

UNITED CENTER



Online Ordering



Packages

All packages are for a minimum of 12 people unless otherwise noted

Honey Butter Fried Chicken Package

Take a tasty tour through the vibrant local food scene **51 per person**

Honey Butter Fried Chicken

HBFC uses only cage free, antibiotic free, humanely raised chickens, Wisconsin honey and cheese and produce sourced from Midwest farms

The Original Fried Chicken Sandwich

Fried Chicken Strips, Candied Jalapeño Mayo, Crunchy Slaw

Pimento Mac & Cheese V

Wisconsin Cheddar, Bread Crumbs

Fried Chicken Strips

Honey Butter, Honey Mustard Dipping Sauce

Kale and Cabbage Slaw VP AVG

Freeze-Dried Raspberries, Sweet Tea Vinaigrette

HBFC Salad V² AVG

Local Greens, Spiced Sunflower Seeds, Carrot and Celery Giardiniera, Sweet Tea Vinaigrette

Mini Corn Muffins V

Honey Butter



Fan Favorites Package

The ultimate day at the event starts with the perfect package of fan favorites and our signature dishes **60 per person**

Steakhouse Beef Tenderloin

Black Pepper Seared, Red Onion, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula Assorted Rolls

Vienna All Beef Chicago Style Hot Dogs

Tomato, Onion, Relish, Sport Peppers, Pickle Spears, Celery Salt, Mustard, Poppy Seed Bun

Chicken Tenderloin Strips

Country Breaded Chicken Strips, Honey Mustard, Tangy Barbecue Sauce

Grilled Caprese Flatbread Squares V

Grilled Open-Face Flatbread, Fresh Mozzarella, Plum Tomatoes, Kalamata Olives, Fresh Basil, House-Made Pesto Dressing

Chefs Garden Vegetables V AVG

Buttermilk Ranch Dressing

Italian Chopped Salad

Chopped Lettuce, Grilled Chicken, Crisp Bacon, Pasta, Tomatoes, Red Onion, Gorgonzola Cheese, Honey-Mustard Vinaigrette

The Snack Attack V

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Garrett Buttery Stadium Popped Popcorn V AVG



HALL OF FAME PACKAGE

This package scores big points with every fan! **56 per person**



Chicken Tenderloin Strips

Country Breaded Chicken Strips, Honey Mustard, Tangy Barbecue Sauce

Vienna All Beef Chicago Style Hot Dogs

Tomato, Onion, Relish, Sport Peppers, Pickle Spears, Celery Salt, Mustard, Poppy Seed Bun

Fontanini Italian Beef

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

Chicken Flatbread Sandwiches

Grilled Marinated Chicken, Fontina Cheese, Baby Spinach, Tomato, Lemon Aioli

Seasonal Fresh Fruit V AVG

In-Season Fruits, Greek Yogurt Agave Orange Dip

Garrett Buttery Stadium Popped Popcorn V AVG

Potato Chips and Gourmet Dip V

Kettle-Style Potato Chips, French Onion Dip

V VEGETARIAN

VP VEGAN

AVG AVOIDING GLUTEN



À La Carte

All à la carte are for a minimum of 6 people unless otherwise noted

Cool Appetizers

Butcher, Baker & Cheese Maker 13 per person

Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Sliced Baguettes

Mediterranean Spreads V

11.50 per person

Traditional Garlic Herb Hummus, Tzatziki Sauce, Smoked Eggplant, Seasonal Vegetables, Crispy Pita Chips

