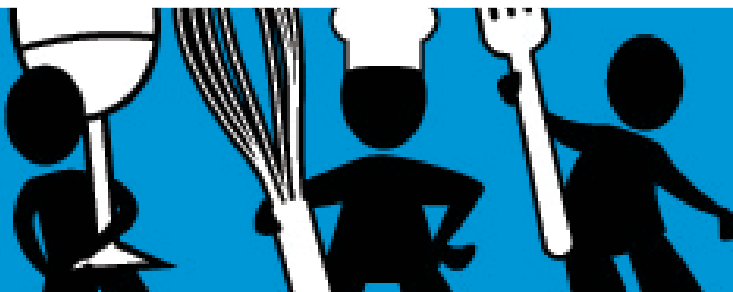
Director of Executive Suites

e-Levy

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- ★ EVENT DAY SPECIALS
- ★ ACCESS TO WINE AND BEER SPECIALS
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- ★ NEWSLETTER AND EMAIL UPDATES
- ★ BEVERAGE PAIRING RECOMMENDATIONS
- ★ MUCH MORE

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ARENA WINNING COMBINATIONS

SMOKED BARBECUE | FAN FAVORITES | MVP

ALL-AMERICAN | FARM TO FORK | WINDY CITY CLASSICS

Our Executive Chef has created the perfect packages by hand-selecting the finest flavors and complementing dishes designed to enjoy from the opening play to the last minute, one delicious bite at a time. So take it easy and make your next suite experience a big hit when you choose one of Levy's Winning Combinations.

SMOKED BARBECUE

The perfect complement 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 and 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

A Classic Southern favorite with a hint of sweetness.

WARM BLACK-EYED PEA SALAD

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

PULL-APART BUNS

Golden topped fresh baked soft buns.

TRIO OF BARBECUE SAUCES

Mustard, spicy vinegar and sweet.

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
39.95 PER PERSON

FAN FAVORITES

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

FRESHLY POPPED POPCORN

WING SAMPLER

Traditional fried chicken wings tossed with Buffalo-style, Thai Sweet Chili and Levy Signature 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 leaf and finished with a house-made pesto dressing. Served with a marinated olive salad.

GARDEN FRESH 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.

CLASSIC BEEF TENDERLOIN

Black pepper seared tenderloin of beef, chilled, then sliced and presented with red onion and beefsteak red and yellow tomatoes. Accompanied by miniature twist rolls, horseradish sauce, Dijon mustard and homemade potato salad.

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips.

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
43.95 PER PERSON

ARENA MVP

This package scores big points with every fan!

FRESHLY POPPED POPCORN

WING SAMPLER

Traditional fried chicken wings tossed with Buffalo-style, Thai Sweet Chili and Levy Signature zesty Barbecue Sauces.

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda and salsa rojo.

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

SMOKED PORK SANDWICHES

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

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips.

MINI BUFFALO CHICKEN SANDWICHES

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

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
39.95 PER PERSON

ARENA ALL-AMERICAN

This package serves up fond memories from decades and games of past. Enjoy some of our arena favorites that are sure to make you smile.

FRESHLY POPPED POPCORN

SPICY CHICKEN WINGS

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

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda and salsa rojo.

THE SNACK ATTACK

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

BABY BACK RIB SAMPLER

Sweet and spicy, Thai and classic mustard baby back ribs accompanied by a trio of sauces, Southern-style sweet cornbread and sweet coleslaw.

BLT SALAD

Romaine lettuce, bacon, cheddar cheese and tomatoes tossed with buttermilk dressing and homemade croutons.

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing.

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips.

CHICKEN FLATBREAD SANDWICH

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

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
49.95 PER PERSON

FARM TO FORK

Each of our homemade Farm To Fork packages feature fresh, natural and local flavors of the season.

HOMEMADE HONEY CRUNCH GRANOLA

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

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

OUR GARDEN PICKS

Our Chef has selected a fresh assortment of asparagus, zucchini, sweet peppers and more!

