Welcome to the United Center, where our talented team of sports and entertainment food and beverage professionals aim to always provide a memorable experience. Whether you choose our catering services for a basketball game, hockey game, concert or special event, our promise is to deliver the same level of customer service and food quality.

Our catering menu offers our signature chef tables, receptions and plated dinners, all with varying cuisines. Our team is happy to customize any menu to accommodate all of your event needs.

“Chef Mike describes his approach as simplistic, focusing on seasonal and quality ingredients to add a twist to Midwest flavor. “My goal is to express the best that the Midwest has to offer.” The result is refined foods with a twist that, coupled with gracious service, leads to a new and exciting dining experience.”

Your Chef Michael J. Arcomone

Chef Mike Arcomone brings a wealth of culinary experience and passion to the United Center. He is thrilled to lead the kitchen of the “Madhouse on Madison” and strives to bring fresh flavors and innovative twists on dishes while keeping true to fan favorites and Chicago flavors. Chef Mike has participated in several high profile facility openings for Levy including Pepsi Center, Conseco Fieldhouse and Churchill Downs, home of the Kentucky Derby. He has also had the privilege of supporting at a number of major events including the NBA and MLB All Star Games, World Series, Super Bowls, Ryder Cup and 3 Stanley Cup Finals. Prior to joining Levy, Chef Mike spent time in the kitchen at Harry Caray’s and Rosewood restaurant in Rosemont, IL. Originally from Philadelphia, he has made Chicago his home for the last 27 years.
SIGNATURE “CHICAGO” BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our signature freshly baked cinnamon bun cloaked in subtly sweet cream cheese and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.

Our signature spread of cinnamon buns with warm sweetened cream cheese, fresh squeezed juice, seasonal fruits, and a coffee selection serves up all the breakfast basics that we’re proud to share with our guests.

15.95 per guest

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides. Served for a minimum of 25 guests.

<table>
<thead>
<tr>
<th>BREAKFAST SANDWICHES</th>
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<tbody>
<tr>
<td>Leghorn Chicken and Egg Biscuits</td>
<td></td>
</tr>
<tr>
<td>Smoked Ham, Egg, Swiss cheese on Pretzel</td>
<td></td>
</tr>
<tr>
<td>Pepper and Egg Croissant</td>
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</tr>
<tr>
<td>Egg white, spinach and tomato on</td>
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<tr>
<td>Whole grain bagel</td>
<td></td>
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<tr>
<td>Fontanini Italian Sausage, Egg, and Cheese</td>
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<tr>
<td>Wrap</td>
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<tr>
<td>5.00 each</td>
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<table>
<thead>
<tr>
<th>PLATED BREAKFAST</th>
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<tbody>
<tr>
<td>All of our items are served with warm</td>
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<tr>
<td>freshly baked pastries, honey butter,</td>
<td></td>
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<tr>
<td>and raspberry preserves.</td>
<td></td>
</tr>
<tr>
<td>Selection 1 Michigan Blueberry Pancakes</td>
<td></td>
</tr>
<tr>
<td>with Blueberry Coulis with Maple Syrup</td>
<td>21.00</td>
</tr>
<tr>
<td>Selection 2 Fresh scrambled eggs, with</td>
<td></td>
</tr>
<tr>
<td>bacon, Yukon Gold potatoes and roasted</td>
<td></td>
</tr>
<tr>
<td>grape tomatoes</td>
<td>19.00</td>
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<tr>
<td>Selection 3 Pilsen Skillet with Scrambled</td>
<td></td>
</tr>
<tr>
<td>Eggs, Chorizo, Papas Jalisco and Salsa</td>
<td>20.00</td>
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<td>cruda</td>
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<thead>
<tr>
<th>BREAKFAST BREADS &amp; PASTRIES</th>
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<tbody>
<tr>
<td>Selection of Fresh Baked Muffins</td>
<td></td>
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<tr>
<td>Deli Style Bagels and Cream Cheese</td>
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<tr>
<td>Breakfast Breads</td>
<td></td>
</tr>
<tr>
<td>Plain and chocolate filled croissants</td>
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<tr>
<td><strong>CHOOSE TWO 5.00 - CHOOSE THREE 10.00</strong></td>
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<table>
<thead>
<tr>
<th>EGGS, YOGURTS, HOT CEREALS, AND BREAKFAST MEATS</th>
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<tbody>
<tr>
<td>Scrambled Eggs</td>
<td></td>
</tr>
<tr>
<td>Italian Egg Strata</td>
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</tr>
<tr>
<td>French toast Casserole with Warm Syrup</td>
<td></td>
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<tr>
<td>Steel Cut Oatmeal with nuts, dried fruit, and</td>
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<tr>
<td>cinnamon</td>
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<tr>
<td>Assorted Cereals and Cold Milk</td>
<td></td>
</tr>
<tr>
<td>Greek Yogurt (Plain, Fruit, and Low-fat)</td>
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</tr>
<tr>
<td>Pork Sausage Patties</td>
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</tr>
<tr>
<td>Turkey Sausage</td>
<td></td>
</tr>
<tr>
<td>Applewood Smoked Bacon</td>
<td></td>
</tr>
<tr>
<td>Chicken Apple Maple Links</td>
<td></td>
</tr>
<tr>
<td><strong>CHOOSE THREE 12.00</strong></td>
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</tr>
<tr>
<td>+$3.50 per guest for each additional choice</td>
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<tbody>
<tr>
<td>SIGNATURE “CHICAGO” BREAKFAST EXPERIENCE</td>
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<tr>
<td>Our signature spread of cinnamon buns with</td>
<td></td>
</tr>
<tr>
<td>warm sweetened cream cheese, fresh</td>
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</tr>
<tr>
<td>squeezed juice, seasonal fruits, and a</td>
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<tr>
<td>coffee selection serves up all the</td>
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<tr>
<td>breakfast basics that we’re proud to share</td>
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<tr>
<td>with our guests.</td>
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<tr>
<td>15.95 per guest</td>
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</table>
MAKE YOUR OWN MARKET SALAD

