

# SUITE MENU



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## WELCOME

Welcome to the 2010 season at The Bradley Center! We look forward to a memorable season filled with great games and delicious food. Included in our season kick-off is all the information you need to make your suite dining experience an exceptional one.

Our team of chefs have prepared a formidable line-up featuring game day classics as well as some inspiring new creations including our selection of flatbread sandwiches, Niman Ranch smoked pork loin sandwich and smoked barbecue chicken salad.

Please keep in mind that the order deadline is seven full business days prior to all events. When calling with questions or placing orders please call 414.219.8420 or send an e-mail to [skuhn@LevyRestaurants.com](mailto:skuhn@LevyRestaurants.com). You may also fax orders to 414.219.8448.

We look forward to making your Bradley Center event a memorable occasion. In the meantime, please don't hesitate to contact me directly at 414.219.8420 with any questions or comments.

Sarah Kuhn  
Senior Sales Manager

# ARENA WINNING COMBOS

Our Executive Chef has created the perfect packages by hand-selecting the finest flavors and complementing dishes designed to enjoy from the opening play to the last minute, one delicious bite at a time. So take it easy and make your next suite experience a big hit when you choose one of Levy's Winning Combinations.

# SMOKED BARBECUE

The perfect complement to a great day at the arena.

## **SLOW-SMOKED BONE-IN SHORT RIBS**

Slowly smoked short ribs in our signature Levy barbecue rub.

## **SOUTHERN CRUNCHY FRIED CHICKEN**

Marinated in buttermilk and dusted in seasoned flour then fried until crisp.

## **SMOKED BARBECUE CHICKEN SALAD**

Crisp romaine, radicchio, spinach, red onion, tomato and beans tossed in a baked bean vinaigrette with cornbread croutons and topped with barbecue chicken breast and fresh grilled corn.

## **SWEET AND SOUR SLAW**

Crisp shaved cabbage tossed with Vidalia onions and distilled vinegar finished with sea salt and parsley.

## **SMOKED BAKED BEANS**

Pinto beans placed in the smoker and finished with applewood-smoked bacon, tomatoes, honey and molasses.

## **HONEY CHEDDAR CAST IRON SKILLET CORNBREAD**

## **WARM BLACK-EYED PEA SALAD**

Black-eyed peas, peppers, onions, green onions in a red wine vinaigrette.

## **PULL-APART BUNS**

## **TRIO OF BARBECUE SAUCES**

Mustard, spicy vinegar and sweet.

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

# GYROS SAMPLER

Give your guests a taste of the Mediterranean by adding this sampler to your arena favorites.

## TRADITIONAL GYROS

Traditional gyros and chicken gyros with sweet onions and served with warm pita bread, Tzatziki sauce, vine ripe tomatoes and sliced onions.

## BASMATI RICE WITH LENTILS AND TOMATOES

Basmati rice sautéed with angel hair pasta and green lentils slow simmered in chicken stock and finished with a savory tomato sauce.

## CHAR-ROASTED VEGETABLES

Roasted and charred carrots, zucchini, yellow squash, red onions, red peppers and Portobello mushrooms tossed in extra virgin olive oil, sea salt and cracked pepper.

## CUCUMBER TOMATO SALAD

Seedless cucumbers, vine ripe tomatoes, red onion, fresh basil, fresh mint and toasted sesame seeds tossed in fresh lemon juice and olive oil.

## GARLIC NAAN BREAD

Traditional Indian flat bread rubbed with butter, garlic and green onions.

*Served for a minimum of six people.  
17.95 per person.*

*We recommend rounding out this menu with our new Jumbo Grilled Wings, Antipasti Flatbread Squares and our Skirt Steak Sandwich.*

# FAN FAVORITES

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

## FRESHLY POPPED POPCORN

### WINGS COMBO

A combination of grilled and fried chicken wings served with Buffalo, sweet chili and zesty barbecue sauce. Served with celery sticks.

