

CLASSIC MENU

CLASSIC MENU INCLUDES

ASSORTED SNACKS

M&M's, popcorn, pretzels with mustard dip, potato chips and French onion dip.

CHEF'S GARDEN VEGETABLES

Buttermilk ranch dip.

SEASONAL FRESH FRUIT

Greek yogurt agave orange dip.

VIENNA ALL BEEF CHICAGO STYLE HOT DOGS

All the traditional condiments.

CHOOSE TWO COLD ITEMS

ITALIAN CHOPPED SALAD

Lettuce, chicken, bacon, tomatoes, red onion, pasta and Gorgonzola with honey-mustard vinaigrette.

CHOPPED VEGETABLE SALAD

Romaine, spinach, vegetables, black olives and artichokes with red wine vinaigrette.

CLASSIC CAESAR SALAD

Romaine, shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing.

GRILLED VEGETABLE PASTA SALAD

Cavatappi, grilled zucchini, red onion and red pepper with parsley vinaigrette.

CHICKEN FLATBREAD SANDWICH

Pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens.

CAPRESE FLATBREAD SANDWICH

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

ITALIAN SUB SANDWICH

Italian meats and Provolone cheese with lettuce, tomato, cherry pepper relish and red wine dressing.

CHOOSE TWO HOT ITEMS

FONTANINI ITALIAN BEEF

Seasoned au jus, grilled peppers and onions with Italian hoagie rolls and spicy giardiniera.

THREE CHEESE MAC AND CHEESE

Three cheese sauce and toasted bread crumbs.

SPICY CHICKEN WINGS

Traditional Buffalo-style chicken wings served with blue cheese dressing.

SOUTHWESTERN NACHO BAR

Spicy chili, cheddar cheese sauce, sour cream, salsa cruda and jalapeno peppers.

VEGETABLE QUESADILLAS

Spinach, mushroom, onions and pepper Jack cheese with avocado crema and smoky tomato salsa.

FONTANINI MEATBALL SANDWICH

Marinara sauce with a blend of shredded provolone, mozzarella and Parmesan on the side.

BUFFALO CAULIFLOWER

Roasted and tossed in spicy Buffalo sauce. Served with ranch dipping sauce.

CHICKEN TENDERLOIN STRIPS

Tender breaded strips of chicken with honey mustard and tangy barbecue sauces.

LILLIES Q PULLED PORK SANDWICH

Slow smoked pork, house-made coleslaw and mini brioche buns with Lillie's Q Smoky, E.N.C. and Gold barbecue sauces.

CLASSIC BEVERAGE PACKAGE

Four-Hour Open Bar

- Bottled Water
- Coca-Cola® Products
- Coffee (Reg. & Decaf.)
- William Hill Cabernet
- William Hill Chardonnay
- Budweiser & Bud Light

Premium Beverage Upgrade

20 people: \$325 (tax included)
40 people: \$650 (tax included)
80 people: \$1300 (tax included)

DESSERTS

Not included, credit card required

ICE CREAM SUNDAE STATION (\$14 pp, 20-Person Minimum)

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

SWEET ENDINGS (\$13 pp, 20-Person Minimum)

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

OUR FAMOUS DESSERT CART (Per Item)

Our legendary dessert cart will stop at your suite and includes favorites like our Chicago style Cheesecake, Garrett Popcorn, Giant Taffy Apples and assorted bars, candy, cookies and ice cream.

V VEGETARIAN

VG VEGAN

GF GLUTEN-FREE

* If consumed without bun or tortilla, gluten free buns and corn tortillas are also available for order through your Levy Guest Relations Representative

** If consumed without included dips

Substitutions are not available on the Classic Beverage Package or Premium Upgrade. Additional beverages are available for purchase.

Hot and Cold food items may not be interchanged or split, however additional food and beverage is available for purchase through your Levy Guest Relations Representative.

PREMIUM MENU

PREMIUM MENU INCLUDES

ASSORTED SNACKS

M&M's, kettle chips, dry roasted peanuts, snack mix, pretzel twists.

SEASONAL FRESH FRUIT

Greek yogurt agave orange dip.

FARMERS MARKET DIPS VEGGIES & CROSTINI

Vegetables and focaccia crostini with red pepper hummus, garlic-Parmesan and French onion dips.

CHILLED SHRIMP BUCKET

Poached shrimp, zesty horseradish cocktail sauce and lemons.

ITALIAN CHOPPED SALAD

Lettuce, chicken, bacon, tomatoes, red onion, pasta and Gorgonzola with honey-mustard vinaigrette.

VIENNA ALL BEEF CHICAGO STYLE HOT DOGS

All the traditional condiments.

CHOOSE TWO COLD ITEMS

TABBOULEH SALAD

Cucumber, tomato, black olives and red onion tossed in olive oil, lemon juice and oregano.

CLASSIC CAESAR SALAD

Romaine, shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing.

CHOPPED VEGETABLE SALAD

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

MOZZARELLA AND HEIRLOOM TOMATO BOARD

Seasonal ripe tomatoes, assorted grilled vegetables and fresh mozzarella with garden basil pesto.

FLATBREAD SQUARES SAMPLER

Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and house-made pesto dressing. Italian meats, oregano, Parmigiano-Reggiano, roasted red pepper and sun-dried tomato pesto.

FARMSTEAD CHEESES

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

CHILLED STEAKHOUSE BEEF TENDERLOIN

Seared and chilled sliced tenderloin with red onion, tomatoes and blue cheese crumbles with giardiniera, horseradish sauce, Dijon mustard, arugula and rolls.

CHOOSE TWO HOT ITEMS

CLASSIC MASHED POTATOES

House made recipe with butter and Parmesan cheese.

BRUSSELS SPROUTS

Roasted with bacon and shallots.

GRILLED ASPARAGUS

Drizzled with olive oil and served hot with fresh cut lemon.

CHAR-GRILLED LEMON CHICKEN BOARD

All natural marinated and grilled chicken served with baby gem potatoes and grilled vegetables.

GIBSON'S SLIDERS

Gibson's center cut filet mignon sliders with shallot butter served medium rare on a sesame seed brioche bun.

CHICKEN KABOBS

With tzatziki sauce.

STEAK AND CHICKEN FAJITAS

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

VEGETABLE QUESADILLAS

With mushrooms, onions, spinach and pepper jack cheese. Accompanied by avocado crema and smoky tomato salsa.

CHOOSE A CHEF-ATTENDED CART

FARFALLE AND PENNE PASTA

Prepared to order with your choice of shrimp, chicken, prosciutto, asparagus, tomato, mushroom or garlic with marinara, alfredo or pesto sauce and grilled focaccia bread.

GRILLED PEPPERCORN TENDERLOIN OF BEEF

Accompanied by a creamy Horseradish sauce, Dijon mustard and fresh rolls.

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

PREMIUM BEVERAGE PACKAGE

Four-Hour Open Bar

- Bottled Water
- Coca-Cola® Products
- Coffee (Reg. & Decaf.)
- Budweiser & Bud Light
- Stella Artois
- Amstel Light
- Goose Island 312 Urban Wheat
- William Hill Cabernet
- William Hill Chardonnay
- Bulleit Bourbon
- Johnnie Walker Red
- DeLeon Tequila
- Ketel One Vodka
- Captain Morgan Rum
- Tanqueray Gin

CHOOSE ONE DESSERT

ICE CREAM SUNDAE STATION

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

SWEET ENDINGS

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

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