Let us bring the farmer’s market to you. We’ve selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect—­and personalized just for you.

### MARKET SALAD

**GREENS**
choose two
- Mixed Baby Greens
- Romaine Lettuce
- Iceberg
- Baby Spinach
- Kale and Field Greens Blend

**PROTEINS**
choose two
- Grilled Chicken
- Roast Sirloin of Beef
- Roast Turkey
- Lillie’s Q House Smoked Pork
- Applewood Bacon

*+5.00 per guest for each additional choice*

**CHEESE**
choose two
- Blue Cheese
- Jack Cheese
- Cheddar Cheese
- Feta Cheese
- Parmesan Cheese

*+2.00 per guest for each additional choice*

**TOPPINGS**
choose five
- Avocado
- Quinoa
- Brown Rice
- Dried Fruit
- Shredded Carrots
- Cucumbers
- Kalamata Olives
- Grape Tomatoes
- Yellow and Red Peppers
- Broccoli
- Cauliflower
- Black Olives
- Red Onions
- Black Beans
- Chopped Eggs
- Nuts and Seeds
- House made Croutons

*+2.00 per guest for each additional choice*

**DRESSINGS**
choose two
- Creamy Parmesan
- Blue Cheese
- House Made Buttermilk Ranch
- House Made Balsamic Vinaigrette
- House Made Thousand Island
- House Made Red Wine Vinaigrette

*+2.00 per guest for each additional choice*

MAKE YOUR OWN MARKET SALAD

Build your own salad and our action chef will toss it with your favorite house-made vinaigrette. All salads are served with old world sliced breads and crackers.

31.00 PER GUEST

Extra toppings can be added for an additional cost. Served for a maximum of 100 guests.
CHEF’S BEST BOX LUNCHES

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.

CHEF’S BEST BOX LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides, and sweet treats.

27.00 PER BOX

GOURMET SANDWICHES

<table>
<thead>
<tr>
<th>Choose two</th>
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</thead>
<tbody>
<tr>
<td>Italian Super Hero with genoa salami, Capicola, Provolone cheese, cherry pepper relish</td>
</tr>
<tr>
<td>Roasted Turkey with Brie, baby spinach, caramelized onion and strawberry preserves on multi-grain bread</td>
</tr>
<tr>
<td>Mrs. Levy Deli Style Chicken Salad Fresh-made with celery, carrots, orange mayonnaise</td>
</tr>
<tr>
<td>Roast sirloin of beef on ciabatta with onion jam, spinach and Boursin cheese</td>
</tr>
<tr>
<td>Smoked ham and Swiss on homemade pretzel, with lettuce, tomato and dijonaise</td>
</tr>
<tr>
<td>All American Flatbread with shaved turkey, roast beef and salami with sliced tomatoes, butter lettuce and shaved red onion</td>
</tr>
<tr>
<td>Grilled Caprese Flatbread with fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli</td>
</tr>
<tr>
<td>Summer vegetable and Tofu flatbread with grilled zucchini, romaine, vine-ripe tomatoes, marinated and seared tofu, chipotle veganaiase and sun-dried tomato pesto</td>
</tr>
<tr>
<td>Quinoa Whole Wheat wrap with carrots, tomato, lettuce and hummus</td>
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</table>

