

# 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**

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** V<sup>2</sup> AVG  
Freeze-Dried Raspberries, Sweet Tea Vinaigrette

**HBFC Salad** V<sup>2</sup> 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
- V<sup>2</sup> VEGAN
- AVG AVOIDING GLUTEN



## Cool Appetizers

## Warm Appetizers

## Greens

**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 V<sup>2</sup> 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<sup>2</sup> **VEGAN**

AVG **AVOIDING GLUTEN**



## À La Carte

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

### Burgers, Sausages & Dogs

#### 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

**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 Hoagie 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 candles 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

### 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**

- Origin 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](http://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](mailto:UCSuiteeats@LevyRestaurants.com) and online at [www.e-Levy.com/UnitedCenter](http://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.