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

### ITALIAN BRUSCHETTA TRIO

Focaccia crostini with artichoke and olive salad, tomato basil salad and herb-whipped ricotta cheese.

### GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing.

### ITALIAN CHOPPED SALAD

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

### 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.

### KOSHER-STYLE HOT DOGS

Served with all the traditional condiments and potato chips.

*Served for a minimum of twelve people.  
43.95 per person*

# ARENIA MVP

This package scores big points with every fan!

## FRESHLY POPPED POPCORN

### WINGS COMBO

A combination of grilled and fried chicken wings served with Buffalo, sweet chili and zesty barbecue sauce. Served with celery sticks.

### SALSA SAMPLER

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

### THE SNACK ATTACK

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

### MACARONI SALAD

A creamy classic with bacon, eggs, onion and tomatoes.

### CLASSIC CAESAR SALAD

Crisp romaine lettuce served with Caesar dressing, Parmesan cheese and garlic croutons.

### SMOKED PORK SANDWICHES

Smoked barbecue pork in our own barbecue sauce. Served with coleslaw and onion rolls.

### 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 celery blue cheese slaw.

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

# ARENIA ALL AMERICAN

This package serves up fond memories from decades and games of past. Enjoy some of our hall of fame favorites that are sure to make you smile.

## FRESHLY POPPED POPCORN

### SPICY CHICKEN WINGS

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

### SALSA SAMPLER

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

### THE SNACK ATTACK

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

### 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 corn bread and sweet coleslaw.

### BLT SALAD

Romaine lettuce, bacon, cheddar cheese and tomatoes served with buttermilk dressing and homemade croutons.

### MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing.

### KOSHER-STYLE HOT DOGS

Served with all the traditional condiments and potato chips.

### GREEK CHICKEN FLATBREAD SANDWICH

Marinated char-grilled chicken breast, lettuce, tomatoes, sweet onions and Tzatziki sauce on grilled flat bread.

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

# FARM TO FORK

Each of our homemade Farm To Fork packages feature fresh, natural and local flavors of the season.

## HOMEMADE HONEY CRUNCH GRANOLA

### FARMERS MARKET DIPS, VEGGIES AND CROSTINI

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

### OUR GARDEN PICKS

Our Chef has selected a fresh assortment of asparagus, zucchini, sweet peppers and more!

### MARKET FRESH FRUIT

### NIMAN RANCH SMOKED PORK LOIN SANDWICH

Specialty smoked and sliced pork loin with caramelized sweet onions, lettuce, vine ripe tomatoes and our signature steak sauce on toasted focaccia bread.

### FARMSTEAD CHEESES

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

### TOMATO, BASIL AND MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar.

### GRILLED VEGETABLE PASTA SALAD

Cavatappi pasta, grilled zucchini, red onion and red peppers tossed in a parsley vinaigrette.

### 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*

# SEASON LINE-UP

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 ballgame an experience to savor.

COOL STARTERS ★ WARM-UPS ★ FIELD OF GREENS ★ LEVY CLASSICS ★ CHEF SPECIALTY ENTRÉES ★ CLASSIC SIDES  
SANDWICHES AND FLATBREADS ★ DOGS AND MORE ★ TASTE CLUB KIDS MEALS ★ SNACKS ★ SWEET SPOT & SUITE SWEETS

# COOL STARTERS

## CHILLED SHRIMP COCKTAIL

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

## FARMSTEAD CHEESES

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

## FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farm stand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan, roasted eggplant and French onion dips. 8.95 per person

## TRIPLE POINT APPETIZERS

A sampling of Asian lettuce wraps, bruschetta and guacamole freshly prepared in your suite. 13.95 per person

## GRILLED CAPRESE FLATBREAD SQUARES

Grilled open face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives, fresh basil leaves and finished with a house made pesto dressing. Served with a marinated olive salad. 7.95 per person

## GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing. 6.95 per person

## ANTIPASTI FLATBREAD SQUARES

Grilled open face flatbread with Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze. 7.95 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

## ITALIAN BRUSCHETTA TRIO

Focaccia crostini with artichoke and olive salad, tomato basil salad and herb-whipped ricotta cheese. 8.95 per person

## ANTIPASTI PLATTER

Sopressata, coppa, prosciutto, mozzarella ciliegine, marinated olives, artichokes and roasted peppers with focaccia crostini and herbed flatbread. 9.95 per person

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

# WARM-UPS

## SPICY CHICKEN WINGS

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

## WINGS COMBO

A combination of grilled and fried chicken wings served with Buffalo, sweet chili and zesty barbecue sauce. Served with celery sticks. 12.95 per person

## JUMBO GRILLED WINGS

Jumbo wings tossed in our own Tandoori yogurt rub and served with seared lemons and cucumber raita. 9.95 per person

## MIDWEST CHICKEN TENDERS

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

## CRAB CAKES

Served with mustard sauce and zesty lemon aioli. 11.95 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 avocado crema. 8.95 per person

## SOUTHWESTERN NACHO BAR

Served with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers. 7.95 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

## TAMALES AND SALSA

Beef and pork tamales steamed to perfection and served with a warm chile tomato salsa and fresh lime wedges. 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. 9.95 per person

*All Warm-Ups are served for a minimum of six people.*

# FIELD OF GREENS

## SMOKED BARBECUE CHICKEN SALAD

Crisp romaine, radicchio, spinach, red onion, tomato and beans tossed in a baked bean vinaigrette with cornbread croutons and topped with barbecue chicken breast and fresh grilled corn. 6.95 per person

## GRILLED STEAK AND POTATO SALAD

Marinated and grilled skirt steak, tomatoes, onions, blue cheese crumbles, crispy shoestring potatoes, spinach, radicchio and romaine lettuce with a smoked tomato vinaigrette. 6.95 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

## CLUB HOUSE SALAD

Niman Ranch roasted turkey breast, crispy smoked bacon, Swiss cheese, tomatoes, avocados, spinach, radicchio and romaine lettuce served with a creamy tomato vinaigrette and toast point croutons. 6.95 per person

## CLASSIC CAESAR SALAD

Crisp romaine lettuce served with Caesar dressing, Parmesan cheese and garlic croutons. 5.95 per person Add grilled chicken, steak or shrimp. 3.00 per person

## CHOPPED VEGETABLE SALAD

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

## MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 3.95 per person

## GRILLED VEGETABLE PASTA SALAD

Cavatappi pasta, grilled zucchini, red onion and red peppers tossed in a parsley vinaigrette. 4.95 per person

## COLESLAW

Crisp cabbage in a sweet and sour dressing. 3.95 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

## BLT SALAD

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

## BARBECUE SHRIMP AND ANDOUILLE SALAD

'Nawlins' BBQ shrimp, andouille sausage, sweet grilled corn, onions, kidney beans, tomatoes and beignet croutons tossed with assorted greens and a spicy Cajun vinaigrette. 6.95 per person

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

# LEVY CLASSICS

## 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

## 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 corn bread 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 cruda, sour cream and warm tortillas. 13.95 per person

## 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

## ROCK SHRIMP STUFFED POBLANO PEPPERS

Roasted poblano peppers, stuffed with rock shrimp in a creamy Gouda cheese sauce and topped with pico de gallo on a bed of cilantro rice. 13.95 per person

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

# CHEF SPECIALTY ENTRÉES

These entrées are created for you and your guests to savor in your suite.