FARMER SALADS

<table>
<thead>
<tr>
<th>Choose one</th>
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<tbody>
<tr>
<td>Vegetarian Greek Salad with Chopped romaine, feta, Kalamata olives, red onion, cucumber and house made Greek dressing</td>
</tr>
<tr>
<td>Antipasti Salad with grilled zucchini, olives, tomatoes, and roasted peppers, artichokes, shaved Parmesan and house made red wine vinaigrette</td>
</tr>
<tr>
<td>Vegan Harvest Grain Salad with roasted vegetables, dried fruit, quinoa, baby greens and housemade white balsamic dressing</td>
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</table>

Add Chicken to Any Salad for 2.00

WHOLE FRUIT & CHIPS

<table>
<thead>
<tr>
<th>Choose two</th>
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<tbody>
<tr>
<td>Assorted Whole Fruit</td>
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<tr>
<td>Barbecue Chips</td>
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<tr>
<td>Kettle Chips</td>
</tr>
<tr>
<td>Lillie Q Chips (BBQ, Salt &amp; Pepper, Pimento Flavors)</td>
</tr>
<tr>
<td>Granola Bar</td>
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</table>

DESSERTS

<table>
<thead>
<tr>
<th>Choose one</th>
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</thead>
<tbody>
<tr>
<td>Chocolate Brownie or Blondie</td>
</tr>
<tr>
<td>Chocolate Chip Cookie</td>
</tr>
<tr>
<td>Peanut Butter Cookie</td>
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<tr>
<td>Individual Yogurt</td>
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</tbody>
</table>
**PLATED MEALS**

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.

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**ENTRÉES**

**Chicken**
- Lemon Garlic Chicken with caramelized onion and Gruyere potato terrine, seasonal vegetables and thyme au jus $26.00
- Boursin Stuffed Chicken Breast with chive potato puree, seasonal vegetables and natural au jus $29.00

**Beef**
- Chicago Steakhouse Style Bone-in Rib Eye with Double Baked Potato, honey glazed carrots and natural cabernet reduction $44.00
- Pan Seared Tenderloin of Beef with smoked sea salt, fingerling potatoes, bistro vegetables and red wine demi $48.00

**Pork**
- Grilled Pork Chop with smashed brown sugar yams, roasted root vegetables and port wine glaze $32.00

**Seafood**
- Baha Yellow Tail with sweet soy and citrus glaze, wasabi whipped potatoes, snap peas, julienne leeks, red peppers and carrots $39.00
- Pan Seared Salmon with butter braised Yukon gold potatoes, creamed spinach and leeks and red pepper jam $39.00

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**SALAD**

**Baby Lettuce Salad** with tomatoes, cucumber, carrot, black olives, feta, aged balsamic vinaigrette or ranch $6.50
- **Caesar Salad** with crisp romaine and shaved parmesan, house made garlic crooutons and creamy Caesar dressing $6.00
- **Baby Spinach Salad** with berries, Golden raisins, goat cheese, toasted almonds and house made avocado ranch $9.00
- **Bibb Salad** with bibb lettuce, roasted pears, dried cranberries, grilled pineapple, Goat cheese and yogurt dressing $8.00
- **Baby Spinach Salad** with tomato, asparagus, roasted cauliflower and house made red curry coconut dressing $9.00
- **Leghorn Organic Kale Salad** with quinoa, carrots, apples, Beets, celery, cucumber, blue cheese crumble and Red wine vinaigrette $10.00

**DESSERTS**

Choose one:
- **Chicago Style Eli’s Cheesecake** with raspberry sauce $8.00
- **Seasonal Flavored Cheesecake** with whipped cream garnish $10.00
- **Flourless Chocolate Decadences** with raspberry sauce $9.00
- **Chicago’s Own Sweet Mandy B’s Signature Cupcake** $5.00
- **Six Layer Carrot Cake** with sweet cream cheese frosting $10.00
- **Taylor Street Style Tiramisu cake** $8.00
- **Rainbow Layered Cake** with white chocolate creamy frosting $10.00

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Our freshly prepared entrees are hand-crafted and served with signature rolls, garlic butter and roasted bell pepper butter. Round out your entree option with gourmet salads and desserts.
### Small Bites & Breaks

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.