Sushi 48 pieces

Classic Platter 120

Specialty Platter 180

Sushi/Sashimi Platter 250

Vegan Platter 120

Seasonal

Fresh Fruit V AVG

11 per person

In-Season Fruits, Greek Yogurt, Agave Orange Dip



Chef's Garden Vegetables V AVG

10 per person

Farmer's Market Fresh Vegetables, Buttermilk Ranch



Chilled Shrimp Bucket AVG

140, 30 pieces

Poached Shrimp, Zesty Cocktail

Warm Appetizers

Spicy Wings AVG 12.50 per person

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Chicken Tenderloin Strips

13.75 per person

Country Breaded Chicken Strips, Honey Mustard, Tangy Barbecue Sauce



Vegetable Spring Rolls V

12.50 per person

Napa Cabbage, Green Onion, Ginger Jalapeño Marmalade, Chinese Hot Mustard Sauce

Southwestern Nacho Bar AVG

11.50 per person

Spicy Chili, Tomato and Green Chile Cheese Sauce, Sour Cream, Salsa Cruda, Jalapeño Peppers

Vegetable Quesadillas V

12.50 per person

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

Lightlife Tenders Vp

13.75 per person

Plant Based Breaded Tenders, Honey Mustard, Barbecue Sauce



Lightlife™ plant-based meat is made from simple ingredients found in nature, including pea protein, coconut oil, and beet powder

Greens

Italian Chopped Salad 10.50 per person

Chopped Lettuce, Grilled Chicken, Crisp Bacon, Pasta, Tomatoes, Red Onion, Gorgonzola Cheese, Honey Mustard Vinaigrette

Greek Salad V AVG

10.50 per person

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

Charred Carrot

& Pomegranate Salad V AVG

10.25 per person

Baby Arugula, Chèvre Goat Cheese, Toasted Sunflower Seeds, Champagne Vinaigrette

Chopped Vegetable Salad V AVG

9.50 per person

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad V

10.50 per person

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad: Grilled Chicken, Steak or Shrimp **Add 3.00**

V VEGETARIAN

Vp VEGAN

AVG AVOIDING GLUTEN



À La Carte

All à la carte are for a minimum of 6 people unless otherwise noted

Classics

GRILLED ENTRÉE BOARDS

Char-Grilled Lemon Chicken Board 150, Serves 10

All-Natural Marinated & Grilled Chicken, Little Gem Potatoes, Grilled Vegetables

Mozzarella & Heirloom Tomatoes Board V 120, Serves 10

Seasonal Ripe Tomatoes, Grilled Vegetables, Garden Basil Pesto

Steakhouse Beef Tenderloin

25 per person

Black Pepper Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls



Steak and Chicken Street Tacos AVG

21.50 per person

Fresh Limes, Corn Tortillas, Cilantro, Onion, Crispy Tortilla Chips, Guacamole, House-Made Salsa

Fajitas Carne Asada and Pollo Al Carbon 19.50 per person

• Grilled Flank Steak, Peppers, Onions, Queso Fresco

• Grilled Chicken, Chorizo, Chihuahua Cheese

Flour Tortillas, Salsa Cruda, Sour Cream

Classic Sides

Three Cheese Mac V 7.75 per person

Cavatappi Pasta, Three Cheese Sauce

Elote V AVG 7.75 per person

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

Buffalo Cauliflower V² AVG 7.75 per person

Roasted Cauliflower, Spicy Buffalo Sauce

Chef Specialty Entrees

Prepared in your suite by a member of our culinary team

Grilled Peppercorn Beef Tenderloin

48.95 per person, minimum of 12

Creamy Horseradish Sauce, Dijon Mustard, Grilled Asparagus, Roasted Gem Potatoes



Farfalle and Penne Pasta

40.95 per person, minimum of 12

Seasonal Vegetables, Shrimp, Chicken, Pancetta, Marinara, Alfredo, Garlic & Oil, Tomato Herb Focaccia Bread



Handcrafted Sandwiches & Flatbreads

Milanesa Torta Sandwich

13 per person

Breaded Chicken, Kewpie Mayonnaise, Tomatoes, Shredded Lettuce, House-Made Escabeche, Telera Bread

Fontanini Italian Beef 13 per person

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

Fontanini Meatball Sandwich

13 per person

Marinara Sauce, Italian Hoagie Rolls, Shredded Provolone, Mozzarella, Parmesan

Grilled Caprese Sandwich V

11.75 per person

Fresh Mozzarella, Plum Tomatoes, Fresh Basil, Kalamata Olives, Basil Aioli, Telera Bread

