

SUITE MENU

T • H • E
PALACE
OF AUBURN HILLS



WELCOME

TO THE SUITES AT THE PALACE OF AUBURN HILLS

Welcome to the 2015 season at The Palace of Auburn Hills! We look forward to creating a memorable experience for you and your guests. Whether you are looking for a fine-dining experience, or good old-fashioned comfort food – we’ve got you covered. In fact, we’ve been doing this for over 30 years! Levy Restaurants pioneered the idea that restaurant quality food doesn’t need to be confined to a restaurant. We’re bringing you all of your favorites, right to your suite.

Our Executive Chef Lamar Nolden has searched the area and found the best local and sustainable ingredients for a one of a kind experience. Be sure to check out the Palace Chicken Shack Package - it takes comfort food to the next level with new twists on old favorites. We’ve also stepped up our barbecue game with our Rosie’s Kickin’ Q Package that showcases our chops with smoked short ribs and fire roasted mac & cheese along with our house made barbecue sauces.

Not only have we amped up our food menu, but we have gone over the top with beverage. We have paired with World renowned mixologist, Charles Joly, to bring you craft cocktails in your seats. Mix it up with a Paloma, a Moscow Mule, a Southside – or better yet, try all three! Looking for beer? Try a beer flight!

Need other inspiration for your event? Hop online for chef specials, beverage pairing recommendations and more. Visit us online at www.e-levy.com/thepalace to place your order. Of course, you may also contact your Guest Relations Representative with any questions by calling 248-377-8450 or sending an e-mail to suitecatering@palacenet.com. Also, be sure to check out “The Scoop” section in the back of the menu for all the information you need to make your suite dining experience an exceptional one.

We look forward to seeing you throughout the 2015 season. In the meantime, please don’t hesitate to contact me directly at 248-375-4097 with any questions or comments.

Chad Gregory
Director of Operations



Our Executive Chef Lamar Nolden has designed several game day menus with the perfect blend of flavors to make ordering easy. Try one today!

CHEF DESIGNED GAME DAY PACKAGES

SIGNATURE THEMED PACKAGES

PALACE CHICKEN SHACK PACKAGE

A combination of three chicken specialties served with slaw, corn bread pudding and pickles.

IT'S SHOWTIME PACKAGE

Italian rope sausage, pretzel bites with dips, twisted taters, grilled chicken wedge sandwich and game-day hot dogs.

GASTRO GRUB PACKAGE

Roasted Pork BLT, fire roasted top sirloin, baked potato fries, artisanal fondue, ice box salad and gastro snacks.

BARBECUE & STEAK PACKAGES

ROSIE'S KICKIN' Q' PACKAGE

Long-bone short ribs, pulled pork, pulled chicken and kickin' sides.

CHAMPIONS SELECTION

Filet mignon, colossal baked potatoes and classic creamed spinach.

TRADITIONAL PACKAGES

THE BAD BOY

Classic beef tenderloin, hot dogs and garden fresh vegetables.

THE LAYUP

Hot dogs, mini buffalo chicken sandwiches and classic Caesar salad.

LET'S STAY LOCAL PACKAGE

FARM TO FORK

Our garden picks, grilled vegetable pasta salad and free-range roasted rosemary garlic chicken.

VEGETARIAN & VEGAN SAMPLER PACKAGES

VEGETARIAN GAME-DAY SAMPLER

Mini Levy signature house-made veggie burgers and pico de gallo mac-n-cheese.

VEGAN GAME-DAY SAMPLER

App trio and summer vegetable and tofu flatbread.





PALACE CHICKEN SHACK

PACKAGE

Come on in and try our new mini chicken package featuring house-made fried and roasted chicken specialties.

CHICKEN

CRUNCHY FRIED CHICKEN SANDWICHES

Crunchy fried chicken sandwiches on mini ciabatta bread, tossed in Nashville hot sauce.

ROASTED CHICKEN "LOLLIPOP" TRIO

Buffalo, BBQ and Teppanyaki chicken drumsticks lightly tossed and served hot.

BUCKET OF CORN FLAKE FRIED CHICKEN

Bucket of salt-brined buttermilk fried chicken.

SIDES

HONEY BUTTER

SPICY PICKLES

CORN SPOON BREAD

Individual servings of sweet corn pudding.

ORANGE SODA SLAW

Cabbage, carrots and onion tossed in a sweet and tangy orange soda vinaigrette.

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

IT'S SHOWTIME PACKAGE



ITALIAN ROPE SAUSAGE

Carve as much or as little as you choose of this fire-roasted Italian Sausage. Served with giardinera, grilled peppers and onions, spicy mustard, and buns.

SEASONED BOTTOMLESS POPCORN

Three flavors of tasty popcorn: traditional buttered, spicy Buffalo with blue cheese and green onions (and some celery sticks to munch on!) and zesty chili lime.

