

CLASSIC MENU



CLASSIC MENU INCLUDES

ASSORTED SNACKS

M&Ms, Popcorn, Pretzels with Mustard Dip, Potato Chips and French Onion Dip

CHEF'S GARDEN VEGETABLES

GF V VG **

Farmstand Vegetables, Hummus, Buttermilk Ranch Dip

SEASONAL FRESH FRUIT

GF V VG **

In-Season Fruits and Berries

VIENNA ALL BEEF CHICAGO

STYLE HOT DOGS

All the traditional condiments

CHOOSE TWO OF THE FOLLOWING COLD ITEMS

ITALIAN CHOPPED SALAD

Lettuce, Chicken, Bacon, Tomatoes, Red Onion, Pasta and Gorgonzola with Honey-Mustard Vinaigrette.

CLASSIC CAESAR SALAD V

Romaine, Shaved Parmesan, Garlic-Parmesan Croutons and Our Signature Caesar dressing.

GREEK SALAD V

Chopped Romaine Hearts, Cherry Tomatoes, Cucumbers, Kalamata Olives, Fresh Herbs, Crumbled Feta Cheese, Red Onions, Oregano Vinaigrette

THE AUTHENTIC

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Harvest Wheat Baguette

THE ITALIAN

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Red Wine Vinaigrette, Sesame Baguette

CHOOSE TWO OF THE FOLLOWING HOT ITEMS

ITALIAN BEEF

Seasoned Au Jus, Grilled Peppers and Onions with Italian Hoagie Rolls and Spicy Giardiniera.

THREE CHEESE MAC AND CHEESE V

Three Cheese Sauce and Toasted Bread Crumbs.

SPICY CHICKEN WINGS ** GF

Traditional Buffalo-style Chicken Wings served with Blue Cheese Dressing.

SOUTHWESTERN NACHO BAR GF *

Spicy Chili, Cheddar Cheese Sauce, Sour Cream, Salsa Cruda and Jalapeno Peppers.

VEGETABLE QUESADILLAS V

Spinach, Mushroom, Onions and Pepper Jack Cheese with Avocado Crema and Smoky Tomato Salsa.

CHICKEN TENDERLOIN STRIPS

Tender Breaded Strips of Chicken with Honey Mustard and Tangy Barbecue Sauces.

LILLIE'S Q PULLED PORK SANDWICH GF *

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



* 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 dips

CLASSIC BEVERAGE PACKAGE

Four-Hour Open Bar

- ▣ Bottled Water
- ▣ Pepsi® Products
- ▣ Coffee (Reg. & Decaf.)
- ▣ William Hill Cabernet
- ▣ William Hill Chardonnay
- ▣ Bud Light
- ▣ Goose Island 312 Urban Wheat

Premium Beverage Upgrade (Optional)

20 people: \$560 (tax included)
40 people: \$1120 (tax included)
80 people: \$2240 (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)

cakes, cookies, brownies, dessert bars and berries

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.

PRICING per person

Classic/Upgraded Bar

20 people: \$126.25 / \$154.25 (tax included)
40 people: \$97.13 / \$124.95 (tax included)
80 people: \$76.12 / 103.95 (tax included)

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.