### Hors d’Oeuvres

#### Poultry
- Legacy Turkey Burger American cheese with herb mayonnaise 6.00 each
- Chicken and Jack Cheese Quesadilla with avocado crema 4.00 each
- Jake Melnik’s Buffalo or Fire Cracker Wings served with blue cheese dip and ranch dip 3.00 each
- Turkey Meatball Slider 4.00 each
- Chicken Parmesan Slider with marinara and fresh mozzarella 4.00 each

#### Beef
- Mini Cheeseburger lettuce, tomato, shaved onion and secret sauce 4.00 each
- Legacy All-Beef Burger, grass fed with American cheese, shredded lettuce, tomato and secret sauce 6.00 each
- Braised Short Rib filled Potato 4.00 each
- Beef Wellington with horseradish cream 4.00 each
- Mini Cheeseesteaks with White American Cheese and onions 4.00 each

#### Pork
- Fennel sausage stuffed mushroom 4.00 each
- Mini Buffalo Pulled Pork served with celery blue cheese slaw on mini soft roll 4.00 each

#### Seafood
- Mini Crab cake with lemon aioli 5.00 each
- Chili-Garlic Shrimp Satay with lime and mint sauce 5.00 each
- Bloody Mary Shrimp Shot 5.00 each

#### Vegetable
- Vegetable Samosa with Raita (cucumber yogurt sauce) 3.50 each
- Pear and Roquefort Phylo 3.50 each
- Spinach and Parmesan risotto stuffed mushroom 3.50 each
- Tomato Basil Crostini 3.50 each
- Bite Size Vegetarian Spring rolls 3.50 each
- Italian Arancini with peas, mozzarella cheese and warm marinara sauce 4.00 each
- Spinach and Mushroom Quesadilla with Pico de Gallo 3.50 each
- Spanakopita 3.50 each

### Small Plates

#### Korean BBQ Pork belly with Spicy Korean barbecue sauce, crispy chicharrones and carrot lime salad 8.00 each
- Bacon Wrapped Scallop wrapped in Applewood smoked bacon 10.00 each
- Chicken Cordon Blue with stuffed with black forest ham, gruyere cheese 8.00 each
- Short Rib Gnocchi house made potato gnocchi, braised short rib in a tomato ragout 8.00 each
- Grilled Lamb Chop with thyme and basil herb rub and sweet balsamic glaze 8.00 each
- Chicken Tandoori Drummettes with Basmati rice and raita 6.00 each
- Basil Marinated Shrimp with Asiago risotto and pesto oil 8.00 each
- Sweet Potato and Quinoa Cake (Vegan) with minted pea and cauliflower puree with sweet potato chips 8.00 each

#### Garden Fresh Crudité
- Fresh cut vegetables with sundried tomato mascarpone and buttermilk ranch dip 8.00 pp

### Willy Wonka Junk Food
- Milk chocolate dipped potato chips, strawberries, and marshmallows
- Dark chocolate dipped pretzel rods, hickory bacon, orange peel, pineapple, and bananas 13.00 pp

### Artisanal Charcuterie
- Imported prosciutto, salami, mortadella, and coppa served with pickled vegetables, sliced old world breads and flavored olive oil 16.00 pp

### International Cheese Display
- Chefs Selection of Local International Cheeses, served with orange blossom honey, fresh seasonal berries, dried fruit garnish, sliced breads, crackers and bagel chips 12.00 pp

### Hummus Trio
- Traditional, roasted bell pepper and Kalamata olive
- Served with crispy carrot, celery, crackers, and pita chips 9.00 pp

### Artisanal Bavarian Pretzel
- A United Center Signature Snack. Hand rolled in-house and served warm.
  - Spicy brown mustard
  - Local Beer & Cheddar with horseradish dip
  - Creamy Peanut Butter and Chocolate
  - Cinnamon vanilla frosting 8.00 EACH
**CHEF TABLES**

**TEX-MEX**

Our Mexican themed Chef Table creates a lively festive atmosphere as chefs prepare fresh guacamole in an authentic molcajete alongside assorted salsas ranging from mild to zesty and toasty warm chips. Rich, savory entrees round out this exciting signature experience. **52.00 PP**

<table>
<thead>
<tr>
<th>ENTREES</th>
<th>choose two, additional choice 10.00 pp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pollo Adobado</td>
<td>Ancho-marinated chicken breast with slow-cooked peppers and Chihuahua cheese</td>
</tr>
<tr>
<td>Carnitas</td>
<td>Braised Pork with cilantro, white onion and grilled pineapple. Served with warm tortillas.</td>
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<tr>
<td>Tinga de Res</td>
<td>Braised beef brisket with tomatillo-blanzero salsa, cilantro slaw and pickled red onion</td>
</tr>
<tr>
<td>Pollo con Platano</td>
<td>Pan-roasted chicken marinated in orange-achiote sauce, topped with pico de gallo, queso fresco crema. Served with sweet plantains and pickled chipotle onion</td>
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<tr>
<td>Arrachera</td>
<td>Guajillo chile and tequila marinated pork or chicken with chile rajas and Manonita cheese</td>
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“Firecracker” Fajitas Chicken or Vegetarian

