

# SUITEMENU



WINNING COMBOS

SEASON LINE-UP

GAME-DAY LINE-UP

CHEERS

THE SCOOP

**PLEASE JOIN US FOR A MEMORABLE SEASON FILLED WITH GREAT ENTERTAINMENT AND DELICIOUS FOOD.**

Our team of chefs have prepared a formidable line-up featuring game-day classics as well as some inspiring new creations. We invite you to order your favorites and try some of the new options from our kitchen. A few features that deserve mention are our Farmers Market Dips, Veggies and Crostini, Mini Buffalo Chicken Sandwiches, Grilled Trio of Shrimp, Milwaukee Tailgate Package and Sirloin Sandwiches. We'd also like to highlight the Farm to Fork package featuring fresh, natural, and local flavors of the season.

Please keep an eye out for an email coming your way that includes your 2009-2010 pre-order forms and a list of upcoming specials. Keep in mind that the order deadline is two full business days prior to all events. When calling with questions or placing orders, please call our Guest Relations team at 414-219-8101. Those preferring to fax orders may do so at 866-760-1054 or email [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com)

We look forward to seeing you throughout the 2009-2010 arena season. In the meantime, please do not hesitate to contact me directly at 414-219-8444 with any questions or comments.

*Levy Restaurants*

Tim Townsell  
General Manager of Suites  
Levy Restaurants 2009-2010 Suite Menu

# WINNING COMBOS

WISCONSIN  
FAVORITES

MVP

ALL-AMERICAN

FARM TO FORK

HALL OF FAME

MILWAUKEE  
TAILGATE

Our Executive Chef has created the perfect packages by hand-selecting the finest flavors and complementing dishes—designed to enjoy from the tip-off to the last second, one delicious bite at a time. So take it easy and make your next suite experience a slam dunk when you choose one of

Levy's Winning Combinations.

# WISCONSIN FAVORITES

The ultimate day at the game starts with the perfect package of fan favorites and our signature dishes.

## FRESHLY POPPED POPCORN

## POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips.

## THE SNACK ATTACK

An assortment of dry-roasted peanuts, pretzel twists, snack mix, cashews and kettle-style potato chips.

## CLASSIC BRUSCHETTA

Focaccia crostini with tomato basil salad, herb-roasted wild mushrooms and olive tapenade.

## GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing.

## ★ SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing.

## ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese. Served with a honey mustard vinaigrette.

## GRILLED GRASS-FED SIRLOIN OF BEEF

Grilled to perfection and accompanied by a creamy horseradish sauce and Dijon mustard sauce. Served with grilled asparagus and homemade classic mashed potatoes.

## KOSHER-STYLE HOT DOGS

Served with all the traditional condiments and potato chips.

## SMOKED TURKEY SANDWICHES

Ciabatta bread, Brie cheese and spicy fruit chutney.

Served for a minimum of twelve people. 49.95 per person.

# MVP

This package scores big points with every fan!

## FRESHLY POPPED POPCORN

## SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo

## THE SNACK ATTACK

An assortment of dry-roasted peanuts, pretzel twists, snack mix, cashews and kettle-style potato chips.



## WINGS COMBO

Grilled and fried chicken wings served with Buffalo, sweet chili and zesty barbecue sauce. Served with celery sticks.

## MACARONI SALAD

A creamy summer time classic with bacon, egg, onion and tomato.

## CLASSIC CAESAR SALAD

A game day classic.

## KOSHER-STYLE HOT DOGS

Served with all the traditional condiments and potato chips.

## MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our hot sauce accompanied by mini soft rolls and cool blue cheese celery slaw to make your own mini sandwiches.

## SMOKED PORK SANDWICHES

In our own barbecue sauce served with coleslaw and onion rolls.

Served for a minimum of twelve people. 39.95 per person.

# ALL-AMERICAN

A perfect complement to a great day at the arena, this All-American package scores big every time!

## FRESHLY POPPED POPCORN

## POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips.

## SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo.

## SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing.

## MUSTARD POTATO SALAD

Red potatoes tossed in a Dijon mustard dressing.

## BLT SALAD

Romaine lettuce, bacon, Cheddar cheese and tomatoes, tossed with buttermilk dressing and homemade croutons.

## SIGNATURE BABY BACK RIBS

Our award-winning baby back ribs are specially seasoned, slowly smoked and basted with our barbecue sauce. Accompanied by our Southern-style cornbread and sweet coleslaw.

## CHICKEN BRUSCHETTA WRAP

Grilled, marinated chicken, tomato basil salad and lettuce on a soft flatbread with pesto aioli.

## KOSHER-STYLE HOT DOGS

Served with all the traditional condiments and potato chips.