Yes, have the dessert cart stop by the suite

No, do not have the dessert cart stop by the suite

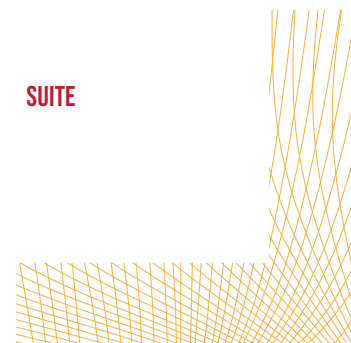
CONTACT NAME

EVENT

SUITE

CONTACT PHONE

CONTACT EMAIL



PREMIUM MENU



PREMIUM MENU INCLUDES

ASSORTED SNACKS

M&Ms, Popcorn, Pretzels with Mustard Dip, Potato Chips and French Onion Dip

SEASONAL FRESH FRUIT

GF V VG **

In-Season Fruits and Berries

VIENNA ALL BEEF CHICAGO STYLE HOT DOGS GF*

All the Traditional Condiments

CHEF'S GARDEN VEGETABLES V

Hummus, Buttermilk Ranch

CHILLED SHRIMP COCKTAIL GF

Poached Shrimp, Zesty Horseradish Cocktail Sauce and Lemons

ITALIAN CHOPPED SALAD

Lettuce, Chicken, Bacon, Tomatoes, Red Onion, Pasta and Gorgonzola with Honey-Mustard Vinaigrette

FARFALLE AND PENNE PASTA V

Prepared to order Seasonal Vegetables, Shrimp, Chicken and Pancetta. Served with Marinara, Alfredo or Garlic & Oil. 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.

CHOOSE TWO OF THE FOLLOWING COLD ITEMS

GREEK SALAD V

Chopped Romaine Hearts, Cherry Tomatoes, Cucumbers, Kalamata Olives, Fresh Herbs, Crumbled Feta Cheese, Red Onions, Oregano Vinaigrette

CLASSIC CAESAR SALAD V

Crisp Romaine, Shaved Parmesan, Garlic-Parmesan Croutons and our Signature Caesar Dressing

BUTCHER, BAKER, CHEESE MAKER

Hand Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey Assorted Crackers, Crostini

MOZZARELLA AND HEIRLOOM TOMATO BOARD V

Seasonal Ripe Tomatoes, Assorted Grilled Vegetables and Fresh Mozzarella with Garden Basil Pesto

THE ITALIAN SANDWICH

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Red Wine Vinaigrette, Sesame Baguette

THE AUTHENTIC

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Harvest Wheat Baguette

CHILLED STEAKHOUSE BEEF TENDERLOIN GF*

Seared and Chilled Sliced Tenderloin with Red Onion, Tomatoes and Blue Cheese Crumbles with Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Fingerling Potatoes, Broccolini, Baby Carrots and Rolls

CHOOSE TWO OF THE FOLLOWING HOT ITEMS

TACOS & TOSTADAS GF*

Grilled Tenderloin, Citrus Marinade Pollo Asado, Charro Beans, Salsa Verde, Salsa Roja, Guacamole, Lettuce, Sour Cream, Corn Tostadas, Flour Tortillas

VEGETABLE QUESADILLAS V

With Mushrooms, Onions, Spinach, Pepper Jack Cheese, Accompanied by Avocado Crema and Smoky Tomato Salsa

CHAR-GRILLED LEMON CHICKEN BOARD GF

All Natural Marinated and Grilled Chicken, Baby Gem Potatoes, Grilled Vegetables

STEAK SLIDERS

Steak Medallions, Garlic Herb Butter, Mini Sesame Seed Brioche Bun

GRILLED ASPARAGUS GF VG

Drizzled with Olive Oil, Fresh Cut Lemon.

ELOTE GF V

Fire-Roasted Corn, Cotija Cheese Lime, Mayo, Tajin

PRICING Per Person

20 people: \$216.55 (tax included)

40 people: \$175.87 (tax included)

80 people: \$142.54 (tax included)

PREMIUM BEVERAGE PACKAGE

Four-Hour Open Bar. Appropriate mixers provided.

- Bottled Water
- Goose Island 312 Urban Wheat
- Johnnie Walker Red
- Pepsi® Products
- Corona Extra
- Astral Tequila
- Coffee (Reg. & Decaf.)
- Corona Light
- Ketel One Vodka
- Bud Light
- William Hill Cabernet
- Captain Morgan Rum
- Stella Artois
- William Hill Chardonnay
- Tanqueray Gin
- Modelo Especial
- Bulleit

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- V VEGETARIAN
- VG VEGAN
- GF GLUTEN-FREE

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, berries

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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