<table>
<thead>
<tr>
<th>SIDE PLATTERS</th>
<th>choose three, additional choice 6.00 pp</th>
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<tbody>
<tr>
<td>Black Bean and Roasted Corn Salad</td>
<td></td>
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<tr>
<td>Mexican Chopped Salad with cilantro vinaigrette</td>
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<tr>
<td>Jicama Salad with mango, watermelon and honey-lime vinaigrette</td>
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<tr>
<td>Fiesta Rice</td>
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<tr>
<td>Cilantro Lime Rice</td>
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<tr>
<td>Potatoes with cheese</td>
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<tr>
<td>Corn Elote with queso fresco</td>
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<tr>
<td>Vegetarian Tortilla Soup</td>
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**TRADITIONAL SPAIN**

Our Spanish chef table brings the culinary spirit of the region to life with action chefs preparing authentic dishes fresh for your guests. **49.00 PP**

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<thead>
<tr>
<th>ENTREES</th>
<th>choose two, additional choice 6.00 pp</th>
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<tbody>
<tr>
<td>Pollo Al Horno</td>
<td>Baked chicken with fresh herbs</td>
</tr>
<tr>
<td>Tortilla Española</td>
<td>Egg and potato quiche</td>
</tr>
<tr>
<td>Chuleta Frita</td>
<td>Fried pork chops</td>
</tr>
<tr>
<td>Beef Empanadas</td>
<td>Creamy cilantro lime dipping sauce</td>
</tr>
<tr>
<td>Albondigas</td>
<td>Spanish meatballs with chorizo and beef in a red wine beef sauce</td>
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<thead>
<tr>
<th>SIDE PLATTERS</th>
<th>choose two, additional choice 5.00 pp</th>
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</thead>
<tbody>
<tr>
<td>Croquetas</td>
<td>Potato, ham and cheese croquette</td>
</tr>
<tr>
<td>Gazpacho</td>
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<tr>
<td>Tum bet</td>
<td>Roasted vegetables with tomato sauce and herbs</td>
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<tr>
<td>Patatas Bravas</td>
<td>Roasted potatoes with a spicy aioli</td>
</tr>
<tr>
<td>Chorizo Patatas</td>
<td>Onions, chorizo and potatoes</td>
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<thead>
<tr>
<th>DESSERT</th>
<th>choose one, additional choice 5.00 pp</th>
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<tbody>
<tr>
<td>Vanilla Caramel Flan with vanilla egg custard, caramel</td>
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<tr>
<td>Crema Catalana “Spanish crème Brulee milk, vanilla, lemon, cinnamon Egg custard</td>
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<tr>
<td>Spanish Nutella Churro – Spanish classic dessert, Nutella chocolate, cinnamon sugar</td>
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<tr>
<td>Spanish Cream Cake light yellow cake, pecan, coconut, and frosting</td>
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</table>

“Firecracker” Fajitas Chicken or Vegetarian
ITALIAN BISTRO
Explore the artisanal side of Italy with expertly curated charcuterie boards showcasing hand carved prosciutto and gourmet cured meats complemented by a bounty of complex cheeses and tangy pickled vegetables.

30.00 PP

ARTISAN MEATS
choose 3
- Prosciutto
- Genoa salami
- Sopressata
- Mortadella
- Cappicola
- Prosciutto Cotto
- Roast Turkey
- Roast Beef Sirloin
- Smoked Ham
add additional 7.00 pp

ARTISAN CHEESE SERVED WITH HONEY, NUT, AND DRIED FRUIT GARNISHES
includes three
- Aged Provolone
- Blue Cheese
- Gruyere
- Havarti with Dill
- Brse
- English Cheddar
- Smoked Gouda
add additional for 4.00 pp

ROASTED OR PICKLED VEGETABLE
- Kalamata Olives
- Pickled Eggplant
- Grilled Artichoke
- Roast Bell Pepper
- Roasted Cherry Tomato
- Roasted Zucchini
- Pepperoncini
- Roasted Asparagus
- Pickled Red Onion

GOOD “OLE” SOUTHERN HOSPITALITY
Get a taste of the low country with our meltingly tender hickory and oak wood smoked meats served up hand carved and dressed in traditional, mustard, and ancho-spiced sauces. No barbecue is complete without scrumptious sides, and we’ve put our own spin on the classics.