PRETZEL BITES WITH ASSORTED DIPS

Warm salted pretzel nuggets with four tempting dips: smoked bacon, cheddar and chive; spiced stout mustard; jalapeño beer cheese; chocolate peanut butter.

TWISTED TATER CHIPS

Twisty, turny, crunchy house-made chips with fried onion dip.

GRINDER SANDWICH

Salami, mortadella and provolone topped with olives, red onion, artichokes, garbanzo beans and red peppers with red wine vinaigrette.

GRILLED CHICKEN WEDGE SANDWICH

Grilled chicken breast with iceberg lettuce wedge, tomato, red onion, bacon and blue cheese.

PALACE HOT DOGS

Everyone's favorite! Served with potato chips and your favorite hot dog condiments: relish, shredded cheddar cheese, diced onion, mustard, and ketchup.

Served for a minimum of twelve people.

40.95 per person

Upgrade your hot dogs to kosher dogs: 41.95 per person





GASTRO GRUB PACKAGE

Comfort food with a gourmet spin.

GASTRO SNACKS

Assorted pickles, smoky bacon, marinated olives and flatbread chips.

BAKED POTATO FRIES

Giant crispy Idaho wedges served loaded with spicy BBQ Sauce.

ARTISANAL CHEESE FONDUE

Select blend of our favorite cheeses, craft beer and seasonings. Served with smoked sausage, broccoli florets and pretzel bread croutons.

CHOPPED "ICEBOX" SALAD

Salami, mortadella, Swiss cheese, tomato, cucumber, red onion, oyster cracker croutons, cork screw pasta, hard-boiled eggs and black olives with pickle-brine dressing.

ROASTED PORK BLT

Smoked bacon, baby berg lettuce, beef steak tomatoes, brown butter-apple sauce and spicy mustard mayo spread served on a crunchy baguette.

FIRE-ROASTED TOP SIRLOIN

Hand carved and served with atomic horseradish aioli, chimichurri and sweet onion au jus.

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

RECOMMENDED BEER PAIRINGS

*This gastro grub package pairs well with either one of these beer flights.
35.00 per flight*

SAM ADAMS FLIGHT

Sam Adams Rebel IPA
Sam Adams Seasonal (Summer Ale or Oktoberfest)
Sam Adams Boston Lager

BEER IN MEXICO FLIGHT

Corona Extra
Pacifico
Modelo Especial

ROSIE'S KICKIN' Q' PACKAGE



Detroit knows BBQ and serves up everything with a kick! From traditional BBQ items to fresher fare ...you're gonna love this!

SANDWICHES

Served with potato chips.

PULLED CHICKEN SANDWICH

Brined and slow-smoked, hand-pulled and tossed in sweet vinegar BBQ sauce with fresh rolls.

PULLED PORK SANDWICH

Hand-rubbed with our house dry rub and slow-smoked for 14 hours over smoldering hickory wood with fresh rolls.

ENTRÉE

SHORTY LONG BONE

Colossal bone-in short rib hand rubbed with our house dry rub, slow-smoked and glazed with our sweet vinegar BBQ sauce.

SIDES

SMOKEHOUSE BAKED BEANS

Sugar, spice and 6 hours in the smoker!

HONEY CHEDDAR CORNBREAD

Grilled sweet corn, sharp cheddar cheese and honey.

HORSERADISH SLAW

Shaved green cabbage, carrots and green onions tossed in a sweet & sour horseradish dressing.

FIRE ROASTED MAC & CHEESE

Creamy blend of sharp cheddar and American cheeses with a little crunch on top.

HOUSE SAUCES

ARKANSAS SWEET VINEGAR

Tomatoes, distilled vinegar, brown sugar, onions, Worcestershire and cracked black pepper.

SMOKING HOT & SWEET

Tomatoes, distilled vinegar, sriracha, onions, brown sugar, fresh navel oranges and cracked black pepper.

3 MUSTARD

Dijon, stone-ground and yellow mustards, distilled vinegar, onions, brown sugar and cracked black pepper.

Served for a minimum of twelve people.

46.95 per person





CHAMPIONS SELECTION

PACKAGE

A classic steakhouse package featuring prime filet, colossal baked potatoes and traditional creamed spinach.

CHILLED JUMBO SHRIMP COCKTAIL

Classic, "old school" cocktail sauce with horseradish.

FILET MIGNON

Herb oil-marinated and grilled, served with classic béarnaise sauce.

SPICY BBQ'D PORK CHOP

House-made apple sauce and grilled Italian-style peppers.

CHOPPED STEAKHOUSE SALAD

Red onion, pulled chicken, Italian salami, Gulf shrimp, kalamata olives, artichoke hearts, iceberg lettuce and roasted red peppers, tossed with a herb vinaigrette.

COLOSSAL DOUBLE-STUFFED BAKED POTATO

Enormous Idaho potato hollowed out and stuffed with buttery, green onion mashed potatoes and topped with Cheddar cheese.