## 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

## HICKORY-SMOKED BRISKET OF BEEF

In-house smoked and served with our bourbon barbecue glaze. Accompanied by three cheese macaroni and homemade vegetable coleslaw. 21.95 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

## NIMAN RANCH SMOKED PORK LOIN

Chef-carved with roasted corn and poblano salad herb roasted potatoes, apricot and cherry chutney and barbecue sauce. 26.95 per person

## BASIL GARLIC SHRIMP

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

## STEAKHOUSE GRILL

Chef-carved aged strip steak accompanied by homemade classic mashed potatoes, creamed spinach and a steak sauce bar including: horseradish cream, homemade steak sauce and wild mushroom demi glace. 27.95 per person

*All Chef Specialty Entrées are served for a minimum of twelve people.*

# CLASSIC SIDES

## CHEFS GARDEN PICKS

Our chef has selected a fresh assortment of asparagus, zucchini, sweet peppers and more! 6.95 per person

## THREE CHEESE MAC

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

## GRILLED ASPARAGUS

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

## MUSTARD BAKED BEANS

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

## CLASSIC MASHED POTATOES

4.95 per person

*All Classic Sides are served for a minimum of six people.*

# SANDWICHES AND FLATBREADS

## GREEK CHICKEN FLATBREAD SANDWICH

Marinated char-grilled chicken breast, lettuce, tomatoes, sweet onions and Tzatziki sauce on grilled flat bread. 9.95 per person

## GRILLED CAPRESE FLATBREAD SANDWICH

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad. 8.95 per person

## NIMAN RANCH SMOKED PORK LOIN SANDWICH

Specialty smoked and sliced with caramelized sweet onions, lettuce, vine ripe tomatoes and our signature steak sauce on toasted focaccia bread. 9.95 per person

## 'ZLT' FLATBREAD SANDWICH

Grilled zucchini, romaine lettuce, vine ripe tomatoes, chipotle mayonnaise, jalapeño jack cheese and sun-dried tomato pesto on grilled flat bread. 9.95 per person

## SKIRT STEAK SANDWICH

Marinated and grilled skirt steak sliced and brushed in our signature steak sauce with creamed horseradish, tomatoes and caramelized onions on focaccia bread. 9.95 per person

## TUSCAN FLATBREAD SANDWICHES

### GRILLED CHICKEN

With roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread.

### GRILLED SIRLOIN

With Boursin cheese and caramelized onion jam on grilled rosemary focaccia bread. 13.95 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

## ROASTED TURKEY SUBMARINE SANDWICH

Fresh roasted breast of turkey, char-fired red peppers, Swiss cheese and a spicy shaved cabbage slaw all layered with a lime chipotle mayo and served on focaccia bread. 9.95 per person. Serves 10

## 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. 9.95 per person. Serves 10

## SMOKED PORK SANDWICHES

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

*All sandwiches and flatbreads are served for a minimum of six people unless otherwise noted.*

# DOGS AND MORE

## BRATWURST AND POLISH SAUSAGE SAMPLER

Grilled Klement's bratwursts 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

## KOSHER-STYLE HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips. 4.95 per person

## GUILT-FREE HOT DOGS

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

*All sausages and hot dogs are served for a minimum of six people.*

## PIZZA

### 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

### GARLIC BREADSTICKS AND MARINARA

Served for a minimum of 6 people. 3.00 per person

# TASTE CLUB KIDS MEALS

Taste Club Kids Meals are accompanied by fresh fruit, carrot and celery sticks with ranch dip, granola bar and a souvenir. 5.95 per player

## HOT DOG

With all the favorite fixings.

## MAC AND CHEESE

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

## CHICKEN TENDERS

Served with a barbecue dipping sauce.

## GRILLED CHICKEN TENDERS

Served with honey-mustard dipping sauce.

## TURKEY AND CHEDDAR SANDWICH

Served on whole-wheat bread.



