

CLASSIC MENU



Levy

CLASSIC MENU INCLUDES

ASSORTED SNACKS

M&Ms, popcorn, pretzels with mustard dip, potato chips and gourmet dips.

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

GF*
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.

CHICKEN FLATBREAD SANDWICH

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

ITALIAN SUB SANDWICH

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

CHOPPED VEGETABLE SALAD

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

GRILLED VEGETABLE PASTA SALAD

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

CAPRESE FLATBREAD SANDWICH

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

CHOOSE TWO OF THE FOLLOWING HOT ITEMS

FONTANINI ITALIAN BEEF

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

SOUTHWESTERN NACHO BAR

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

FONTANINI MEATBALL SANDWICH

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

VIENNA MAXWELL STREET STYLE POLISH

GF*
Caramelized onions, yellow mustard and fresh rolls.

THREE CHEESE MAC AND CHEESE

V
Three cheese sauce and toasted bread crumbs.

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.

LILLIES Q PULLED PORK SANDWICH

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

SPICY CHICKEN WINGS

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

PHILLY CHEESESTEAK SLIDERS

Thinly sliced sirloin, caramelized onion and white American cheese.

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)

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.



VEGETARIAN



VEGAN



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

PREMIUM MENU



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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.

FARMERS MARKET DIPS VEGGIES & CROSTINI

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

CHILLED SHRIMP BUCKET

GF
Poached shrimp, zesty horseradish cocktail sauce and lemons.

CLASSIC CAESAR SALAD

V
Crisp romaine, shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing

VIENNA ALL BEEF CHICAGO STYLE HOT DOGS

GF*
All the traditional condiments.

CHOOSE ONE CHEF-ATTENDED CART

FARFALLE AND PENNE PASTA

V
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

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

BROCCOLI AND SHELLS SALAD

V
Feta, chick peas and tomatoes with lemon oregano vinaigrette.

TABBOULEH SALAD

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

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.

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 and rolls.

ITALIAN CHOPPED SALAD

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

MOZZARELLA AND HEIRLOOM TOMATO BOARD

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

FARMSTEAD CHEESES

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

CHOOSE TWO OF THE FOLLOWING HOT ITEMS

CLASSIC MASHED POTATOES

V
House made recipe with butter and Parmesan cheese.

MEATBALL BAR

Traditional beef with marinara, chicken with green chile verde sauce and Thai pork with ginger-soy barbecue sauce.

CHICKEN KABOBS

GF
With roasted red pepper sauce.

QUESADILLA DUO

Ancho marinated chicken with cilantro and Monterey jack cheese. Carne Asada with braised brisket, chopped onions. Oaxaca cheese and poblano peppers. Served with avocado crema and smoky tomato salsa.

BRUSSEL SPROUTS

GF
Roasted with bacon and shallots.

PASTA AND CHIVALINI SAUSAGE

Sweet Italian sausage, aged provolone and parsley over Penne pasta with fresh plum tomatoes, basil, garlic and Parmesan cheese.

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.

GRILLED ASPARAGUS

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

PREMIUM BEVERAGE PACKAGE

Four-Hour Open Bar. Appropriate mixers provided.

- ▣ 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.

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.