CREAMED SPINACH

Fresh chopped spinach in a fennel béchamel sauce.

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



RECOMMENDED WINE PAIRINGS

This classic steakhouse package pairs well with either one of these bold red wines.

**SIMI CABERNET SAUVIGNON,
ALEXANDER VALLEY, CALIFORNIA**

Aromas of baking spices, hints of cedar, chocolate and toasty oak notes frame bright fruit of red cherry, black plum, and cranberry.

60.00

**CHIMNEY ROCK CABERNET SAUVIGNON,
NAPA VALLEY, CALIFORNIA**

Rich, ripe, and extracted flavors of currant, cedar, blackberry, and mineral linger joyfully on a long, elegant finish.

90.00



THE BAD BOY PACKAGE

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

BOTTOMLESS FRESHLY POPPED POPCORN

WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces.

POTATO CHIPS AND GOURMET DIPS

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

BOTTOMLESS SNACK ATTACK

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

GRILLED CAPRESE FLATBREAD SQUARES

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

MARKET FRESH VEGETABLES

Served with firecracker ranch dressing.

CHOPPED "ICEBOX" SALAD

Salami, mortadella, Swiss cheese, tomato, cucumber, red onion, oyster cracker croutons, cork screw pasta, hard-boiled eggs and black olives with pickle-brine dressing.

STEAKHOUSE BEEF TENDERLOIN

Black pepper seared, chilled, thick slices served with red onion, tomatoes and blue cheese crumbles. Accompanied with giardiniera, horseradish sauce, Dijon mustard, arugula and mini onion buns.

PALACE HOT DOGS

Everyone's favorite! Served with potato chips and your favorite hot dog condiments: relish, shredded cheddar cheese, diced onion, mustard, and ketchup.

Served for a minimum of twelve people.

47.95 per person

Upgrade your hot dogs to kosher dogs: 48.95 per person

THE LAYUP PACKAGE



This package scores big points with every fan!



BOTTOMLESS FRESHLY POPPED POPCORN

WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces.

SALSA AND GUACAMOLE SAMPLER

House-made fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp tortilla chips.

BOTTOMLESS SNACK ATTACK

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

MACARONI SALAD

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

CLASSIC CAESAR SALAD

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

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our homemade Buffalo-style hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw.

PALACE HOT DOGS

Everyone's favorite! Served with potato chips and your favorite hot dog condiments: relish, shredded cheddar cheese, diced onion, mustard, and ketchup.

Served for a minimum of twelve people.

40.95 per person

Upgrade your hot dogs to kosher dogs: 41.95 per person

MICHIGAN FARM TO FORK PACKAGE

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

EASTERN MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farm stand vegetables and focaccia crostini with cherry chipotle hummus, spicy curry with honey and jalapeno cilantro dips.

OUR GARDEN PICKS

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

LOCAL MARKET FRESH FRUIT

An assortment of seasonal fruit from local produce providers.

CLASSIC 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.

LEGENDARY MAURICE SALAD

There's just something about sweet pickles, a bed of mixed greens, hard-boiled eggs, roasted turkey, sweet ham and tangy Swiss cheese, all tossed in a creamy dressing for a mouthwatering experience.

"CLASSIC" DETROIT GREEK SALAD

Heart Healthy Option presented by DMC

Our salad is made with pieces of tomatoes, sliced cucumbers, onion, feta cheese and Kalamata olives. Seasoned with salt, oregano, olive oil and vinegar.

CORRIDOR SAUSAGE CO SAMPLER

Featuring buffalo chicken, "bad boy" bacon beer brat and spicy Italian sausages. Served with Dijon, whole-grain and yellow mustards, sautéed peppers and onions with apple cabbage slaw.

ELEN GRASS-FED BEEF SHORT RIBS

Slowly braised beef short ribs, fried corn cakes, Brussels sprouts, carrots, parsnips served with port wine reduction.

Served for a minimum of twelve people.

56.95 per person



A customized package even a carnivore could love.

Veg out on these seasonal standouts.



VEGETARIAN & VEGAN PACKAGES

VEGETARIAN GAME-DAY SAMPLER

MINI LEVY SIGNATURE HOUSEMADE VEGGIE BURGERS

Black bean, brown rice and oat bran burgers served on mini wheat buns.

PICO DE GALLO MAC-N-CHEESE

House-made pico de gallo with cavatappi pasta, Chihuahua cheese sauce and crispy fried tortillas.

Served for a minimum of six people.

24.95 per person

VEGAN GAME-DAY SAMPLER

SUMMER VEGETABLE AND TOFU FLATBREAD

Grilled zucchini, romaine, vine-ripe tomatoes, marinated and seared tofu, chipotle veganaise and sun-dried tomato pesto on grilled flatbread.

APP TRIO

Handmade guacamole, white bean hummus and spicy salsa served with pita and crisp tortillas.

Served for a minimum of six people.