Served for a minimum of twelve people. 36.95 per person.

# FARM TO FORK

Our Farm to Fork package features natural and locally grown specialties with homemade dishes showcasing the flavors of the region.

## HOMEMADE HONEY CRUNCH GRANOLA

### FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farm stand vegetables with focaccia crostini, red pepper hummus, garlic Parmesan, roasted eggplant, sun-dried tomato basil and French onion dips.

### FRISEE, GRANNY SMITH APPLE AND ENDIVE SALAD

Citrus vinaigrette.

### COUS COUS SALAD

Tomato, cucumber, red onion with mint and basil in a lemon vinaigrette.

### MARKET FRESH FRUIT

### FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses served with assorted flatbreads, crackers and honeys.

### CANNELLINI BEANS, ROAST CHICKEN & FENNEL

Fresh basil, white beans, fennel & pulled roast chicken with a sun-dried tomato dressing.

### FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary in an organic white bean cassoulet.

Served for a minimum of twelve people. 42.95 per person

# HALL OF FAME

Dig in to major flavor with our Hall of Fame package featuring these classics.

## FRESHLY POPPED POPCORN

### SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo.

### THE SNACK ATTACK

An assortment of dry-roasted peanuts, pretzel twists, snack mix, cashews and kettle-style potato chips.

### SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing.

### BLT SALAD

Romaine lettuce, bacon, Cheddar cheese and tomatoes tossed with buttermilk dressing and homemade croutons

### GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing.

### KOSHER-STYLE HOT DOGS

Served with all the traditional condiments and potato chips.

### THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, red onion, crisp lettuce, tomatoes and homemade dressing.  
Served on a whole-wheat baguette.

Served for a minimum of twelve people. 31.95 per person.

# MILWAUKEE TAILGATE

## WISCONSIN CHEESE & SAUSAGE SAMPLER

A sampling of seasonal Wisconsin cheeses and assorted summer sausages served with gourmet crackers and flatbreads.

## GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing.

## MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing.

## WISCONSIN WEDGE SALAD

Crisp Iceberg lettuce, grape tomatoes, red onion and blue cheese dressing.

## HAM AND JARLSBERG SWISS SANDWICH

Shaved ham and Swiss cheese on a pretzel baguette with mustard butter.

## BRATWURST & POLISH SAUSAGE SAMPLER

Grilled Klement's Brats and Polish sausages accompanied by beer braised sauerkraut, sautéed onions, assorted mustards and sausage rolls.

## BRADLEY BUTTER BURGER

Half pound all beef hamburger served with onions, peppers and mushrooms. Accompanied by assorted sliced cheeses, lettuce, tomato and onion.

Served for a minimum of twelve people. 32.95 per person.

# SEASONLINE-UP

<b>COOL STARTERS</b>	<b>WARM-UPS</b>	<b>FIELD OF GREENS</b>	<b>CLASSIC SIDES</b>
<b>LEVY CLASSICS</b>	<b>CHEF SPECIALTY ENTRÉES</b>	<b>SANDWICHES AND WRAPS</b>	<b>DOGS AND MORE</b>
<b>KIDS' TASTE CLUB</b>	<b>SNACKS</b>	<b>SWEET SPOT</b>	<b>SUITE SWEETS</b>

At Levy Restaurants we have a passion for food and a genuine enthusiasm for showing you our heartfelt hospitality. We hope you enjoy this year's culinary line-up, featuring game day classics and new signature items that will make every event an experience to savor.

# COOL STARTERS

## CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. 85.00 for 30 pieces

## GRILLED TRIO OF SHRIMP

Basil pesto shrimp paired with lemon aioli, Jamaican jerk with a pineapple jalapeño coulis, and red chili jumbo shrimp served with chimichurri sauce. 120.00 for 30 pieces

## CLASSIC BRUSCHETTA

Focaccia crostini with: tomato basil salad, herb-roasted wild mushrooms and olive tapenade. 8.95 per person.

## FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys. 7.95 per person

## GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing. 6.95 per person

## MARKET FRESH FRUIT

7.95 per person

## WISCONSIN CHEESE & SAUSAGE SAMPLER

A sampling of seasonal Wisconsin cheeses and assorted summer sausages served with gourmet crackers and flatbreads. 8.95 per person

## FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, vegetables and focaccia crostini to dip into red pepper hummus, garlic Parmesan, roasted eggplant, sun-dried tomato basil and French onion dips. 8.95 per person



## GUACAMAME AND CHIPS

Edamame guacamole served with corn tortilla chips and salsa rojo. 40.00 per order

All Cool Starters are served for a minimum of six people unless otherwise noted.