Lillie's Q Pulled Pork Sandwiches

14.75 per person

6 Hour Slow Smoked Pork, House-Made Coleslaw, Mini Brioche Rolls, Lillie's Q Smoky and Gold Barbecue Sauces

Chicken Flatbread Sandwich

13 per person

Grilled Marinated Chicken, Fontina Cheese, Baby Spinach, Tomato, Lemon Aioli

V VEGETARIAN

V^P VEGAN

AVG AVOIDING GLUTEN



À La Carte

All à la carte are for a minimum of 6 people unless otherwise noted

MINI HAND-CRAFTED BURGERS

Steak Slider 18.95 per person

Steak Medallions, Herb Garlic Butter, Mini Sesame Brioche Bun

Double Double Cheeseburger 16.95 per person

Beef Patties, American Cheese, Secret Sauce, Pickle, Brioche Bun

Burgers, Sausages & Dogs

Lightlife Mini Burger V 16.95 per person

Chargrilled Plant-Based Burger, Lettuce, Vine Ripe Tomato, Cheddar Cheese, Chipotle Lime Aioli, Mini Brioche Bun



Lightlife™ plant-based meat is made from simple ingredients found in nature, including pea protein, coconut oil, and beet powder

Vienna All Beef Chicago Style Hot Dogs 12.25 per person

Tomato, Onion, Relish, Sport Peppers, Pickle Spears, Celery Salt, Mustard, Poppy Seed Bun

Johnsonville Bratwurst

11 per person

Sauerkraut, Mustard, Brat Bun

Fontanini Italian Sausage

12.75 per person

Sautéed Peppers and Onions, Giardiniera, Italian Hoogie Rolls

Vienna Maxwell Street Polish

10.75 per person

Caramelized Onions, Yellow Mustard, Fresh Rolls

Snacks

Potato Chips & Gourmet Dip V

22, Serves 12

Kettle-Style Potato Chips, French Onion Dip

Salsa & Guacamole Sampler V AVG

62.50, Serves 12

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips



Bottomless Snack Attack V

44

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Dry-Roasted Peanuts V

15.50, Serves 12

Snack Mix V 15.25, Serves 12

Pretzel Twists with Pommery Mustard Dip V 15.50, Serves 12



Buttery Stadium Popcorn V AVG

20, Serves 12



Gourmet Popcorn (Gal.) V AVG

55, Serves 6-8

Healthy Snack Basket V AVG

27, Serves 1-2

Healthy & Avoiding Gluten Snack Options

Levy Restaurants is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

V VEGETARIAN

VP VEGAN

AVG AVOIDING GLUTEN



Sweet Spot

Let Them Eat Cake!

Chicago-Style Cheesecake V

50, Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Rainbow Cake V 60, Serves 12

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six Layer Carrot Cake V

60, Serves 14

Our Signature Layered Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans



Chocolate Paradis' Cake V

53, Serves 12

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Peanut Butter & Chocolate Brownie Stack Cake V 66, Serves 14

Chocolate Cake, Layered Peanut Butter French Crème, Chocolate Brownies, Gourmet Peanut Butter Chips

All of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

Suite Sweets

Gourmet Cookies & Brownies V

11.75 per person, minimum of 6

Gourmet Cookies, Decadent Brownies



Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'ahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts V

- Six Layer Carrot Cake
- Rainbow Cake
- Chocolate Paradis' Cake
- Chicago-Style Cheesecake
- Peanut Butter & Chocolate Brownie Stack Cake

Gourmet Dessert Bars V

- Rockslide Brownie
- Chewy Marshmallow Bar AVG
- Honduran Chocolate Manifesto Brownie AVG

Gourmet Cookies & Turtles V

- Chocolate Chunk
- Reese's® Peanut Butter
- Milk Chocolate Turtles

Giant Taffy Apples V

- Peanut
- Loaded M&M's®

Nostalgic Candies V

- Gummi® Bears AVG
- Plain M&M's®
- Swedish Fish® AVG

Dark Chocolate Liqueur Cups V

- Baileys® Original Irish Cream
- Amaretto
- Mr. Black's Cold Brew Liqueur

Customized Desserts

We will provide personalized, decorated layer-cakes for your next celebration: birthdays, anniversaries, graduations, etc.