21.95 per person

ADD-ONS

GOING GREEN SALAD WITH FRIED GREEN TOMATO

Romaine, spinach, green beans, broccoli, cucumber and herbed-champagne dressing.

70.00

SLOPPY JANE

A riff on a classic! Tempeh, peppers and onions with molasses and brown sugar barbecue sauce...tastes meaty enough for the carnivores!

75.00



WINE, CHEESE & CHARCUTERIE EXPERIENCES

These exclusive wine and charcuterie experiences offer a fun and delectable pairing of two wines and some of our chef selected local and regional meats and cheeses. We have already completed all the work for you – all wine and food selections have been paired by our culinary team – so sit back, relax and enjoy the event!

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine. Enjoy the experience of your choice! Each experience serves 10-12 guests. 250.00

ESTANCIA PINOT NOIR & SANTA CRISTINA PINOT GRIGIO

ESTANCIA 'PINNACLES RANCHES' PINOT NOIR, MONTEREY, CALIFORNIA

A medium-bodied wine with elegantly smooth flavors of cherry and raspberry.

SANTA CRISTINA PINOT GRIGIO

This classic Pinot Grigio offers intense aromas of tropical fruit and citrus. Soft and flavorful on the palate with flavors of pineapple and pear, this wine has well-balanced acidity and a long finish.

LOUIS MARTINI CABERNET SAUVIGNON & LACREMA CHARDONNAY

LOUIS MARTINI CABERNET SAUVIGNON, SONOMA, CALIFORNIA

Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla.

LACREMA CHARDONNAY, MONTEREY, CALIFORNIA

Bright pineapple and exotic floral tones with a round, rich and creamy texture. A guaranteed winner.

14 HANDS MERLOT & MARKHAM SAUVIGNON BLANC

14 HANDS MERLOT, WASHINGTON STATE

Round and mellow with expressive flavors of black cherries and blackberries are joined by subtle nuances of mocha and spice.

MARKHAM SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA

Flavors of apricot, honeydew melon and ruby grapefruit are full on the palate with a bright, clean finish.

14 HANDS MERLOT & SANTA CRISTINA PINOT GRIGIO

14 HANDS MERLOT, WASHINGTON STATE

Round and mellow with expressive flavors of black cherries and blackberries are joined by subtle nuances of mocha and spice.

SANTA CRISTINA PINOT GRIGIO

This classic Pinot Grigio offers intense aromas of tropical fruit and citrus. Soft and flavorful on the palate with flavors of pineapple and pear, this wine has well-balanced acidity and a long finish.

SIMI CABERNET SAUVIGNON & LACREMA CHARDONNAY

SIMI CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA

Aromas of baking spices, hints of cedar, chocolate and toasty oak notes frame bright fruit of red cherry, black plum, and cranberry.

LACREMA CHARDONNAY, MONTEREY, CALIFORNIA

Bright pineapple and exotic floral tones with a round, rich and creamy texture. A guaranteed winner.



À LA CARTE



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.

APPETIZERS

WARM APPETIZERS

GREENS

LEVY CLASSICS

CHEF SPECIALTY ENTRÉES

CLASSIC SIDES

HAND-CRAFTED SANDWICHES & FLATBREADS

BURGERS, SAUSAGES AND DOGS

TASTE CLUB KIDS MEALS

SNACKS

AVOIDING GLUTEN

SWEET SPOT

SUITE SWEETS



APPETIZERS



Serves 10-12 unless otherwise noted.

A BUTCHER, BAKER AND CHEESE MAKER

Hand cut cheeses and sliced meats with artisan chutneys, mustards and local honeys with warm baguettes. *135.00*

EASTERN MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farm stand vegetables and focaccia crostini with cherry chipotle hummus, spicy curry with honey and jalapeño cilantro dips. *90.00 per order*

CHILLED SHRIMP COCKTAIL

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. *120.00 for 30 pieces*

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys. *65.00 per platter*

FLATBREAD SQUARES SAMPLER

- Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and finished with a house-made pesto dressing.
- Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiana-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze. *80.00 per platter*

MARKET FRESH FRUIT

60.00 per order

MARKET FRESH VEGETABLES

Served with firecracker ranch dressing. *50.00 per order*

SUSHI PLATTER

Tuna, salmon, and California rolls. 36 pieces. Served with soy sauce, wasabi and pickled ginger. *130.00 per order. Serves 8-12*

DELUXE SUSHI PLATTER

Tuna nigiri, salmon nigiri, shrimp nigiri, spicy tuna, spicy salmon and other assorted rolls 36 pieces. Served with soy sauce, wasabi and pickled ginger. *180.00 per order. Serves 8-12*

GREEKTOWN HUMMUS SAMPLER

Traditional chickpea, white bean, and edamame hummus. Served with crispy pita. *70.00 per order*





Serves 10-12 unless otherwise noted.