# WARM UPS

## ★ WINGS COMBO

Grilled and fried chicken wings served with Buffalo, sweet chili and zesty barbecue sauce. Served with celery sticks. 10.95 per person

## SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing. 8.95 per person

## SPICY POPCORN CHICKEN

Crispy popcorn chicken accompanied by our homemade creamy Buffalo-style hot sauce and blue cheese dressing. 7.95 per person

## MIDWEST CHICKEN TENDERS

Served with barbecue, honey mustard and ranch dipping sauces. 9.95 per person

## SOUTHWESTERN NACHO BAR

With spicy chili, Cheddar cheese sauce, guacamole, sour cream and jalapeño peppers. 7.95 per person

## TOSTADA BAR

Pulled pork and cheese sauce accompanied by a black bean dip, sour cream, salsa cruda served with flour and corn tostadas. 9.95 per person

## CRAB CAKES

Served with mustard sauce and zesty lemon aioli. 11.95 per person

## WARM ARTICHOKE SPINACH DIP

Accompanied by focaccia crostini, tortilla chips and herbed cracker bread. 5.95 per person

## QUESADILLAS

- **Pulled Pork**  
With Chihuahua cheese and caramelized onions.
  - **Ancho-Marinated Chicken**  
With cilantro and Monterey Jack cheese.
- Accompanied by avocado crema. 8.95 per person

## VEGETABLE QUESADILLA

Spinach, mushroom, onions and pepper Jack cheese. Accompanied by an avocado crema. 8.95 per person

## BBQ MEATBALLS

Slow simmered meatballs in our own barbecue sauce. 7.95 per person

All Warm Ups are served for a minimum of six people unless otherwise noted.

# FIELD OF GREENS

## CLASSIC CAESAR SALAD

A game day classic. 5.95 per person  
Add grilled chicken, steak or shrimp. 3.00 per person

## BLT SALAD

Romaine lettuce, bacon, Cheddar cheese and tomatoes served with buttermilk dressing and homemade croutons. 5.95 per person

## ★ CANNELLINI BEANS, ROAST CHICKEN & FENNEL

Fresh basil, white beans, fennel & pulled roast chicken with a sun-dried tomato dressing. 8.95 per person

## CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola with red wine vinaigrette. 6.95 per person

## MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 3.95 per person

## MACARONI SALAD

A creamy summer time classic with bacon, egg, onion and tomato. 4.95 per person

## COLESLAW

Crisp cabbage in a sweet and sour dressing. 3.95 per person

## ★ BARLEY, PEARS, CHICKEN & WALNUTS

Black barley tossed in a natural chicken jus with crisp pears and walnuts. Drizzled with a light ginger-honey vinaigrette. 8.95 per person

## WISCONSIN WEDGE SALAD

Crisp Iceberg lettuce, grape tomatoes, red onion and blue cheese dressing. 5.95 per person

## ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion, and Gorgonzola cheese, served with honey mustard vinaigrette. 6.95 per person

## CHINESE CHICKEN SALAD

Grilled chicken breast with romaine lettuce, spinach, napa cabbage, radicchio and wonton strips in an Asian dressing. 6.95 per person

## SOUTHWESTERN STEAK SALAD

Marinated steak topped with queso fresco on romaine lettuce, with grilled corn, cilantro, red onion, and grape tomatoes served with honey chipotle ranch dressing. 8.95 per person

All Field of Greens are served for a minimum of six people.

# CLASSIC SIDES

## CLASSIC MASHED POTATOES

4.95 per person

## THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses. 4.95 per person

## HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven roasted with fresh rosemary, thyme and garlic. 4.95 per person

## ROASTED YUKON GOLD POTATOES

4.95 per person

## GRILLED ASPARAGUS

Char-grilled asparagus accompanied by lemon aioli. 5.95 per person

## MUSTARD BAKED BEANS

4.95 per person

All Classic Sides are served for a minimum of six people unless otherwise noted.

# LEVY CLASSICS

## ★ FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary in an organic white bean cassoulet. 16.95 per person

## ★ CLASSIC BEEF TENDERLOIN

Black pepper seared tenderloin of beef, chilled, then sliced and presented with red onion and Beefsteak red and yellow tomatoes. Accompanied by miniature twist rolls, horseradish sauce, Dijon mustard and homemade potato salad. 18.95 per person

## LOBSTER MAC & CHEESE

Maine lobster with cavatappi pasta with Cheddar and gruyere cheese. 13.95 per person

## SIGNATURE BABY BACK RIBS

Our award-winning baby back ribs are specially seasoned, slowly smoked and basted with our own barbecue sauce. Accompanied by our Southern-style cornbread and sweet coleslaw. 14.95 per person

## "FAJITAS" CARNE ASADA AND POLLO AL CARBÓN

- **Grilled Skirt Steak**  
Topped with peppers, onions and queso fresco.
- **Grilled Chicken**  
With chorizo and Chihuahua cheese.