48.00 PP

ENTREES
Includes two
- 12 Hour Brisket
- Lillie’s Q Pulled Pork Carolina dirt rubs
- Chili Spiced Turkey Breast Roasted Chicken
- Hot Smokey Sausage served on a buttered new England roll, Smokey BBQ
- Chicken Sausage
add additional choice 8.00 pp

SIDE PLATTERS
includes two
- Southern Coleslaw
- Macaroni Salad
- Potato Salad
- Southern Baked Beans
- Red Beans and Rice
- Corn Cobettes
- Crushed Corn Pudding
- Collard Greens
- Mashed Sweet Potatoes
- Bourbon Yams
add additional choice 6.00pp

DESSERT
choose one
- Fruit Cobbler with fresh whipped cream
- Cherry upside down corn bread
- Bourbon bread pudding
- Peach short cake country biscuit, whipped cream
### Mediterranean Salads, Spreads & Flatbreads

- Mediterranean vegetarian antipasti with herb flatbreads and pita chips
- Spiced Israeli Chickpea Salad
- Roasted Cauliflower Salad
- Chargrilled Zucchini
- Tabbouleh
- Grilled Flatbreads and Pita

**Prices:**
- Mediterranean vegetarian antipasti: $27.00 PP

### Ramen Noodle Bar

Chef attended Asian Noodle Bowl Concept served with choice of chicken, shrimp, or pork, natural broth, and crispy vegetables

- Ramen Chicken
- Cilantro Shrimp
- Asian Pork
- Mole Broth, Shanghai Soy Pork Broth, and Thai Vegan Broth
- Ramen Noodles
- Snap Peas, Sliced Carrot, Shaved Colery, Thai Basil, Sliced Jalapenos, and Shiitakes
- Sweet Soy Sauce, Sriracha, Sweet Chili, and Chili Garlic Sauces

**Prices:**
- Ramen Noodle Bar: $27.00 PP

### Pork Steamship Carving Table

- Roasted Pork Steamship
- Mac and Cheese Stuffed Potatoes
- Hickory Bacon
- Romesco
- Harissa
- Chimichurri
- Butternut Squash Tahini
- Caprese Relish
- Greek Yogurt Molasses Dressing
- Assorted Greek Olives
- Flavored Olives Oils and Vinegars

**Prices:**
- Pork Steamship Carving Table: $18.00 PP

### Carved Fontanini Italian Sausage

- Grilled Italian Rope Sausage
- Sautéed Tri-color Peppers
- Grilled Onions
- Tomato-basil sauce
- Giardiniera
- Mini Torpedo Roll

**Prices:**
- Carved Fontanini Italian Sausage: $16.00 PP

### Carved Smoked Rib-Eye

- Arkansas Barbeque Sauce
- Three Mustard Barbecue
- Mini Baguettes

**Prices:**
- Carved Smoked Rib-Eye: $20.00 PP

### Carved Salmon Teppanyaki

- Green Cabbage Salad
- Honey Soy Glaze
- Wonton Chips
- Edamame Guacamole
- Sweet Chili Glaze

**Prices:**
- Carved Salmon Teppanyaki: $22.00 PP

### Game Day Chef's Table

Chef Choice of Two Salads, of Two Sides and Chicken of Fish

Chef Carved House Smoked Turkey served with fresh rolls and whipped butter

Chef Choice of Mini Desserts or Fresh Sliced Fruit

**Prices:**
- Game Day Chef's Table: $42.00 PP
DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they’re an event! Whether you’re in the mood for plated options or chef’s table service, we combine picture perfect presentation with dreamy desserts, sundaes, and more.

MINI DONUT SUNDAE BAR
Chocolate and Vanilla Donuts Holes
Vanilla Bean Ice Cream
Strawberry, Chocolate, and Carmel Sauce
Seasonal Berries
Bananas
Sprinkles, Cookie Crumbs, Crushed Peanuts
Red Cherries and Whipped Cream
9.00 pp

COOKIES, BROWNIES, AND MILK
Warm Chocolate Chip and Peanut butter Cookies
Chocolate Brownies and Blondies with Ice Cold Milk
9.00 pp

CUSTOMIZE DESSERTS
Assorted cookies by the dozen (Chocolate Chip, White Chocolate Macadamia Nut, Peanut Butter, Oatmeal Raisin, Sugar)
32.00 per dozen
Brownies and/or Blondies by the dozen
34.00 per dozen
Dessert Bars 34.00 per dozen
Lemon Bars 34.00 per dozen
Sweet Mandy B’s Cupcakes Yellow or Chocolate cake made from scratch topped with creamy icing 5.00 each
Chicago’s Own Big Fat Cookie made from scratch, all natural organic classic style cookies with milk chocolate chips 5.00 each
Jumbo Cannoli with dried cherry toasted pistachios and Ricotta cream 5.00 each

BACKSTAGE PASS ICE CREAM STATION
Known by every Rock Star who has performed at the United Center – the infamous ice cream bar!
Hagen Daaz Vanilla and Chocolate Ice Cream
Maraschino Cherries
Fresh Whipped Cream
Warm Chocolate and Caramel Sauces
Plain and Peanut M&M’s
Skittles
Reese’s Pieces
Crushed Oreos
Gummy Bears
Chopped Nuts
Mini White and Dark Chocolate Chips
Cookie Dough and Brownie Bites
Shaved Coconut
Crushed Pineapple
Cherry Pie Filling
Your Favorite Sugared Cereals
Classic and Waffle Style Ice Cream Cones
* Vegan or Gluten Free Option upon request
15.00 pp

COFFEE STATION
Service include regular and decaffeinated coffee and hot tea selections. Served with cream, raw sugar cubes, organic honey, cookie wafers, shaved lemons and mints.
8.00 pp
**SPECIALTY COCKTAILS**

Toast to a great event with our signature cocktails crafted with refreshing flavors, fresh ingredients, and high quality spirits.