MARKET FRESH FRUIT

A seasonal selection of fresh fruits.

NIMAN RANCH SMOKED PORK LOIN SANDWICH

Specialty smoked and sliced pork loin with caramelized sweet onions, lettuce, vine-ripe tomatoes and our signature Steak Sauce on toasted focaccia bread.

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 chicken and rosemary with roasted potatoes.

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
43.75 PER PERSON.

WINDY CITY CLASSICS

This package features some of our local favorite offerings.

FRESHLY POPPED POPCORN

PRETZEL TWISTS WITH POMMERY MUSTARD DIP

BAKED ZITI

Tossed in a tomato basil sauce and baked with a blend of Italian cheeses.

MAXWELL STREET POLISH

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

CHICKEN FLATBREAD SANDWICH

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

TOMATO BASIL AND MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar.

GREEK CHOPPED SALAD

Romaine lettuce, grape tomatoes, cucumbers, Kalamata olives, red onion, and feta cheese in a lemon oregano vinaigrette.

BUFFALO MOZZARELLA FONDUE

Fresh buffalo mozzarella cheese and marinara fondue served with garlic crostini.

TURKEY ITALIAN BEEF

Turkey pastrami simmered in au jus with peppers and onions
Served with Italian hoagie rolls and spicy giardiniera.

ITALIAN MEAT STROMBOLI

Baked with pepperoni, soprasotta, capicola, prosciutto, fontinella and provolone cheese. Served with a marinara dipping sauce.

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
45.95 PER PERSON

SEASON LINE-UP

**COOL STARTERS | WARM-UPS | GREENS AND NOODLES | BOWL'D OVER NOODLES
LEVY CLASSICS | CHEF SPECIALTY ENTRÉES | CLASSIC SIDES
SANDWICHES AND FLATBREADS | DOGS AND MORE
TASTE CLUB KIDS MEALS | SNACKS | GLUTEN FREE
SWEET SPOT | SUITE SWEETS**

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 Event-Day Classics and new Signature Items that will make every event an experience to savor.

COOL STARTERS

CHILLED SHRIMP COCKTAIL

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail and rémoulade sauces with fresh cut lemons. 120.00 for 30 pieces

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys. 9.50 per person

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips. 9.50 per person

GRILLED CAPRESE FLATBREAD SQUARES

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives, fresh basil leaf and finished with a house-made pesto dressing. Served with a marinated olive salad. 7.95 per person

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing. 8.25 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. 7.95 per person

MARKET FRESH FRUIT

A seasonal selection of fresh fruits. 9.50 per person

ASIAN CRUDITE

Wok-seared spicy edamame dusted with Togarashi salt, black sesame cucumbers, gingered daikon and carrots served with wasabi ranch and crispy wontons. 9.95 per person

ANTIPASTI PLATTER

Sopressata, coppa, prosciutto, mozzarella ciliegine, marinated olives, artichokes and roasted peppers with focaccia crostini and herbed flatbread. 7.95 per person

HUMMUS AMONG US

Traditional chickpea, white bean and edamame hummus with crispy pita. 9.95 per person

ALL COOL STARTERS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

WARM-UPS

BUFFALO CHICKEN MAC-N-CHEESE

Our signature macaroni and cheese is tossed with spicy buffalo pulled chicken, topped with blue cheese and scallions and baked to perfection. 9.95 per person

SPINACH AND ARTICHOKE MAC-N-CHEESE

A traditional macaroni and cheese baked with baby spinach and sautéed artichokes and topped with fresh spinach. 9.95 per person

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing. 10.75 per person

WING SAMPLER

Traditional fried chicken wings tossed with Buffalo-style, Thai Sweet Chili and Levy Signature zesty Barbecue Sauces. 10.75 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

CRAB CAKES

Served with mustard sauce and zesty lemon aioli. 12.50 per person

QUESADILLA DUO

ANCHO-MARINATED CHICKEN

Cilantro and Monterey Jack cheese.