WARM APPETIZERS

MACARONI AND CHEESE-STUFFED BAKED POTATO

Served with a side of scallion sour cream and smoked bacon.

Serves 10. 96.00

SOUTHWESTERN NACHO BAR

Served hot with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers. *60.00 per platter. Add pulled pork: 80.00*

HEARTY CHILI TRIO

- Classic beef simmered in beer, bean, tomatoes and spices
- Spicy turkey, roasted tomatillo and white bean
- Tempeh, tomatoes, chipotle and sweet peppers

Top your chili with cheese curds, sour cream, jalapeños, scallions and cornbread croutons. *110.00*

CRAB CAKES

Served hot with mustard sauce and zesty lemon aioli. *130.00*

QUESADILLA TRIO

- ANCHO-MARINATED CHICKEN: Served with cilantro and Monterey Jack cheese.
- CARNE ASADA: With braised brisket, chopped onions, Oaxaca cheese and poblano peppers.
- VEGETABLE: Served with spinach, mushroom, onions and pepper Jack cheese.

All accompanied by avocado crema and a smoky tomato salsa. *100.00*

WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces. *80.00*

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings served with blue cheese dressing. *70.00*

SPICY POPCORN CHICKEN

Crispy popcorn chicken accompanied by our house-made Buffalo-style hot sauce and blue cheese dressing. *60.00*

CRISPY CHICKEN TENDERS

An arena favorite! Served with honey mustard, barbecue, and ranch dipping sauces. *50.00*



GREENS



Serves 10-12 unless otherwise noted.



MEDITERRANEAN SALAD

Tandoori chicken, mixed greens, Feta cheese, white beans, olives, artichoke hearts, tomatoes with red wine vinaigrette. *95.00*

HIGH PROTEIN VEGETARIAN SALAD

Mixed greens, kale, tofu, chickpeas, grilled corn and assorted vegetables and a chia seed vinaigrette. *80.00*

CHOPPED "ICEBOX" SALAD

Salami, mortadella, Swiss cheese, tomato, cucumber, red onion, oyster cracker croutons, corkscrew pasta, hard-boiled eggs and black olives with pickle-brine dressing. *90.00*

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion, and Gorgonzola cheese. Served with a honey-mustard vinaigrette. *75.00*

CLASSIC CAESAR SALAD

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our Signature Caesar dressing. *60.00 per platter*
Add grilled chicken, steak or shrimp: 80.00

GRILLED VEGETABLE PASTA SALAD

Cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette. *40.00*

COLESLAW

Crisp cabbage in a sweet and sour dressing. *30.00*

BLT SALAD

Romaine, bacon, cheddar cheese and tomatoes tossed with buttermilk dressing and homemade croutons. *70.00*

CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette. *70.00*

LOADED POTATO SALAD

Bacon, cheddar cheese, scallions and sour cream. *45.00*

CLASSICS



Serves 10-12 unless
otherwise noted.

MEATBALL BAR

A selection of our handcrafted meatballs served hot with fresh rolls.

- Traditional beef with marinara sauce.
- Chicken with green chile verde sauce.
- Thai pork meatball with ginger-soy barbecue sauce.

110.00

GRILLED KABOBS

Marinated chicken, grilled beef and Italian sausage kabobs served hot with Thai chile and spicy barbecue sauces. *145.00*

CHARRED AND CHILLED SALMON

Served on a green bean and snap pea salad with pickled red onions and black sesame vinaigrette. *150.00*

STEAKHOUSE BEEF TENDERLOIN

Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, mustard, arugula and mini buns.

150.00

GRILLED FAJITAS

- Char-grilled chile garlic short rib
- Cilantro lime chicken

Served with warm tortillas, peppers, onion, charred jalapeño crema sauce and ghost pepper salsa rojo. *125.00*

FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary served hot with roasted potatoes. *150.00*

FILET MIGNON

Herb oil-marinated and grilled, served with classic béarnaise sauce. *270.00*

ITALIAN SAUSAGE & TOMATO PASTA

Served with roasted peppers, kale, crushed tomatoes, olives, and parsley. *110.00*



CLASSIC SIDES



Serves 6-8 unless otherwise noted.

THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses.
Serves 12. 60.00

THREE CHEESE MAC BAR

Our three cheese mac served with awesome toppers on the side: Buffalo chicken, Applewood-smoked bacon, broccoli & roasted garlic, and pico de gallo! *Serves 12. 80.00*

GRILLED ASPARAGUS

Char-grilled chilled asparagus accompanied by lemon aioli. *40.00*

HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic. *50.00*

TOASTED QUINOA

Tossed with dried apricots, sour cherries and crunchy almonds. *50.00*

LOADED MASHED POTATOES

These Yukon gold potatoes are whipped and loaded with bacon, cheese, sour cream, chives, scallions, and a variety of seasonings to really jazz up plain old mashed potatoes! *55.00*

SWEET POTATO BAKE

These sweet potatoes are prepared as a creamy comforting casserole, complete with nutty topping its truly a yummy treat! *55.00*

CRISPY FRENCH FRIES

An arena favorite! *35.00*





Serves 6-8 unless otherwise noted.



HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

GRINDER SANDWICH

Salami, mortadella and provolone topped with olives, red onion, artichokes, garbanzo beans and red peppers tossed with red wine vinaigrette. *80.00*

CHICKEN FLATBREAD SANDWICH

Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens. *70.00*

STEAK FLATBREAD SANDWICH

Garlic and black pepper crusted short rib, horseradish aioli, red onion, vine ripe tomato, blue cheese and field greens. *80.00*

SIGNATURE HANDCRAFTED WRAP TRIO

- **KOREAN STEAK:** Kalbi-marinated beef, quinoa, kale, Napa cabbage, roasted corn, carrots, tomato and Asian Louie dressing in a whole wheat wrap.
- **GRECIAN:** Grilled chicken breast, quinoa, house-made hummus, Kalamata olives, feta cheese, cucumbers, tomato, red onion and Greek vinaigrette in a whole wheat wrap.
- **BUFFALO CHICKEN:** Grilled chicken tossed in buffalo hot sauce with Tuscan kale, baby spinach, Napa cabbage, romaine, carrots, tomato, celery, red onion and blue cheese dressing in a whole wheat wrap.

130.00

GRILLED CAPRESE FLATBREAD SANDWICH

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

70.00

'ZLT' FLATBREAD SANDWICH

Grilled zucchini, romaine, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto on grilled flatbread.

70.00

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our homemade Buffalo-style hot sauce, served warm and accompanied by mini soft rolls and cool celery blue cheese slaw. *80.00*

SMOKED PORK SANDWICHES

Smoked barbecue pork in our homemade barbecue sauce. Served hot with coleslaw and fresh rolls. *80.00*

PALACE GRANDE CUBAN SANDWICH

Mojo marinated tender pork topped with sugar cured ham, dill pickles, swiss cheese and Dijon aioli. *95.00*



BURGERS, SAUSAGES AND DOGS

Serves 6-8 unless otherwise noted.

CORRIDOR SAUSAGE CO. SAMPLER

Featuring apple and Gouda cheese, chipotle cheddar and spicy Italian sausages. Served hot with Dijon, whole-grain and yellow mustards, sautéed peppers and onions, and apple cabbage slaw.

2 sausages per person. 90.00

MINI HAND CRAFTED BURGERS

- **TURKEY BURGER:** Sun-dried tomato pesto, sautéed mushrooms and Swiss cheese on toasted brioche roll.
- **LEVY SIGNATURE HOUSE-MADE VEGGIE BURGERS:** Black bean, brown rice and oat bran burgers served on mini wheat buns.
- **BARBECUE BURGER:** Artisan Cheddar, Levy barbecue sauce and topped with crisp bacon on toasted brioche bun.

75.00

PALACE HOT DOGS

Everyone's favorite! Served with potato chips and your favorite hot dog condiments: relish, shredded cheddar cheese, diced onion, mustard, and ketchup. *45.00*

KOSHER DOGS

Made with 100% beef grilled to juicy perfection and served hot with all the traditional condiments and potato chips. *55.00*

CLASSIC CONEY ISLAND HOT DOGS

Natural casing hot dogs served with traditional Coney Island chili, chopped onions, hot dog condiments and yellow mustard. *65.00*

GUILT-FREE HOT DOGS

Low-fat turkey hot dogs with condiments and baked potato chips. *45.00*





TASTE CLUB KIDS MEALS

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

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

HOT DOG

With all their 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 a honey-mustard dipping sauce.

TURKEY AND CHEDDAR SANDWICH

Served on whole-wheat bread.

6.95 per player





SNACKS

Serves 10-12 unless otherwise noted.

SALSA AND GUACAMOLE SAMPLER

House-made fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp tortilla chips. *32.00 per order.*

BOTTOMLESS SNACK ATTACK

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips. *49.00 per order*

BOTTOMLESS BBQ SNACK BASKET

Ranch corn nuts, hot 'n spicy peanuts, barbecue corn stixs and barbecue kettle-style potato chips. *49.00 per order*

PRETZEL CROSTINI AND SPREADS

Accompanied by beer cheese and deviled egg spread. *39.00 per basket*

BOTTOMLESS FRESHLY POPPED POPCORN

22.00 per basket

DRY-ROASTED PEANUTS

11.00 per basket

SNACK MIX

12.00 per basket

PRETZEL TWISTS

11.00 per basket

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips. *22.00 per basket*

HEALTHY SNACK BASKET

Chomp and cheer with a variety of healthy options to balance your menu—from Pop Chips and dried cherries, to dark chocolate and Luna Bars. *85.95 per order*



AVOIDING GLUTEN

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

AVOIDING GLUTEN SNACK BASKET

There's something for everyone on Game-Day! Enjoy a selection of gluten-free snacks including:

- Cherry Larabar
- Food Should Taste Good Olive Tortilla Chips
- Caramel and Cheddar Popcorn
- Eden Organic Berry Mix
- NuGo Free Dark Chocolate Bar

21.95 per basket. Serves 1-2 guests

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.