<table>
<thead>
<tr>
<th>SPECIALTY COCKTAILS</th>
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<tbody>
<tr>
<td><strong>MADISON MOJITO L</strong></td>
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<tr>
<td>Captain Morgan white, fresh muddles mint, limes juice, simple syrup, club soda</td>
<td>13.00 each</td>
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<tr>
<td><strong>PELIGROSO MARGARITA</strong></td>
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<tr>
<td>Peligroso tequila, Stirrings Simple margarita mix</td>
<td>13.00 each</td>
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<tr>
<td><strong>“OLD” OLD FASHIONED</strong></td>
<td></td>
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<tr>
<td>Bulleit Bourbon, bitters, citrus oils soda</td>
<td>13.00 each</td>
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<tr>
<td><strong>FRENCH 75</strong></td>
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<tr>
<td>Tanqueray 10, LaMarca Prosecco, lemon juice, simple syrup</td>
<td>13.00 each</td>
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<tr>
<td><strong>TOMMY CUCUMBER COLLINS</strong></td>
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<tr>
<td>Ketel One citroen, lemon juice, cucumber syrup, soda!</td>
<td>6.50 each</td>
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<tr>
<td><strong>DUTCH MULE</strong></td>
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<tr>
<td>Ketel One vodka, Barritt’s ginger beer, fresh limes</td>
<td>13.00 each</td>
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</tbody>
</table>

**MARTINI BAR—**

*a timeless classic!*

Icy cold Ketel One vodka, Tanqueray Gin, served with a bevy of garnish. Available to choose from are the Dirty Martini, Cosmopolitan, Lemon Drop, Madison Mojito, Peligroso Silver Margarita, Dutch Mule, Bulleit Bourbon Old Fashioned

**13.00 each**

**BUBBLY BAR—**

*a salute to a great glass!*

Chilled selections of champagne and prosecco, served with delightful liquors and fresh fruit garnish. Available to choose from are the Mimosa, Bellini, Kir Royals

**13.00 each**

**BLOODY MARY BAR—**

*a fabulous starting point!*

Ketel One Vodka, Stirrings bloody mary mix, garnishes including lemons & limes, olives, celery Sticks, celery salt, tabasco, Worcestershire, and salami

**13.00 each**

**SANGRIA BAR—**

Red or white wine, brandy and sweet vermouth seasonal fresh fruit

**13.00 each**

**BEVERAGES**

Choose a la carte offerings with our creative and classic cocktail selections, or select from one of our hosted bar packages to suit your taste.
BAR SELECTIONS

Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and imported and domestic beers.

### HOSTED DELUXE BAR

**COCKTAILS**
- Featuring Ketel One Vodka, Tanqueray 10, Jack Daniel’s, Dewar’s 12, Captain Morgan Spiced, Jameson Irish Whiskey, Don Julio Blanco, Remy Martin VSOP
- 12.00 per drink

**WINE BY THE GLASS**
- Sonoma Cutrer Chardonnay 14.25 per glass
- Davis Bynum Sauvignon Blanc 13.75 per glass
- Louis Martini Cabernet Sauvignon 14.75 per glass
- La Crema Pinot Noir 13.75 per glass

**SPARKLING**
- LaMarca Prosecco, Italy 11.25 per glass

**IMPORTED** 10.00 each
- **CRAFT BEER** 10.00 each
- **DOMESTIC BEER** 9.00 each
- **BOTTLED WATER** 5.00 each
- **SOFT DRINKS & JUICES** 5.00 each

### HOSTED PREMIUM BAR

**COCKTAILS**
- Featuring Tito’s Handmade Vodka, Tanqueray, Captain Morgan white, Bulleit, Canadian Club, Seagram’s 7, Peligroso Tequila, Remy Martin VSOP
- 10.00 per drink

**WINES BY THE GLASS**
- Featuring Ecco Domani Pinot Grigio, William Hill Chardonnay, Cabernet Sauvignon, and Pinot Noir 10.00 per glass