The cake and candies will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

V VEGETARIAN

VP VEGAN

AVG AVOIDING GLUTEN



Beverages

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

Budweiser 42
Bud Light 42
Budweiser Zero (non-alcoholic) 39
Michelob Ultra 42
Corona Extra 46
Corona Light 46
Corona Premier 46
Stella Artois 46
Modelo Especial 46
Amstel Light 46
Blue Moon Belgian-Style Ale 46
Goose Island 312 Urban Wheat 46
Goose Island IPA 46
Goose Island Blackhawks Pale Ale 46
Goose Island Neon Beer Hug IPA 46
3 Floyds Zombie Dust Pale Ale 50
Elysian Space Dust IPA 50
Haymarket Hazy is Lazy IPA 50
Bud Light Hard Seltzer Black Cherry 42
Bud Light Hard Seltzer Cherry Limeade 42
Corona Hard Seltzer (12-PK) Assorted Flavors 90
Virtue Cider Michigan Brut 46

White Wine

Sold by the bottle

SPARKLING / CHAMPAGNE

Veuve Clicquot Yellow Label 125
Reims, France
Moët & Chandon Imperial Brut 118
Champagne, France
Chandon Brut 78
Napa Valley, California
LaMarca Prosecco 73
Veneto, Italy

ROSÉ

Whispering Angel 65
Côtes de Provence, France

CHARDONNAY

Sonoma-Cutrer 72
Sonoma, California
Clos du Bois 57
Sonoma County, California
William Hill 54
Central Coast, California

PINOT GRIGIO

Santa Margherita 80
Alto Adige, Italy
Castello Banfi San Angelo 68
Tuscany, Italy

SAUVIGNON BLANC

Cakebread 92
Napa Valley, California
Duckhorn 70
Napa Valley, California

Red Wine

Sold by the bottle

PINOT NOIR

Belle Glos Clark & Telephone 80
Santa Barbara County, California
Louis Jadot 75
Burgundy, France
J Vineyards 70
Santa Barbara, California

MERLOT

Decoy 58
Sonoma County, California
William Hill 51
Central Coast, California

CABERNET SAUVIGNON

Frank Family 102
Napa Valley, California
Sequoia Grove 100
Napa Valley, California
Quilt 80
Napa Valley, California
Frei Brothers Reserve 75
Napa Valley, California
William Hill 62
Central Coast, California
Louis Martini 57
Sonoma County, California

RED BLENDS

The Prisoner 95
Napa Valley, California
Don Miguel Gascon Malbec 50
Mendoza, Argentina

Reserve Wines

Chimney Rock Elevage Cabernet Sauvignon 200
Napa Valley, California
Caymus Cabernet Sauvignon 181
Napa Valley, California
Silver Oak Cabernet Sauvignon 173
Napa Valley, California
Cakebread Cellars Cabernet Sauvignon 153
Alexander Valley, California



Beverages

Liquor

Sold by the liter unless otherwise noted

VODKA

- Tito's Handmade **94**
- Ketel One **95**
- Ketel One Citroen **95**
- Ketel One Oranje **95**
- Ketel One Botanicals **95**
 - Grapefruit and Rose*
 - Cucumber and Mint*
 - Peach and Orange Blossom*
- Ciroc **104**
- Ciroc Passion **104**
- Smirnoff **81**

GIN

- Hendrick's **96**
- Tanqueray **91**
- Tanqueray #10 **96**
- Nolet's (750ml) **98**

RUM

- Captain Morgan Spiced **79**
- Captain Morgan White **79**
- Ron Zacapa 23yr (750ml) **112**