SWEET SPOT



CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust.

49.00 per order. Serves 10

FLUFFERNUTTER PIE

Rich cake-like peanut butter blondie packed with peanuts and peanut butter chips. Topped with creamy peanut butter filling, marshmallow topping and chopped peanut butter cups.

75.00 per order. Serves 10

RED VELVET CAKE

4-layer red velvet recipe with white chocolate cream cheese icing. Finished with red velvet crumb and chocolate drizzle.

75.00 per order. Serves 12.

CHOCOLATE MOCHA CAKE

Layers of chocolate and espresso and topped with chocolate pearls.

75.00 per order. Serves 12.

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. *70.00 per order. Serves 14*

CHOCOLATE PARADIS' CAKE

A rich chocolate génoise, layered with a chocolate ganache and candied toffee. *70.00 per order. Serves 12*

PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips.

70.00 per order. Serves 14

GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies.

55.00 per order. Serves 6-8.

CAKE POPS

Delightful little cakes on a stick that are hand dipped and decorated in our own pastry shop. Your order will come with an assortment of carrot cake, chocolate brownie, and yellow chiffon cake pops.

45.00 per order. Serves 12.

CARAMEL CORN

Housemade in our pastry shop. *25.00 per order. Serves 12.*

Add chocolate for a little indulgence! *28.00 per order.*

KEY LIME PIE

Our famous Key Lime Pie in a graham cracker crust topped with whipped cream, candied lime segments, and toasted coconut.

32.00 per order. Serves 8.



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.

CRAFTHOUSE COCKTAILS

SPECIALTY DRINKS & BEER FLIGHTS

BEER

WHITE WINE

RED WINE

HOUSE WINES

LIQUOR

CHILL

BEVERAGE REPLENISHMENT





CRAFTHOUSE COCKTAILS

All natural crafted cocktails in a bottle. Designed by award winning mixologist Charles Joly who won and was named the 2013 U.S. Tales of the Cocktail Champion and 2014 World's Best Bartender.

CRAFTHOUSE COCKTAIL TRAY

Two hand-crafted cocktails: Moscow Mule and Paloma accompanied by fresh lime, cane sugar, sliced fresh grapefruit, classic cocktail glassware, shaker and ice bucket. *130.00 per tray*

MOSCOW MULE

The quintessential, classic vodka cocktail combining our perfectly spiced, house-made ginger beer, bright citrus and beautifully distilled Midwest vodka. *57.00 per bottle*

PALOMA

Like peeling a fresh grapefruit for a very adult breakfast! Lightly effervescent, fresh citrus with a base of the best Blanco Tequila from the heart of Jalisco. Perfectly balanced- you may never drink a margarita again. *57.00 per bottle*

SOUTHSIDE

A vibrant marriage of refreshing mint, lively citrus and expertly distilled gin make this cocktail sure to lift spirits. A touch herbaceous and entirely exhilarating. *57.00 per bottle*



SPECIALTY DRINKS & BEER FLIGHTS

SPECIALTY DRINKS

80.00 per pitcher. Serves 6

WATERMELON LEMONADE COOLER

Bombay gin, Torani watermelon syrup, house-made lemonade, watermelon and lemon.

CHERRY LIMEADE COOLER

Midori liqueur, Torani Cherry Lime, house-made limeade, lime and maraschino cherries.

CITRUS HIGHBALL

Bright citrus fruits, exotic ginger and mellow bourbon.

BEER FLIGHTS

35.00 per flight

SAM ADAMS FLIGHT

Sam Adams Rebel IPA
Sam Adams Seasonal (Summer Ale or Oktoberfest)
Sam Adams Boston Lager

BEER IN MEXICO FLIGHT

Corona Extra
Dos Equis
Modelo Especial

LOCAL CRAFT FLIGHT

A selection of Local Michigan Craft Beers.

Not sure which beer to pick for your group? Why not try a variety with our flight package. Our Beer Flight package includes an assorted 6 pack of 3 different beers (2 bottles of each). Let your group Taste, Discover and Enjoy a few options and your suite attendant will be happy to bring you additional six-packs of your favorites throughout the event.

BEER



Sold by the six-pack unless otherwise noted.