Served with salsa fresca, guacamole, sour cream and warm tortillas. 13.95 per person

## SIRLOIN MEATLOAF

Mashed Idaho potatoes, charred sweet red onions and roasted garlic sauce. 10.95 per person

All Levy Classics are served for a minimum of six people.

# CHEF SPECIALTY ENTRÉES

## GRILLED PEPPERCORN TENDERLOIN OF BEEF

Grilled to perfection and accompanied by a creamy horseradish sauce and Dijon mustard sauce. Served with grilled asparagus and homemade classic mashed potatoes. 32.95 per person

## FARFALLE WITH SHRIMP AND PANCETTA

Bowtie pasta with shrimp, pancetta, asparagus, tomatoes and basil in a pesto cream sauce. Accompanied by grilled focaccia bread with roasted garlic butter. 18.95 per person

## APPLEWOOD-SMOKED BREAST OF TURKEY

Served with roasted garlic thyme aioli and dried cherry chutney. Accompanied by bistro-roasted vegetables and organic white bean cassoulet. 24.95 per person

## HICKORY-SMOKED BRISKET OF BEEF

In-house smoked and served with our bourbon barbecue glaze. Served with three cheese macaroni and classic mashed potatoes. 21.95 per person

## BARBECUE SHRIMP AND COUNTRY GRITS

Our signature griddle barbecue shrimp with lemon aioli and roasted corn salsa. Accompanied by country-style grits and grilled in-season local vegetables. 25.95 per person

## BASIL GARLIC SHRIMP

Chef prepared basil garlic shrimp with lemon aioli and roasted corn salsa. Accompanied by a field green salad with white balsamic vinaigrette and grilled in-season local vegetables. 25.95 per person

All Chef Specialties are served for a minimum of six people.

# SANDWICHES AND WRAPS

## ★ TUSCAN FLATBREAD SANDWICHES

- **Grilled Chicken**  
Roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread.
- **Grilled Sirloin**  
Boursin cheese with caramelized onion jam on grilled rosemary focaccia bread. 13.95 per person

### THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, sliced red onion, crisp lettuce, tomatoes and homemade dressing. Served on a whole-wheat baguette. 9.95 per person. Serves 10

### CLASSIC WRAPS

Roasted garlic chicken Caesar with shredded romaine, Parmesan cheese and tomatoes wrapped in a whole-wheat tortilla. Char-grilled vegetables with chèvre wrapped in a spinach tortilla. 9.95 per person

### CHICKEN BRUSCHETTA WRAP

Grilled marinated chicken, tomato basil salad and lettuce on a soft flatbread with pesto aioli. 9.95 per person

## ★ TURKEY MEAT BALL HOAGIE

Seasoned turkey simmered in a San Marzano marinara sauce accompanied with Hoagie rolls and vegetable chips. 9.95 per person

### MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw. 9.95 per person

## ★ TOMATO AND MOZZARELLA BRUSCHETTA SANDWICHES

Served on grilled focaccia bread. 8.95 per person

### HAM AND JARLSBERG SWISS SANDWICH

Shaved ham and Swiss cheese on a pretzel baguette with mustard butter. 8.95 per person

### SMOKED TURKEY SANDWICHES

Ciabatta bread, Brie cheese and spicy fruit chutney. 7.95 per person

### SMOKED PORK SANDWICHES

Smoked barbecued pork in our own barbecue sauce. Served with coleslaw and onion rolls. 8.95 per person

All Sandwiches and Wraps are served for a minimum of six people unless otherwise noted.

# DOGS AND MORE

## BRATWURST AND POLISH SAUSAGE SAMPLER

Grilled Klement's Brats and Polish sausages accompanied by beer braised sauerkraut, sautéed onions, assorted mustards and sausage rolls. 10.95 per person

## BRATWURST AND SAUERKRAUT

Grilled bratwurst served on a bed of sauerkraut with fresh rolls and whole grain mustard. 8.95 per person

## GUILT-FREE HOT DOG

Two low-fat turkey hot dogs with condiments and baked potato chips. 5.95 per person

## KOSHER-STYLE HOT DOG

Served with all the traditional condiments and potato chips. 4.50 per person  
Add beef chili 2.00 per person

All Sausages and Hot Dogs are served for a minimum of six people.

## PIZZAS

### The Works

Generous portions of sausage, pepperoni, mushrooms, tomatoes, black olives, green peppers and onions. 36.00

### Vegetarian

A combination of mushrooms, onions, tomatoes, green peppers and black olives. 36.00

**Double Cheese** 36.00

**Sausage** 36.00

**Pepperoni** 36.00

**Sausage/Pepperoni** 36.00

# TASTE CLUB

Taste Club kids' meals are accompanied by fresh fruit, carrot and celery sticks with ranch dip and a granola bar. 5.95 per player

## HOT DOG

With all the favorite fixings.