TEQUILA

- Don Julio Blanco (750ml) **110**
- Don Julio Reposado (750ml) **113**
- Don Julio Anejo (750ml) **117**
- Don Julio 1942 (750ml) **275**
- Astral Blanco (750ml) **94**
- Cincoro Anejo (750ml) **225**

SCOTCH

- Johnnie Walker Red **110**
- Johnnie Walker Black **118**
- The Macallan 12yr (750ml) **130**
- Oban 14yr (750ml) **133**

WHISKEY

- Jack Daniel's **94**
- Crown Royal **95**
- Crown Royal Apple **95**
- Crown Royal Reserve **126**
- Roe & Co. (750ml) **95**
- George Dickel 12yr **80**
- Seagram's 7 Crown **76**

BOURBON

- Woodford Reserve **110**
- FEW Bourbon (750ml) **96**
- Bulleit **98**
- Bulleit Rye **98**

READY TO DRINK COCKTAILS

- Bulleit Manhattan (750ml) **90**
- Bulleit Old Fashioned (750ml) **90**

COGNAC / BRANDY

- Remy Martin VSOP **115**
- Ciroc VS **100**

CORDIALS

- Baileys Original Irish Cream (750ml) **84**
- Disaronno Amaretto (750ml) **84**
- Mr. Black's Cold Brew (750ml) **84**



Specialty Drinks

DON JULIO MARGARITAS **180**

Don Julio Blanco, Cointreau, Fresh Lime Juice, Agave, Lime Wedges, Salt

KETEL ONE BLOODY MARYS **165**

Ketel One, Bloody Mary Mix, Celery Salt, Tobasco, Worcestershire, Salami and Celery Sticks

TITO'S HANDMADE MOSCOW MULE **160**

Tito's, Barritt's Ginger Beer, Lime Wedges

Beverages

Chill

Sold by the six-pack unless otherwise noted

SOFT DRINKS 18.50

Coca-Cola
Diet Coke
Sprite
Sprite Zero
Barq's Root Beer
Seagram's Ginger Ale
Minute Maid Lemonade

TEAS 7.25/btl

Gold Peak Iced Tea 16oz bottle

SPARKLING 27.50

Ice Mountain Sparkling Water

JUICES 16.50

Ocean Spray Cranberry Juice
Minute Maid Orange Juice

WATER 22.50

Ice Mountain

ENERGY DRINKS 37

Cintron Classic
Cintron Cranberry
Cintron Sugar Free

Miscellaneous Beverages

Fresh-Roasted Regular Coffee 11.50/carafe
Fresh-Roasted Decaffeinated Coffee 11.50/carafe

Mixers



Ripe Bloody Mary Mix (750ml) 18
Ripe Margarita Mix (750ml) 18
Seagram's Club Soda (6pk) 18.50

Seagram's Tonic Water (6pk) 18.50
Barritt's Ginger Beer (6pk) 42

The Scoop

HOURS OF OPERATION

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at www.e-levy.com/UnitedCenter.

To reach a Representative, dial: 312-455-7419, 312-455-7420 or 312-455-7457.

QUICK REFERENCE LIST

Levy Premium Specialist Representatives
312-455-7419, 312-455-7420 or
312-455-7457

Levy Accounting Department
312-455-7504

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, two business days prior to each event.

Orders can also be received via e-mail at UCSuiteeats@LevyRestaurants.com and online at www.e-Levy.com/UnitedCenter. Orders can be arranged with the assistance of a Premium Specialist Representative at 312-455-7419, 312-455-7420 or 312-455-7457.

If for any reason an event is canceled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the event is canceled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of Illinois, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of United Center.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, we recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

If a credit card is not charged on event day and pre-approved by Levy, an itemized invoice will be sent to the company address following our 15 day payment policy.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at the United Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT THE UNITED CENTER

The rich tradition at the United Center is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. For further information and date availability please contact the Director of Sales at 312-455-7412.