CARNE ASADA

Braised brisket, chopped onions, Oaxaca cheese, poblano peppers. Each accompanied by avocado crema and a smoky tomato salsa. 10.95 per person

VEGETABLE QUESADILLA

Spinach, mushroom, onions and pepper Jack cheese accompanied by avocado crema. 7.95 per person

SOUTHWESTERN NACHO BAR

Served with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers. 7.95 per person

CHICKEN TENDERS

Tender strips of chicken coated in country breading served with honey mustard and tangy barbecue sauces. 11.75 per person

ALL WARM-UPS ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

GREENS AND NOODLES

GRILLED STEAK SALAD

Marinated and grilled skirt steak, tomatoes, onions, blue cheese crumbles, Parmesan cheese and garlic croutons, spinach, radicchio and romaine lettuce served with a smoked tomato vinaigrette. 8.95 per person

CLUB HOUSE SALAD

Niman Ranch roasted turkey breast, crispy smoked bacon, Swiss cheese, tomatoes, avocados, spinach, radicchio and romaine lettuce served with a creamy tomato vinaigrette and toast point croutons. 7.95 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. 8.25 per person

ALL-NATURAL CHICKEN SALAD

Grilled chicken breast, red grapes, celery and toasted almonds tossed in a poppy seed dressing and served with silver dollar rolls and Bibb lettuce cups. 10.95 per person

CLASSIC CAESAR SALAD

Crisp romaine lettuce served with Caesar dressing, Parmesan cheese and garlic croutons. 8.00 per person

Add grilled chicken, steak or shrimp. 3.00 per person

CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola with a red wine vinaigrette. 6.95 per person

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 4.95 per person

GRILLED VEGETABLE PASTA SALAD

Cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette. 4.95 per person

COLESLAW

Crisp cabbage in a sweet and sour dressing. 4.95 per person

BLT SALAD

Romaine lettuce, bacon, cheddar cheese and tomatoes tossed with buttermilk dressing and homemade croutons. 6.95 per person

ALL GREENS AND NOODLES ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

BOWL'D OVER NOODLES

PEANUTTY DAN DAN NOODLES

Udon noodles served cold with toasted peanuts, shredded carrots, green cabbage and peanut dressing. 7.95 per person

SPICY ORANGE CHILE GLASS NOODLES

Rice noodles served cold with ginger-pickled red cabbage, scallions and cilantro. 7.95 per person

THAI NOODLE SALAD

Egg noodles with pea pods, carrots, red pepper, basil and mint tossed in an Asian vinaigrette. 7.95 per person

ALL GREENS AND NOODLES ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

LEVY CLASSICS

CLASSIC BEEF TENDERLOIN

Black pepper seared tenderloin of beef, chilled, then sliced and presented with red onion and beefsteak red and yellow tomatoes. Accompanied by miniature twist rolls, horseradish sauce, Dijon mustard and homemade potato salad. 18.75 per person

BABY BACK RIB SAMPLER

Sweet and spicy, Thai and classic mustard baby back ribs accompanied by a trio of sauces, Southern-style sweet cornbread and sweet coleslaw. 18.95 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 with salsa cruda, sour cream and warm tortillas.
15.00 per person

FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary with roasted potatoes. 16.50 per person

MEATBALL BAR

A selection of our hand crafted meatballs served with fresh rolls.

TRADITIONAL BEEF MEATBALL

With marinara sauce.

CHICKEN MEATBALL

With green chile verde sauce.

THAI PORK MEATBALL

With ginger-soy barbecue sauce.
12.95 per person

BEER-BRAISED SHORT RIBS

Wheat beer-braising sauce, mustard-parsley spaetzle and pickled red cabbage. 13.95 per person

ALL LEVY CLASSICS ARE SERVED FOR A MINIMUM
OF SIX PEOPLE.