*Our Taste Club Kids Meals are reserved for players twelve years and under with all-star appetites.*

# SNACKS

## THE BOTTOMLESS SNACK ATTACK

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists, cashews and kettle-style potato chips. 38.00 per order

## SALSA SAMPLER

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

## BEER CHEESE AND PRETZELS

Pretzel rods and grilled pretzel bread served with an ale cheddar dip. 32.00 per basket

## BOTTOMLESS FRESHLY POPPED POPCORN

15.00 per basket

## 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

## POTATO CHIPS AND GOURMET DIPS

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

## CRISPY FRIED CHICK PEAS

Three ways: sea-salt, smoked chipotle and barbecue. 18.00 per basket

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

# SWEET SPOT & SUITE SWEETS

LET THEM EAT CAKE!

## CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust. 58.00 Serves 10

## SIX LAYER CARROT CAKE

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and toasted pecans. 63.00 Serves 14

## CHOCOLATE PARADIS' CAKE

A rich chocolate genoise, layered with a chocolate ganache and candied toffee. 59.00 Serves 12

## COCONUT LOPEZ CAKE

A signature cake with pineapple filling, coconut cream and vanilla. 68.00 Serves 12

## CHOCOLATE BANANA STACK CAKE

Banana and cream layered cake topped with banana slices and chocolate cream frosting. 62.00 Serves 12

## GIMME S'MORE CAKE

Rich chocolate, sweet cream and toffee topped with warm marshmallows. 75.00 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 and 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.

## SIGNATURE DESSERTS

### GOURMET DESSERT BARS

### GOURMET COOKIES

### GIANT TAFFY APPLE

### CANDIES

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

## 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.

# GAME-DAY LINE-UP

Our Game-Day Line-Up features an array of appetizers, side salads, snacks, hot dogs, sandwiches and pizzas 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 AND 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

## MIDWEST CHICKEN TENDERS

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

## CLASSIC CAESAR SALAD

Crisp romaine lettuce served with Caesar dressing, Parmesan cheese and garlic croutons. 6.95 per person

## COLESLAW

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

## MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 5.95 per person

## MARKET FRESH FRUIT

8.95 per person

## GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing. 7.95 per person

# SNACKS

## THE BOTTOMLESS SNACK ATTACK

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists, cashews and kettle-style potato chips. 39.00 per order

## BOTTOMLESS FRESHLY POPPED POPCORN

16.00 per basket

## 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 per order

## POTATO CHIPS AND GOURMET DIPS

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

## GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies. 9.95 per person  
Served for a minimum of 6 people.

# SANDWICHES AND DOGS

## TUSCAN FLATBREAD SANDWICHES

### GRILLED CHICKEN

With roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread.

### GRILLED SIRLOIN

With Boursin cheese and caramelized onion jam on grilled rosemary focaccia bread. 14.95 per person

## 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 Serves 10

## KOSHER STYLE HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips. 5.95 per person

## MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw. 10.95 per person

## GRILLED CAPRESE FLATBREAD SANDWICH

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad. 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

# PIZZA

## 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

## GARLIC BREADSTICKS AND MARINARA

Served for a minimum of six people. 4.00 per person

# CHEERS

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 DRINKS AND BEER

## MVP 'COCKTAIL' PITCHER

Absolut vodka, cointreau, fresh cranberry juice and a splash of sour.  
35.00 Serves 6

## BEER *(Sold by the six-pack)*

Miller Lite 24.00

Miller Genuine Draft 24.00

MGD 64 24.00

Miller Chill 24.00

Leinenkugel's 26.00

Leinenkugel's Red 26.00

Leinenkugel's Honey Weiss 26.00

Leinenkugel's Sunset Wheat 26.00

Leinenkugel's Seasonal 26.00

Coors 24.00

Coors Light 24.00

Blue Moon White Belgium Ale 26.00

Heineken 26.00

Heineken Light 26.00

Amstel Light 26.00

Corona Extra 26.00

Corona Light 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

# WHITE WINE

## BUBBLY

Perrier-Joüet Fleur de Champagne, Epernay, France 225.00  
Schramsberg Blanc de Noirs, North Coast 78.00  
Piper Sonoma Blanc de Blanc, Sonoma 30.00  
Korbel Brut, California 29.00