## CHICKEN TENDERS

Served with a barbecue dipping sauce.

## MAC AND CHEESE

A little sports fan favorite! Tossed in a Cheddar cheese sauce.

## JUNIOR BURGER

Grilled hamburger served with American cheese, lettuce and tomato on the side.

## PB & J

Traditional favorite served on white bread.

Our Taste Club menu is reserved for players twelve years and under with all-star appetites.



# SNACKS

## SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists, cashews and kettle-style potato chips. 34.00

## FRESHLY POPPED POPCORN

13.00 per basket

## TRIPLE PLAY GOURMET POPCORN

Caramel, Cheddar and spicy. 21.00 per trio

## CASHEWS

15.00 per basket

## DRY-ROASTED PEANUTS

10.00 per basket

## SNACK MIX

10.00 per basket

## HONEY-ROASTED PEANUTS

11.00 per basket

## PRETZEL TWISTS

9.00 per basket

## SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo. 38.00

## HOMEMADE GRANOLA HONEY CRUNCH

13.00 per basket

## POTATO CHIPS & DIPS

Kettle-style potato chips with roasted garlic Parmesan, blue cheese and French onion dips. 19.00 per basket

## ★ BEER CHEESE AND PRETZELS

Pretzel rods and grilled pretzel bread served with a beer cheddar dip. 32.00 per basket

All Snacks are served for a minimum of twelve people unless otherwise noted.

# SWEET SPOT

## Let them eat cake!

### SIX-LAYER CARROT CAKE

63.00 serves 14

### CHOCOLATE PARADIS' CAKE

59.00 serves 12

### CHOCOLATE BANANA STACK CAKE

62.00 serves 12

### G'IMME SMORE CAKE

75.00 serves 12

### CHICAGO-STYLE CHEESECAKE

58.00 serves 10

### COCONUT LOPEZ CAKE

54.00 serves 12

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 AND BROWNIES

A sweet assortment of gourmet cookies, rockslide brownies and blonde brownies. 7.95 per person. Served for a minimum of 6 people.

## OUR FAMOUS DESSERT CART

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

Six-Layer Carrot Cake  
Chocolate Paradis' Cake  
Chocolate Banana Stack Cake  
G'imme Smore Cake  
Chicago-Style Cheesecake  
Coconut Lopez Cake  
Gourmet Dessert Bars  
Milk and White Chocolate Turtles  
Assorted Gourmet Cookies  
Taffy Apples

And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, DiSaronno® Amaretto, Grand Marnier® and Kahlúa.

## CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc. The cake, candles and sparklers will be delivered to your suite at a specified time. We would appreciate a notice of three working days for this service.

# GAME-DAY LINE-UP

**APPETIZERS & SIDE SALADS**

**SNACKS**

**SANDWICHES AND DOGS**

Our Game-Day Line-Up features an array of appetizers, side salads, snacks, hot dogs and sandwiches that can be ordered on game day. You can make selections straight from this portion of the menu during the game by contacting your suite attendant.

# APPETIZERS & SIDE SALADS

## SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings. Served with blue cheese dressing. 9.95 per person

## CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. 95.00 for 30 pieces

## SPICY POPCORN CHICKEN

Crispy popcorn chicken accompanied by our homemade creamy Buffalo-style hot sauce and blue cheese dressing. 8.95 per person

## MIDWEST CHICKEN TENDERS

Served with barbecue, honey mustard and ranch dipping sauces. 10.95 per person

## CLASSIC CAESAR SALAD

A game-day classic. 6.95 per person

## COLESLAW

Crisp cabbage in a sweet and sour dressing. 4.95 per person

## BLT SALAD

Romaine lettuce, bacon, Cheddar cheese and tomatoes served with buttermilk dressing and homemade croutons. 6.95 per person

## MARKET FRESH FRUIT

8.95 per person

## GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing. 7.95 per person

All Appetizers and Side Salads are served for a minimum of six people.

# SNACKS

## THE SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists, cashews and kettle-style potato chips. 36.00 per basket

## FRESHLY POPPED POPCORN

14.00 per basket

## TRIPLE PLAY GOURMET POPCORN

Caramel, Cheddar and Spicy. 22.00 per trio

## CASHEWS

16.00 per basket

## DRY-ROASTED PEANUTS

11.00 per basket

## SNACK MIX

12.00 per basket

## HONEY-ROASTED PEANUTS

10.00 per basket

## PRETZEL TWISTS

9.00 per basket

## SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo. 40.00

## POTATO CHIPS & GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips. 20.00 per basket

All Snacks are served for a minimum of twelve people unless otherwise noted.

## GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies, rockslide brownies and blonde brownies. 9.95 per person. Served for a minimum of six people.

# SANDWICHES AND DOGS

## THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, sliced red onions, crisp lettuce, tomatoes and homemade dressing. Served on a whole-wheat baguette. 10.95 per person

## KOSHER-STYLE HOT DOGS

Served with all the traditional condiments and potato chips. 5.50 per person

## SMOKED PORK SANDWICHES

Smoked barbecued pork in our own barbecue sauce. Served with coleslaw and onion rolls. 9.95 per person

## SMOKED TURKEY SANDWICHES

Ciabatta bread, Brie cheese, and a spicy fruit chutney. 9.95 per person

## HAM AND JARLSBERG SWISS SANDWICH

Shaved ham and Swiss cheese on a pretzel baguette with mustard butter. 9.95 per person

## BRATWURST AND SAUERKRAUT

Grilled bratwurst served on a bed of sauerkraut with fresh rolls and whole grain mustard. 9.95 per person

## TOSTADA BAR

Pulled pork and cheese sauce accompanied by a black bean dip, sour cream, salsa cruda served with flour and corn tostadas. 10.95 per person

Served for a minimum of six people unless otherwise noted.

## PIZZAS

### The Works

Generous portions of sausage, pepperoni, mushrooms, tomatoes, black olives, green peppers and onions. 38.00

### Vegetarian

A combination of mushrooms, onions, tomatoes, green peppers and black olives. 38.00

**Double Cheese** 38.00

**Sausage** 38.00

**Pepperoni** 38.00

**Sausage/Pepperoni** 38.00

# CHEERS

**SPECIALTY  
BEVERAGES & BEER**

**LIQUOR**

**WINES**

**CHILL**

**BEVERAGE  
REPLENISHMENT**

Levy Restaurants is proud to offer you a wine list that boasts the top rated wines from Wine Spectator's "Top 100 Wines of the Year." We offer wines with a variety of characters, styles and bold flavors, providing you with the ultimate pairings for your savory food selections. Thirsty for a cocktail? Choose from our extensive list of premium liquors, beer, mixers and soft drinks.

# SPECIALTY BEVERAGES & BEER

## KETEL ONE LEMONADE

Enjoy a tangy twist with a pitcher of our signature lemonade cocktail made with Ketel One Citroen. 35.00. Serves 6

Desire something extra? Add a shot of Chambord. 5.00

## HARVEST DELIGHT

A special pitcher of apple and pear juices, blended with cinnamon, ginger and nutmeg. Garnished with fresh Red Delicious apple slices. Served hot or cold. Celebrate the harvest! 35.00 Serves 6

Warm up with an added shot of dark rum. 5.00

## BEER (Sold by the six-pack)

Miller Lite 24.00

Miller Genuine Draft 24.00

MGD 64 24.00

Miller Chill 24.00

Leinenkugel 26.00

Leinenkugel Red 26.00

Leinenkugel Honey Weiss 26.00

Leinenkugel Sunset Wheat 26.00

Coors 24.00

Coors Light 24.00

Blue Moon Belgian Ale 26.00

Heineken 26.00

Heineken Light 26.00

Amstel Light 26.00

Corona Extra 26.00

Budweiser 24.00

Bud Light 24.00

Foster's 26.00

Newcastle Brown Ale 26.00

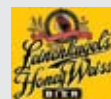
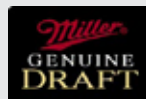
Peroni 26.00

Pilsner Urquell 26.00

Guinness Pub Draft 26.00

Redbridge (made without wheat or barley) 26.00

Sharp's 24.00



# LIQUOR

## VODKA

Ketel One 56.00  
Ketel One Citroen 56.00  
Belvedere 62.00  
Smirnoff 38.00  
Smirnoff Raspberry 38.00  
Absolut 55.00  
Absolut Citron 55.00  
Level 65.00  
Grey Goose 65.00  
Grey Goose L'Orange 65.00  
SKYY 50.00  
Stolichnaya 55.00  
Three Olives Triple Shot  
Espresso 48.00  
Finlandia 42.00

## SCOTCH

Dewar's 55.00  
Johnnie Walker Black 68.00  
Johnnie Walker Red 58.00  
Macallan 12-yr 80.00  
Chivas Regal 65.00  
The Glenlivet 65.00  
Cutty Sark 57.00  
J&B 53.00