CHEF SPECIALTY ENTRÉES

These entrées are created to savor and served to order by our Chefs in your suite.

GRILLED PEPPERCORN TENDERLOIN OF BEEF

Grilled to perfection and accompanied by a creamy horseradish sauce and Dijon mustard sauce. Served with grilled asparagus and homemade classic mashed potatoes. 41.95 per person

HICKORY-SMOKED BRISKET OF BEEF

In-house smoked and served with our bourbon barbecue glaze. Accompanied by three cheese macaroni and homemade vegetable coleslaw. 28.95 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. 26.95 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. 31.95 per person

APPLEWOOD-SMOKED BREAST OF TURKEY

Served with roasted garlic thyme aioli and dried cherry chutney. Accompanied by bistro-roasted vegetables and organic white bean cassoulet. 29.95 per person

STEAKHOUSE GRILL

Chef-carved aged strip steak accompanied by homemade classic mashed potatoes, creamed spinach and a steak sauce bar including: horseradish cream, homemade steak sauce and wild mushroom demi-glace. 42.95 per person

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

CLASSIC SIDES

THREE CHEESE MAC

Cavatappi noodles in a creamy sauce made from three cheeses.
4.95 per person

GRILLED ASPARAGUS

Char-grilled asparagus accompanied by lemon aioli. 5.95 per person

BAKED BEANS

Slow-cooked baked beans with mustard brown sugar, onions and smoked bacon. 4.95 per person

HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic. 4.95 per person

CLASSIC MASHED POTATOES

Yukon gold potatoes whipped and served with chives. 4.95 per person

STEAKHOUSE-STYLE CREAMED SPINACH

6.95 per person

TOASTED QUINOA

Dried apricots, sour cherries and crunchy almonds. 5.95 per person

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

SANDWICHES AND FLATBREADS

CHICKEN FLATBREAD SANDWICH

Marinated char-grilled chicken breast, fontina cheese, baby spinach, tomato and lemon garlic aioli on grilled flatbread. 9.95 per person

GRILLED CAPRESE FLATBREAD SANDWICH

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad. 9.25 per person

'ZLT' FLATBREAD SANDWICH

Grilled zucchini, romaine lettuce, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto on grilled flatbread. 9.95 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. 9.95 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. 13.95 per person

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw. 10.00 per person

SMOKED PORK SANDWICHES

Smoked barbecue pork in our own barbecue sauce. Served with coleslaw and fresh rolls. 10.50 per person

SLOW-SMOKED BRISKET SANDWICHES

Smoked brisket with three barbecue sauces: signature, spicy vinegar and tangy mustard. Accompanied by sweet and sour slaw and miniature onion rolls. 10.95 per person

BANH MI SANDWICHES

MARINATED ROASTED PORK SHOULDER

Carrots, daikon, cucumber and sriracha aioli on a baguette.

MARINATED CHICKEN

Pickled carrots, cucumber, jalapeño and cilantro on a baguette. 10.95 per person

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

DOGS AND MORE

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips. 9.75 per person With chili and cheddar cheese 11.25 per person

GUILT-FREE HOT DOGS

Low-fat turkey hot dogs with condiments and baked potato chips 6.95 per person

ITALIAN BEEF

Roast beef slowly simmered in a traditionally seasoned au jus topped with grilled peppers and onions. Served with Italian hoagie rolls and spicy giardiniera. 10.25 per person

ITALIAN BEEF AND SAUSAGE COMBO

Italian beef and sausage with sweet red and green peppers, onions, and zesty au jus. Served with Italian hoagie rolls and spicy giardiniera. 11.25 per person

BRATWURST AND SAUERKRAUT

Grilled bratwurst served on a bed of sauerkraut with fresh rolls and whole-grain mustard. 9.00 per person

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. 12.95 per person

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



TASTE CLUB

TASTE CLUB KIDS MEALS are accompanied by FRESH FRUIT, carrot and celery sticks with ranch dip, granola bar and a souvenir. 5.95 Per Player

HOT DOG

WITH ALL THE FAVORITE FIXINGS.

mac and cheese

a LITTLE SPORTS FAN FAVORITE! TOSSED IN a CHEDDAR CHEESE SAUCE.