## LIGHT AND CRISP

Brancott 'Reserve' Sauvignon Blanc, New Zealand 38.00  
Sterling Vineyards Sauvignon Blanc, Napa County 46.00  
Joel Gott Sauvignon Blanc, California 29.00  
Provenance Sauvignon Blanc, Napa 44.00  
Little Black Dress Pinot Grigio, California 29.00  
Santa Christina Pinot Grigio, Italy 32.00  
Estancia Pinot Grigio, Monterey 30.00

## CREAMY AND ELEGANT

Cuvaison Chardonnay, Napa 60.00  
Clos du Bois Chardonnay, North Coast 30.00  
Chalone Vineyard 'Estate' Chardonnay, Monterey 42.00  
Chateau St. Jean Chardonnay, Sonoma 34.00  
Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 45.00  
Sonoma-Cutrer 'Russian River Ranches' Chardonnay, Sonoma 46.00  
Napa Cellars Chardonnay, Napa Valley 36.00

## SWEET AND SMOOTH

Hogue 'Genesis' Riesling, Washington 34.00  
Beringer White Zinfandel, California 28.00

# RED WINE

## RIPE AND RICH

- Francis Coppola 'Diamond Collection' Merlot, California 42.00
- Rutherford Hill Merlot, Napa 48.00
- Red Rock Merlot, California 30.00
- Rodney Strong 'Russian River Valley' Pinot Noir, Sonoma 42.00
- LaCrema Pinot Noir, Sonoma Coast 55.00
- Mark West Pinot Noir, California 30.00

## SPICY AND SASSY

- Rosenblum 'Vintner's Cuvee XXXI' Zinfandel, California 30.00
- Jacob's Creek 'Reserve' Shiraz, Australia 35.00
- Gascon Malbec, Argentina 32.00

## BIG AND BOLD

- Beaulieu Vineyards 'Georges de LaTour Private Reserve'  
Cabernet Sauvignon, Napa 190.00
- Hayman & Hill Cabernet Sauvignon, Napa Valley 34.00
- Louis Martini Cabernet Sauvignon, Napa Valley 32.00
- Mount Veeder Cabernet Sauvignon, Napa 78.00
- Simi Cabernet Sauvignon, Alexander Valley 49.00
- Sebastiani Cabernet Sauvignon, Sonoma 36.00
- Geysler Peak Cabernet Sauvignon, Alexander Valley 30.00

# LIQUOR

## VODKA

Absolut 55.00  
Absolut Citron 55.00  
Smirnoff 38.00  
Ketel One 56.00  
Ketel One Citroen 56.00  
Grey Goose 65.00  
Grey Goose L'Orange 65.00  
SKYY 50.00  
Stolichnaya 55.00  
Stolichnaya Raspberry 55.00  
Finlandia 42.00

## SCOTCH

Dewar's 55.00  
Macallan 12 Year Old 80.00  
Chivas Regal 65.00  
The Glenlivet 65.00  
Glenfiddich 75.00  
Cutty Sark 57.00  
J & B 53.00  
Johnnie Walker Black 68.00  
Johnnie Walker Red 58.00

## WHISKEY

Jack Daniels 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  
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

## TEQUILA

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

## RUM

Bacardi 34.00  
Bacardi Limón 35.00  
Captain Morgan Spiced Rum 38.00  
Parrot Bay by Captain Morgan 35.00  
Malibu 45.00  
Mount Gay Eclipse 44.00

## MISCELLANEOUS

Cointreau 58.00  
Rémy Martin VSOP 80.00  
Frangelico 66.00  
Bailey's Original Irish Cream 58.00  
DiSaronno Amaretto 55.00  
Kahlúa 48.00  
Jagermeister 48.00  
Korbel Brandy 38.00  
Martel VS 66.00  
Martini & Rossi Dry Vermouth 12.00  
Martini & Rossi Sweet Vermouth 12.00

