

# CLASSIC MENU

## CLASSIC MENU INCLUDES

### ASSORTED SNACKS

M&Ms, popcorn, pretzels, mustard dip, potato chips, French onion dip.

### CHEF'S GARDEN VEGETABLES

GF V VG \*\*  
Buttermilk ranch dip.

### SEASONAL FRESH FRUIT

GF V VG \*\*  
Greek yogurt agave orange dip.

### VIENNA ALL BEEF CHICAGO STYLE HOT DOGS

All the traditional condiments, poppy seed bun.

## CHOOSE TWO COLD ITEMS

### ITALIAN CHOPPED SALAD

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

### CHOPPED VEGETABLE SALAD

GF VG  
Romaine, spinach, vegetables, black olives, artichokes, red wine vinaigrette.

### CLASSIC CAESAR SALAD

V  
Romaine, shaved Parmesan, garlic-Parmesan croutons, signature Caesar dressing.

### CHICKEN FLATBREAD SANDWICH

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

### GREEK SALAD

V GF  
Chopped romaine hearts, heirloom cherry tomatoes, cucumber, Kalamata olives, fresh herbs, crumbled feta cheese, red onions, oregano vinaigrette.

### CAPRESE SANDWICH

V  
Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives, basil aioli, talera bread.

### MEDITERRANEAN SPREADS

V  
Traditional garlic herb hummus, Tzatziki sauce, cucumber, carrots, radishes, crispy pita chips.

## CHOOSE TWO HOT ITEMS

### FONTANINI ITALIAN BEEF

GF \*  
Seasoned au jus, grilled peppers, onions with Italian hoagie rolls, spicy giardiniera.

### THREE CHEESE MAC AND CHEESE

V  
Three cheese sauce, toasted bread crumbs.

### SPICY CHICKEN WINGS

GF  
Traditional Buffalo-style chicken wings, blue cheese dressing.

### SOUTHWESTERN NACHO BAR

GF \*  
Spicy chili, cheddar cheese sauce, sour cream, salsa cruda, jalapeno peppers.

### VEGETABLE QUESADILLAS

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

### FONTANINI MEATBALL SANDWICH

GF \*  
Marinara sauce, shredded Provolone, Mozzarella, Parmesan, Italian hoagie rolls.

### BUFFALO CAULIFLOWER

GF VG  
Roasted cauliflower, spicy Buffalo sauce.

### CHICKEN TENDERLOIN STRIPS

Tender breaded chicken strips, honey mustard, tangy barbecue sauce.

### LILLIES Q PULLED PORK SANDWICH

GF \*  
Slow smoked pork, house-made coleslaw, mini brioche buns, Lillie's Q Smoky, & Gold barbecue sauces.

## CLASSIC BEVERAGE PACKAGE

### Four-Hour Open Bar

- Bottled Water
- Coca-Cola® Products
- Coffee (Reg. & Decaf.)
- William Hill Cabernet
- William Hill Chardonnay
- BudLight
- Goose Island 312 Urban Wheat

### Premium Beverage Upgrade

20 people: \$530 (tax included)  
40 people: \$1,060 (tax included)  
80 people: \$2,120 (tax included)

## DESSERTS

Not included, credit card required

### ICE CREAM SUNDAE STATION (\$14.50 pp, 20-Person Minimum)

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

### SWEET ENDINGS (\$13.50 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

\*\* 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&Ms, kettle chips, dry roasted peanuts, snack mix, pretzel twists.

### SEASONAL FRESH FRUIT

GF V VG \*\*  
Greek yogurt agave orange dip.

### CHEF'S GARDEN VEGETABLES

GF V VG \*\*  
Buttermilk ranch.

### CHILLED SHRIMP BUCKET

GF  
Poached shrimp, zesty horseradish cocktail sauce, lemons.

### ITALIAN CHOPPED SALAD

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

### VIENNA ALL BEEF CHICAGO STYLE HOT DOGS

GF \*  
Traditional condiments, Poppy seed bun.

## CHOOSE TWO COLD ITEMS

### CLASSIC CAESAR SALAD

V  
Romaine, shaved Parmesan, garlic-Parmesan croutons, signature Caesar dressing.

### GREEK SALAD

V GF  
Chopped romaine hearts, heirloom cherry tomatoes, cucumber, Kalamata olives, fresh herbs, crumbled feta cheese, red onions, oregano vinaigrette.

### CHOPPED VEGETABLE SALAD

GF VG  
Romaine, spinach, vegetables, black olives, artichokes, red wine vinaigrette.

### MOZZARELLA AND HEIRLOOM TOMATO BOARD

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

### BUTCHER, BAKER & CHEESE MAKER

GF \*  
Hand-cut cheeses, sliced meats, artisan chutneys, mustards, local honey, sliced baguettes.

### CAPRESE SANDWICH

V  
Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives, basil aioli, talera bread.

### CHILLED STEAKHOUSE BEEF TENDERLOIN

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

## CHOOSE TWO HOT ITEMS

### BUFFALO CAULIFLOWER

GF VG  
Roasted cauliflower, spicy Buffalo sauce.

### ELOTE

GF V  
Fire roasted corn, tajin, mayo, Cotija cheese.

### GRILLED ASPARAGUS

GF VG  
Olive oil, lemon.

### CHAR-GRILLED LEMON CHICKEN BOARD

All natural marinated & grilled little gem potatoes, grilled vegetables.

### STEAK SLIDERS

Black peppercorn crusted steak medallions, horseradish cream, caramelized onions, mini brioche bun.

### STEAK AND CHICKEN FAJITAS

Grilled skirt steak, peppers, onions, queso fresco. Grilled chicken, chorizo, Chihuahua cheese. Flour tortillas, salsa cruda, sour cream.  
GF \*

### VEGETABLE QUESADILLAS

V  
Mushrooms, onions, spinach, pepper jack cheese, avocado crema, smoky tomato salsa.

## CHOOSE A CHEF-ATTENDED CART

### FARFALLE AND PENNE PASTA

V  
Prepared to order with selections that include seasonal vegetables, shrimp, chicken and pancetta. Served with marinara, alfredo or garlic and oil, and accompanied by tomato herb Focaccia bread.

### GRILLED PEPPERCORN TENDERLOIN OF BEEF

GF  
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.)
- Stella Artois
- Corona & Corona Light
- Modelo Especial
- BudLight
- Goose Island 312 Urban Wheat
- William Hill Cabernet
- William Hill Chardonnay
- Bulleit Bourbon
- Johnnie Walker Red
- Astral 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.

### OUR FAMOUS DESSERT CART (Not included, credit card required)

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

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