CHICKEN TENDERS

SERVED WITH a BARBECUE DIPPING SAUCE.

GRILLED CHICKEN TENDERS

SERVED WITH a HONEY-MUSTARD DIPPING SAUCE.

TURKEY and CHEDDAR SANDWICH

SERVED ON WHOLE-WHEAT BREAD.

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

SNACKS

ORGANIC & NATURAL SNACK BASKET

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

THE BOTTOMLESS SNACK ATTACK

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips 38.00 per order

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda and salsa rojo. 26.00 per order

GARRETT GOURMET POPCORN (GALLON)

Caramel crisp and cheese corn mix. 50.00 Serves 6-8

CRUNCHY VEGETABLE CHIPS

Served with a lemon tarragon dip.
21.00 per basket

BEER CHEESE AND PRETZELS

Pretzel rods and grilled pretzel bread served with an ale cheddar dip.
31.00 per basket

BOTTOMLESS FRESHLY POPPED POPCORN

12.00 per basket

SMOKED ALMONDS

16.00 per basket

DRY-ROASTED PEANUTS

13.75 per basket

SNACK MIX

12.00 per basket

PRETZEL TWISTS WITH POMMERY MUSTARD DIP

11.50 per basket

HONEY-ROASTED PEANUTS

13.75 per basket

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips. 15.00 per basket

ALL SNACKS SERVE TWELVE PEOPLE.

gluten free

GLUTEN-FREE SNACK BASKET

There's something for everyone on Event Day!
Enjoy a selection of gluten-free snacks including:

Cherry Larabar

Taste Good Olive Tortilla Chips

Caramel and Cheddar Popcorn

Eden Organic Berry Mix

Nu-Go Free Dark Chocolate Bar

Levy Restaurants is just one call away and a culinary or guest 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.

SERVES 1-2 GUESTS
21.95 PER BASKET

SWEET SPOT

Let them eat cake!

CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust.
47.00 serves 10

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. 58.00 serves 14

CHOCOLATE PARADIS' CAKE

A rich chocolate gènoise, layered with a chocolate ganache and candied toffee. 50.00 serves 12

COCONUT LOPEZ CAKE

A signature cake with pineapple filling, coconut cream and vanilla.
55.00 serves 12

CHOCOLATE BANANA STACK CAKE

Banana and cream layered cake topped with banana slices and chocolate cream frosting. 52.00 serves 12

GIMME S'MORE CAKE

Rich chocolate, sweet cream and toffee topped with warm marshmallows.
75.00 serves 12

SUITE SWEETS

GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies. 7.25 per person

SERVED FOR A MINIMUM OF SIX PEOPLE.

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 desserts.

SIGNATURE DESSERTS

GOURMET DESSERT BARS

GOURMET COOKIES

GIANT TAFFY APPLE

CANDIES

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

EVENT-DAY LINE-UP

**APPETIZERS AND SIDE SALADS | SNACKS
SANDWICHES AND DOGS**

Our Event-Day Line-Up features an array of appetizers, side salads, snacks, hot dogs and sandwiches that can be ordered on the event day. You can make selections straight from this portion of the menu during the event by contacting your Suite Attendant.