# CHILL

*(Sold by six-pack unless otherwise indicated)*

## 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
- Iced Tea 11.00
- Ginger Ale 11.00
- Mug Root Beer 11.00
- Tropicana Lemonade 11.00
- Mountain Dew Amp (4-pack) 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

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

## 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 3.00

# BEVERAGE PACKAGES

## PACKAGE 1 - DOMESTIC BEER, WINE AND SODA

Miller Genuine Draft, Miller Lite, House Red and White Wines, Pepsi, Diet Pepsi, Sierra Mist and Aquafina Water. Your refrigerator will be stocked with the above beverages and replenished throughout the event. 24.00 per person

## PACKAGE 2 - DOMESTIC & IMPORTED BEER, WINE AND SODA

Miller Genuine Draft, Miller Lite, Heineken, Amstel Light, House Red and White Wines, Pepsi, Diet Pepsi, Sierra Mist and Aquafina Water. Your refrigerator will be stocked with the above beverages and replenished throughout the event. 26.00 per person

## PACKAGE 3 - FULL BAR PLUS DOMESTIC & IMPORTED BEER, WINE AND SODA

Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Dewar's Scotch, Jack Daniel's Whiskey, Miller Genuine Draft, Miller Lite, Heineken, Amstel Light, House Red and White Wines, Pepsi, Diet Pepsi, Sierra Mist, Tonic Water, Orange Juice, Cranberry Juice and Aquafina Water. Your refrigerator will be stocked with the above beverages and replenished throughout the event. 30.00 per person

## CONSUMPTION BEVERAGE PACKAGE - DOMESTIC & IMPORTED BEER, WINE AND SODA

Miller Genuine Draft, Miller Lite, Heineken, Amstel Light, House Red and White Wines, Pepsi, Diet Pepsi, Sierra Mist and Aquafina Water. Your refrigerator will be stocked with the above beverages and restocked accordingly throughout the event. Levy Restaurants will take an ending inventory and charge you after the event for what you and your guests consumed.

Prices are as follows per can or bottle: Domestic Beer (4.25), Imported Beer (4.75), Wine (26.00), Soda (2.00), Water (2.00)

## BEVERAGES BY THE 6-PACK

Choose from our large array of beer, soda, water and juices. All beverages are available by the 6-pack and will be cold and in your refrigerator when you arrive.

## 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 The Bradley Center a safe and exciting place for everyone.

# THE SCOOP



# THE SCOOP

## HOURS OF OPERATION

A location Sales Representative is available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

To reach a representative, dial: 414.219.8420, e-mail: [skuhn@LevyRestaurants.com](mailto:skuhn@LevyRestaurants.com) or send a fax to: 414.219.8448.

## QUICK REFERENCE LIST

Bradley Center General Information	414.227.0400
Levy Restaurants Sales Representative	414.219.8420
Levy Restaurants Accounting Department	414.219.8443
Levy Restaurants Suites Fax	414.219.8448

## 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, seven business days prior to each event.

Orders can be received via fax at 414.219.8448 or email at skuhn@LevyRestaurants.com. Orders can be arranged with the assistance of a Sales Representative at 414.219.8420 during normal business hours

If for any reason a game is cancelled (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 game is cancelled (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 cancelled by 4:00 p.m. CST 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. 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 The 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 Sales 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, dinner napkins, cups, corkscrew and salt and pepper shakers. 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 Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

# THE SCOOP

## **PAYMENT PROCEDURE AND SERVICE CHARGE**

Levy Restaurants will charge the Rental Suite Client's designated credit card prior to each event. The Rental Suite Client or Host will receive an itemized receipt outlining all charges in detail on the event night.

Please note that all food and beverage items are subject to an 18% service charge plus applicable 6.1% tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

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

## **PARTIES AT THE 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 please call our event planner at 414.219.8420.