## WHISKEY

Jack Daniel's 54.00  
Woodford Reserve 65.00  
Jim Beam 36.00  
Knob Creek 65.00  
Canadian Club 37.00  
Maker's Mark 65.00  
Wild Turkey 101 50.00  
Crown Royal 60.00  
Seagram's V.O. 44.00  
Jameson Irish 53.00

## GIN

Bombay 45.00  
Bombay Sapphire 55.00  
Beefeater 44.00  
Hendrick's 65.00  
Tanqueray 46.00  
Tanqueray 10 49.00

## TEQUILA

Jose Cuervo Gold 38.00  
Sauza Gold 40.00  
Sauza Hornitos Reposado 58.00  
Patron Silver 75.00  
Cazadores Reposado 78.00  
1800 Reposado 58.00

## RUM

Bacardi 34.00  
Bacardi Limón 35.00  
Bacardi Razz 35.00  
Captain Morgan 38.00  
Parrot Bay 35.00  
Malibu 45.00  
10 Cane 85.00  
Appleton Estate V/X 54.00

## MISCELLANEOUS

Grand Marnier 75.00  
Cointreau 58.00  
Rémy Martin VSOP 80.00  
DeKuyper Pucker  
Sour Apple 28.00  
Baileys® Irish Cream 58.00  
Disaronno® Amaretto 55.00  
Kahlúa 48.00  
Romana Sambuca 47.00  
Jägermeister 48.00  
Korbel Brandy 38.00  
Hennessy VS 65.00  
Martini & Rossi  
Dry Vermouth 12.00  
Martini & Rossi  
Sweet Vermouth 12.00

# WHITE WINE AND CHAMPAGNE

## BUBBLY

- Perrier-Jouet Fleur de Champagne, Epernay, France 225.00
- Cuvee Dom Perignon, Epernay, France 250.00
- Veuve Clicquot Brut, Reims, France 90.00
- Chandon Blanc de Noirs, California 38.00
- Korbel Brut, California 29.00

## LIGHT AND CRISP

- Hogue Fume Blanc, Washington 30.00
- Sterling 'Napa' Sauvignon Blanc, Napa 46.00
- Ferrari-Carano Fume Blanc, Sonoma 43.00
- Kunde 'Magnolia Lane' Sauvignon Blanc, Sonoma 38.00
- Little Black Dress Pinot Grigio, California 32.00
- Ruffino 'Lumina' Pinot Grigio, Italy 31.00
- Livio Felluga Pinot Grigio, Italy 58.00

## CREAMY AND ELEGANT

- Sonoma-Cutrer 'Russian River Ranches' Chardonnay, Sonoma 46.00
- J. Lohr 'Arroyo Vista' Chardonnay, Monterey 55.00
- Franciscan 'Cuvee Sauvage' Chardonnay, Napa 78.00
- Chalone 'Estate' Chardonnay, Monterey County 55.00
- Kendall Jackson 'Vintner's Reserve' Chardonnay, California 45.00
- Cuvaison Chardonnay, Napa 60.00
- Napa Cellars Chardonnay, Napa 36.00

## SWEET AND SMOOTH

- Wente 'Riverbank' Riesling, Monterey 38.00
- Seven Daughters White Blend, California 40.00
- Montevina White Zinfandel, California 30.00
- Sophia by Francis Coppola Rose, Sonoma Coast 42.00

# RED WINE

## RIPE AND RICH

- Coppola 'Diamond Series' Merlot, California 42.00
- Gundlach Bundschu 'Rhinefarm Vineyard' Merlot, Sonoma 62.00
- Rutherford Hills Merlot, Napa 48.00
- Red Rock Merlot, California 30.00
- LaCrema 'Sonoma Coast' Pinot Noir, Sonoma 55.00
- Acacia Pinot Noir, Carneros 55.00
- Rodney Strong 'Russian River' Pinot Noir, Sonoma 42.00
- Wildhorse Pinot Noir, Central Coast 55.00

## SPICY AND SASSY

- Jacob's Creek 'Reserve' Shiraz, Australia 35.00
- Penfold's 'Bin 128' Shiraz, Australia 54.00
- Bonterra Zinfandel, Mendocino County 36.00

## BIG AND BOLD

- Beaulieu Vineyards 'Georges de Latour Private Reserve' Cabernet Sauvignon, Napa 190.00
- B.R. Cohn 'Silver Label' Cabernet Sauvignon, Sonoma 55.00
- Hayman & Hill Cabernet Sauvignon, Napa 36.00
- Columbia Crest Grand Estates Cabernet Sauvignon, Washington 32.00
- Louis Martini Cabernet Sauvignon, Sonoma 34.00
- Provenance Cabernet Sauvignon, Napa 98.00
- Estancia Meritage, Paso Robles 64.00