APPETIZERS AND SIDE SALADS

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings. Served with blue cheese dressing. 10.75 per person

CHICKEN TENDERS

Tender strips of chicken coated in country breading served with honey mustard and tangy barbecue sauces. 11.75

CHILLED SHRIMP COCKTAIL

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail and rémoulade sauces with fresh cut lemons. 120.00 for 30 pieces

CLASSIC CAESAR SALAD

Crisp romaine lettuce served with Caesar dressing, Parmesan cheese and garlic croutons. 8.00 per person

COLESLAW

Crisp cabbage in a sweet and sour dressing. 4.95 per person

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 4.95 per person

MARKET FRESH FRUIT

A seasonal selection of fresh fruits. 9.50 per person

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing. 8.25 per person

SNACKS

ORGANIC & NATURAL SNACK BASKET

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

THE BOTTOMLESS SNACK ATTACK

A bottomless assortment of great snacks, including Levy Signature snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips. 38.00 per order

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda and salsa rojo. 26.00 per order

CRUNCHY VEGETABLE CHIPS

Served with a lemon tarragon dip. 21.00 per basket

BEER CHEESE AND PRETZELS

Pretzel rods and grilled pretzel bread served with an ale cheddar dip. 31.00 per basket

BOTTOMLESS FRESHLY POPPED POPCORN

12.00 per basket

GARRETT GOURMET POPCORN (GALLON)

Caramel crisp and cheese corn mix. 50.00 Serves 6-8

SMOKED ALMONDS

16.00 per basket

DRY-ROASTED PEANUTS

13.75 per basket

SNACK MIX

12.00 per basket

HONEY-ROASTED PEANUTS

13.75 per basket

PRETZEL TWISTS WITH POMMERY MUSTARD DIP

11.50 per basket

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips. 15.00 per basket

SANDWICHES AND DOGS

CHICKEN FLATBREAD SANDWICH

Marinated char-grilled chicken breast, fontina cheese, baby spinach, tomato and lemon garlic aioli on grilled flatbread. 9.95 per person

GRILLED CAPRESE FLATBREAD SANDWICH

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad. 9.25 per person

'ZLT' FLATBREAD SANDWICH

Grilled zucchini, romaine lettuce, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto on grilled flatbread. 9.95 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. 9.95 per person

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips. 9.75 per person

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw. 10.00 per person

ITALIAN BEEF

Roast beef slowly simmered in a traditionally seasoned au jus topped with grilled peppers and onions. Served with fresh baked Italian hoagie rolls and spicy giardiniera. 10.25 per person

BRATWURST AND SAUERKRAUT

Grilled bratwurst served on a bed of sauerkraut with fresh rolls and whole-grain mustard. 9.00 per person

CHEERS

SPECIALTY DRINKS AND BEER

WINES | LIQUOR | CHILL

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 BEER

MARGARITA BAR

Try a taste of Baja with our distinctive hand shaken Margaritas! One liter bottle of Jose Cuervo Gold, two bottles of Margarita Mix, a shaker, limes and kosher salt are included. 165.00

BLOODY MARY BAR

Make any get-together more enjoyable with this sports fan's favorite! One liter bottle of Smirnoff Vodka, two bottles of Bloody Mary Mix, Worcestershire, and Tabasco sauces, pickle spears, celery and carrot sticks, salami slices, green olives, celery salt and limes are included. 155.00

The packages listed above include the appropriate bar supplies and will be prepared for you by your suite attendant.

MAI TAI PITCHER

52.00

BEER

BEER (Sold by the six-pack)

Budweiser 31.50

Bud Light 31.50

O'Doul's (non-alcoholic) 31.50

Heineken 34.50

Amstel Light 34.50

Corona Extra 34.50

Stella Artois 34.50

WHITE WINE

BUBBLY

Comtes de Champagne Taittinger Reims, France 290.00
 Taittinger Brut La Francaise Reims, France 100.00
 Korbel Extra Dry, Sonoma County 47.00
 Domaine Carneros by Taittinger, Napa Valley 63.00
 St. Julian Non-Alcoholic Sparkling Wine, Paw Paw, Michigan 33.00