**SPARKLING**
- LaMarca Prosecco, Italy 11.25 per glass

**IMPORTED BEER** 10.00 each
- **CRAFT BEER** 10.00 each
- **DOMESTIC BEER** 9.00 each
- **BOTTLED WATER** 5.00 each
- **SOFT DRINKS & JUICES** 5.00 each

### PACKAGE BAR SERVICE

<table>
<thead>
<tr>
<th></th>
<th>2 HOURS</th>
<th>3 HOURS</th>
<th>4 HOURS</th>
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</thead>
<tbody>
<tr>
<td>DELUXE BRANDS</td>
<td>28.00 pp</td>
<td>35.00 pp</td>
<td>40.00 pp</td>
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<tr>
<td>PREMIUM BRANDS</td>
<td>24.00 pp</td>
<td>29.00 pp</td>
<td>35.00 pp</td>
</tr>
<tr>
<td>BEER AND WINE</td>
<td>17.00 pp</td>
<td>22.00 pp</td>
<td>29.00 pp</td>
</tr>
</tbody>
</table>

CASH BAR OPTIONS ARE ALSO AVAILABLE
A Minimum per bar is required, as well as a Bartender Fee.
Please review with your Catering Sales Manager for details.
## WINE BY THE BOTTLE

Our wine cellar is stocked with an array of full bodied reds, crisp whites, and bright bubbly to add some flair to your event.

### BUBBLY
- LaMarca Prosecco, Vento, Italy **48.00**
- Piper Heidseck 1785, brut, France **90.00**
- Taittinger Brut “La Francaise” Reims, France **111.00**
- Mirassou Moscato, Modesto, California **38.00**

### CHARDONNAY
- Trefethen Napa Valley, California **68.00**
- Cakebread Napa Valley, California **90.00**
- Clos Du Val Napa Valley, California **78.00**
- Talbott Sleepy Hollow Central Coast, California **78.00**
- Kendall-Jackson ‘Healdsburg’ California, **45.00**

### SAUVIGNON BLANC-PINOT GRIGIO
- King Estate Signature Pinot Gris Willamette, Oregon **85.00**
- Cakebread Cellars Sauvignon Blanc Napa Valley, California **90.00**
- Four Graces Pinot Grigio, Willamette, Oregon **45.00**
- Davis Bynum Sauvignon Blanc, Russian River, California **52.00**

### RED WINE
#### CABERNET SAUVIGNON
- Clos Du Val Napa Valley, California **75.00**
- Sequoia Grove Napa Valley, California **87.00**
- North by Northwest Columbia Valley, Oregon **58.00**
- Rodney Strong Sonoma, California **52.00**

#### OTHER REDS
- King Estate Pinot Noir, Willamette, Oregon **65.00**
- Sebastiani Merlot, Alexander Valley, California **54.00**
- Whitehall Lane Merlot, Napa Valley, California **66.00**
- Dash Cellars Zinfandel, Dry Creek, California **66.00**
- Gascon Malbec Reserva, Mendoza, Argentina **48.00**

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**WHITE WINE**

**RED WINE**

Curate your own personal wine list from our menu of cellar favorites.
NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Strawberry Basil and Minted Watermelon.

**ALL NATURAL FRUIT WATERS, TEAS AND JUICES**

Choose two
- Strawberry Basil
- Minted Watermelon
- Cucumber and Lemon

4.95 pp

**HOT CHOCOLATE**

Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixings! 5.95 pp

**SIGNATURE COFFEE TABLE**

Gourmet coffee, herbal teas with flavored syrups, wildflower honey, orange and lemon zest whippèd cream, chocolate curls, sugar swirl sticks and selected sweeteners. 8.95 pp

**FRESH LEMONADE AND LIMEADE BAR**

Fresh lemonade and limeade blended with your favorite flavors of cherry, strawberry, watermelon, ginger, basil and rosemary. 6.95 pp

**FRESH BREWED ICED TEA**

Regular unsweetened herbal tea served with fresh cut lemons and simple syrup. 4.95 pp

**SMOOTHIES**

Hand-blended gems with sweet yogurt, fresh fruits and granola. 12.95 pp

**ENERGY DRINK STATION**

Red Bull, Sugar-Free Red Bull add flavored selection upon request 6.00 each

**PELLEGRINO BOTTLED WATER (500ML)** 5.00 each

**SOFT DRINKS, BOTTLED WATER AND JUICES**

(per consumption)
- Coca-Cola 5.00
- Diet Coke 5.00
- Coca-Cola Zero 5.00
- Sprite 5.00
- Culligan Water 5.00
- Gold Peak Green Iced Tea 6.00
- Minute Maid Orange and Apple 4.00

**CONTINUOUS BEVERAGE SERVICE**

Coffee, selections of hot teas, soft drinks and bottled water.
- Four Hours, 13.95 pp
- Eight Hours, 21.95 pp