# OTTI

## SOFT DRINKS

- Pepsi 11.00
- Diet Pepsi 11.00
- Sierra Mist 11.00
- Sierra Mist Free 11.00
- Mountain Dew 11.00
- Diet Mountain Dew 11.00
- Mug Root Beer 11.00
- Ginger Ale 11.00
- Brisk Iced Tea 11.00
- Tropicana Lemonade 11.00
- Mountain Dew Amp (4 pk) 15.00

## JUICES

- Cranberry Juice 13.00
- Grapefruit Juice 13.00
- Orange Juice 13.00
- Tomato Juice 13.00

## WATER AND CLUB SODA

- Aquafina Bottled Water 11.00
- Tonic Water 11.00
- Club Soda 11.00
- Klarbrunn Lemon Mineral Water 11.00

## MISCELLANEOUS BEVERAGES

- Starbucks Fresh-Roasted Regular Coffee 15.00
- Starbucks Fresh-Roasted Decaffeinated Coffee 15.00
- Hot Chocolate 12.00

Each pot serves six guests.

## BAR SUPPLIES

- Bloody Mary Mix 9.00
- Sour Mix 9.00
- Margarita Mix 9.00
- Rose's Lime Juice 5.00
- Lemons and Limes 4.00
- Stuffed Olives 3.00
- Cocktail Onions 3.00
- Tabasco Sauce 3.00
- Worcestershire 5.00

Sold by six-pack unless otherwise indicated



# BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Suite.

## 1. AUTOMATIC REPLENISHMENT BEVERAGE RESTOCK PROGRAM

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our staff will assess what was consumed during the event and replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

### Recommended Beverage Restock Par

- (1) bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) liter each of Bloody Mary mix and Margarita mix
- (2) six-packs each of Pepsi and Diet Pepsi
- (1) six-pack each: Sierra Mist/Mountain Dew, Aquafina Bottled Water, tonic water, etc.
- (1) bottle each of white, red and blush wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 414-219-8101 and they can help you make your selections.

## 2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 2:00 p.m. Central, on the order deadline day for a specific event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Guest Relations Representative at 414-219-8101 or faxed to 866-760-1054.

## BE A TEAM PLAYER - DRINK RESPONSIBLY

The Bradley Center and Levy Restaurants are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Bradley Center a safe and exciting place for everyone.

THESCOOP

# THE SCOOP

## HOURS OF OPERATION

Bradley Center Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. Central, Monday through Friday, to assist you in your food and beverage selections. To reach a representative, dial: 414-219-8101, e-mail: SuiteEats@Levyrestaurants.com or send a fax to: 866-760-1054.

## QUICK REFERENCE LIST

Bradley Center General Information	414-227-0400
Bradley Center Suite Relations Representative	414-227-0450
Levy Restaurants Guest Relations Representative	414-219-8101
Levy Restaurants Accounting Department	414-219-8443
Levy Restaurants Suites Fax	866-760-1054

# THE SCOOP

## 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. Please place all Saturday, Sunday and Monday game orders by 2:00 p.m. on Thursday.

Orders can also be received via fax at 866-760-1054 or e-mail at SuiteEats@Levyrestaurants.com. Orders can be arranged with the assistance of a Guest Relations Representative at 414-219-8101 during normal business hours. If a game is cancelled for any reason and the stadium does not open, you will not be charged for your food and beverage order. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. the business day prior to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your suite attendant or by using the in-suite courtesy phone. To maintain compliance with the rules and regulations set forth by the State of Wisconsin, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Bradley 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.

# THE SCOOP

## 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 game time to ensure the highest quality.

## SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three working days' notice for this service. In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements. It's really one-stop shopping—balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

## SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, cocktail and dinner napkins, glasses, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment. Liquor cabinets and refrigerators will be LOCKED unless we are advised otherwise.

## 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 Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

## PAYMENT PROCEDURE

Levy Restaurants will charge suite holders prior to each event for any food and beverage order, utilizing a credit card that will be kept on file. An 18% service charge and applicable sales tax will be added to all orders. Because Levy Restaurants exclusively furnishes all food and beverage products for the Suites at Bradley Center, guests are prohibited from bringing personal food or beverages without proper authorization. Any such items will be charged to the suite holder at our normal retail price.

# THE SCOOP

## PARTIES AT BRADLEY CENTER

Come out and play where the pros play! The Bradley Center provides the perfect setting for one-of-a-kind corporate outings and social events, enhanced by the expert service and fine cuisine of Levy Restaurants.

The Bradley Center offers several unique settings accommodating 10 to 20,000 guests. Choose from our exclusive clubs, luxurious Bradley Room, spacious atriums or even the arena floor.

For more information on private events at the Bradley Center, call our Event Planner at 414-219-8420.

*A signature of Levy Restaurants*