LIGHT AND CRISP

Kenwood Sauvignon Blanc, Sonoma County 49.00
 New Harbor Sauvignon Blanc, New Zealand 40.00
 Santa Margherita Pinot Grigio, Italy 59.00
 Caposaldo Pinot Grigio, Tuscany, Italy 42.00
 Bibi Graetz Casamatta Bianco, IGT, Tuscany, Italy 42.00
 Little Black Dress Pinot Grigio, Mendocino County, Central Coast 45.00

CREAMY AND ELEGANT

St. Francis Chardonnay, Sonoma County 49.00
 Sonoma Cutrer Chardonnay, Sonoma County 56.00
 Cakebread Cellars Chardonnay, Napa Valley 77.00
 Sterling Vintner's Collection Chardonnay, Central Coast 47.00
 Kendall-Jackson Vintner's Collection Chardonnay, California 44.00
 Louis Jadot Pouilly Fuisse, Beaune, France 60.00

SWEET AND SMOOTH

Coastal Ridge White Zinfandel, Lodi 38.00
 Beaulieu Vineyard Riesling, Napa Valley 33.00

RED WINE

RIPE AND RICH

Benziger Merlot, Sonoma County 52.00
 Jekel Merlot, Monterey 50.00
 Beaulieu Vineyard Merlot, Napa Valley 49.00
 La Crema Pinot Noir, Sonoma Coast 43.00
 Dynamite Merlot, North Coast 54.00
 Sterling Vineyards Three Palms Merlot, Napa Valley 103.00

SPICY AND SASSY

Little Black Dress Pinot Noir, Mendocino County 45.00
 Benziger Pinot Noir, Sonoma County 48.00
 Chalone Pinot Noir, Monterey Country 51.00
 "A" by Acacia Pinot Noir, Sonoma County 39.00
 Michele Chiarlo Barbaresco, Italy 77.00
 Rodney Strong Knotty Vines Zinfandel, Sonoma County 45.00
 Nozzole Chianti Classico Riserva, Italy 73.00
 Spellbound Petite Sirah, Lodi 38.00
 Alamos Mendoza Malbec, Mendoza, Argentina 43.00

BIG AND BOLD

Rodney Strong Cabernet Sauvignon, Sonoma County 45.00
 Dynamite Cabernet Sauvignon, North Coast 57.00
 Beaulieu Vineyard Cabernet Sauvignon, Napa Valley 50.00
 Beaulieu Vineyard "Georges de LaTour Private Reserve" Cabernet Sauvignon, Napa Valley 162.00
 Provenance Rutherford Cabernet Sauvignon, Napa Valley 79.00
 Sequoia Grove Cabernet Sauvignon, Napa Valley 76.00
 Celani Tenacious Meritage, Napa Valley 95.00
 Beaulieu Vineyard Tapestry, Napa Valley 99.00
 M by Michael Mondavi, Napa Valley 260.00

LIQUOR

(LITER)

VODKA

Smirnoff 47.00
 Ketel One 68.00
 Ketel One Citroen 68.00
 Ketel One Oranje 68.00
 Grey Goose 75.00
 Effen (750ml) 57.00
 Effen Black Cherry (750ml) 57.00
 Ciroc 77.00
 Chambord (750ml) 68.00

SCOTCH

J & B 67.00
 Famous Grouse 53.00
 Dewar's 'White Label' 68.00
 Johnnie Walker Red 72.00
 Johnnie Walker Black 79.00
 Johnnie Walker Gold 111.00
 Johnnie Walker Green 195.00
 Johnnie Walker Blue 255.00
 Macallan 12 Year Old (750ml) 84.00
 Talisker (750ml) 101.00
 Singleton 12 Year Old 81.00

WHISKEY

Seagram's V.O. 47.00
 Seagram's 7 42.00
 Bushmills 70.00
 Black Bush 76.00
 Crown Royal 76.00
 Crown Royal Reserve (750ml) 121.00
 Jack Daniel's 68.00
 Jack Daniel's Honey 68.00
 Bulleit 69.00
 Bulleit Rye 69.00
 Ridgemont Reserve 1792 (750ml) 60.00

GIN

Tanqueray 58.00
 Tanqueray No. Ten 78.00
 Tanqueray Rangpur Specialty 70.00
 Bombay Sapphire 65.00
 Hendrick's 68.00

TEQUILA

Jose Cuervo Gold 55.00
 Jose Cuervo Tradicional (750ml) 52.00
 Cuervo Black Medallion 55.00
 Don Julio Reposado (750ml) 88.00
 Don Julio Blanco (750ml) 83.00

RUM

Bacardi 52.00
 Bacardi Limón 52.00
 Captain Morgan Spiced Rum 62.00
 Parrot Bay by Captain Morgan 50.00
 Myers's 55.00

MISCELLANEOUS

DiSaronno Amaretto 56.00
 Kahlúa (750ml) 48.00
 Sambuca Romana 56.00
 Sweet Vermouth 18.00
 Dry Vermouth 18.00
 Grand Marnier 69.00
 Bailey's Irish Cream (750ml) 60.00
 Bailey's Caramel (750ml) 60.00
 Bailey's Mint Chocolate (750ml) 60.00
 Cointreau 78.00
 Frangelico 80.00
 Jagermeister 84.00
 Remy Martin VS 70.00
 Remy Martin VSOP 91.00
 Qream Peach 60.00
 Qream Strawberry 60.00
 Godiva White Chocolate (750ml) 61.00
 Godiva Dark Chocolate (750ml) 61.00
 Taylor Fladgate Ruby (750ml) 48.00

CHILL

(Sold by six-pack unless otherwise indicated)

SOFT DRINKS

- Coca-Cola 15.50
- Diet Coke 15.50
- Sprite 15.50
- Sprite Zero 15.50
- Barq's Root Beer 15.50
- Ginger Ale 15.50
- Gold Peak Iced Tea, 16oz. Bottle 5.75

JUICES

- Cranberry Juice 13.00
- Grapefruit Juice 13.00
- Orange Juice 13.00
- Tomato Juice 13.00

WATER AND CLUB SODA

- Hinckley Springs Bottled Water 17.50
- Sparkling Mineral Water 16.50
- Tonic 15.50
- Club Soda 15.50

MISCELLANEOUS BEVERAGES

- Fresh-Roasted Regular Coffee 8.25
- Fresh-Roasted Decaffeinated Coffee 8.25

BAR SUPPLIES

- Bloody Mary Mix 6.50
- Sweet & Sour Mix 6.50
- Margarita Mix 6.50
- Lime Juice 6.50
- Stirrings Simple Pomegranate Martini 20.00
- Stirrings Simple Green Apple Martini 20.00
- Stirrings Simple Cosmopolitan Martini 20.00
- Stirrings Simple Bloody Mary 20.00

BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Executive 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 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
- (1) six-pack each of Coca-Cola and Diet Coke
- (1) six-pack each of Sprite and Hinckley Springs water, tonic water, etc..
- (1) bottle each of white, red and blush wine
- (1) bottle of champagne or sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) 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 312.455.7450 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 5:00 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 312.455.7450 or emailed to UCSuiteEats@LevyRestaurants.com

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.

THE SCOOP

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 will be available September 26, 2011 at www.e-levy.com/unitedcenter.

To reach a representative, dial: 312.455.7450 or e-mail: UCSuiteEats@LevyRestaurants.com.

QUICK REFERENCE LIST

United Center General Information 312.455.7401

Levy Restaurants Guest Relations Representative 312.455.7450

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.

THE SCOOP

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 5:00 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, and for licensed suiteholders to order online www.e-levy.com/unitedcenter. Orders can be arranged with the assistance of a Guest Relations Representative at 312.455.7450 during normal business hours.

If for any reason an event 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.

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 event 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.

THE SCOOP

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 the event 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. 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 and the United Center cannot be responsible for any lost or misplaced property left unattended in the suite.

THE SCOOP

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will bill the suite holders twice per month. 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.