BUDWEISER	28.00
BUD LIGHT	28.00
MILLER LITE	28.00
COORS LIGHT	28.00
LABATT	28.00
LABATT LIGHT	28.00
HEINEKEN	30.00
HEINEKEN PREMIUM LIGHT	30.00
AMSTEL LIGHT	30.00
MICHELOB ULTRA	28.00
CORONA EXTRA	28.00
CORONA LIGHT	28.00
GUINNESS PUB DRAFT (4-PACK)	30.00
SAM ADAMS	30.00
SAM ADAMS REBEL IPA	30.00
SAM ADAMS SEASONAL	30.00
ANGRY ORCHARD 'CRISP APPLE' CIDER	30.00
BLUE MOON WHITE BELGIUM ALE	30.00
STELLA ARTOIS (4-PACK)	30.00
SHOCK TOP	28.00
DOS EQUIS	30.00
MODELO ESPECIAL	30.00
LEINENKUGEL SHANDY	30.00
LAGUNITAS IPA	30.00





WHITE WINE

BUBBLY

LUNETTA PROSECCO, VENETO, ITALY 40.00
Fragrant, with enticing aromas of apple and peach. A refreshingly dry sparkler with fine bubbles and crisp fruit flavors.

KORBEL BRUT, CALIFORNIA 35.00
Lively aromas of citrus and cinnamon roll leading to crisp flavors of orange, lime, vanilla and a hint of strawberry.

DOMAINE CHANDON BRUT, CALIFORNIA 70.00
Complex flavors of apple and pear accented by citrus spice and notes of almond and brioche that build on the crisp finish.

VEUVE CLICQUOT 'YELLOW LABEL' BRUT, REIMS, FRANCE . . . 120.00
Perhaps the most famous of all Champagnes, fresh and fragrant with a soft, creamy texture balanced by cleansing acidity.

BRIGHT AND BRISK

LITTLE BLACK DRESS PINOT GRIGIO, CALIFORNIA 35.00
Apple, pear and lemongrass aromas lead to flavors of crisp notes of citrus blossom and tangerine.

MASO CANALI PINOT GRIGIO, ITALY 45.00
Ripe nectarine and light citrus flavors are enhanced by a body that is round and juicy.

FRESH AND FRUITY

NEW AGE WHITE BLEND, SAN RAFAEL, ARGENTINA 40.00
A blend of Torrontes and Sauvignon blanc that is a bit fruity, a bit dry, a bit fizzy and a whole lot of fun. An instant classic.

CHATEAU ST. MICHELLE RIESLING, WASHINGTON STATE 45.00
A versatile wine with sweet lime and peach flavors with subtle mineral notes that pairs well with just about anything.

SEVEN DAUGHTERS MOSCATO, CALIFORNIA 35.00
Fresh and fruity with sweet apricot, peach and tropical fruit cocktail flavors. If you prefer a sweeter wine, this one is for you.

ROSCATO, ROSSO DOLCE, ITALY (SWEET RED) 45.00
An irresistible, delicately sweet, gently fizzy red wine from northern Italy.

WHITE WINE

TART AND TANGY

KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 40.00
Pink grapefruit, key lime, passion fruit and pineapple leap from the glass and tempt your senses. A classic fan favorite.

MARKHAM SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA 45.00
Flavors of apricot, honeydew melon and ruby grapefruit are full on the palate with a bright, clean finish.

CREAMY AND COMPLEX

GREYSTONE CHARDONNAY, CALIFORNIA 30.00
Delicate pear and crisp apple flavors finishing with a lush, creamy texture. A portion of sales benefit the Culinary Institute of America.

KENDALL-JACKSON 'VINTNER'S RESERVE' CHARDONNAY, CALIFORNIA 40.00
A classic hall of fame selection, tropical flavors such as pineapple, mango, and papaya explode on your palate.

LA CREMA CHARDONNAY, MONTERREY, CALIFORNIA 41.00
Bright pineapple and exotic floral tones with a round, rich and creamy texture. A guaranteed winner.

SONOMA-CUTRER CHARDONNAY, SONOMA COAST, CALIFORNIA 50.00
Bosc pear and white peach are accented with toasted nuts, oak spice, a hint of vanilla, and a touch of butter. An all-star chardonnay.

CAKEBREAD CELLARS CHARDONNAY, NAPA, CALIFORNIA 90.00
Luxuriously fragrant aromas ripe pear, apple, and guava are complemented by hints of honeysuckle, mineral, and toasted oak.



RED WINE

RIPE AND RICH

MARK WEST PINOT NOIR, CALIFORNIA 35.00

Generous flavors of cherries, red berries, dark fruit, and a hint of baking spices.

ESTANCIA 'PINNACLES RANCHES' PINOT NOIR, MONTEREY, CALIFORNIA 45.00

A medium-bodied wine with elegantly smooth flavors of cherry and raspberry.

MIEOMI PINOT NOIR, CALIFORNIA 36.00

Rich cherry flavors are complemented by notes of cedar, raspberry, and strawberry. A definite MVP candidate.

14 HANDS MERLOT, WASHINGTON STATE 30.00

Round and mellow with expressive flavors of black cherries and blackberries are joined by subtle nuances of mocha and spice.

DREAMING TREE 'CRUSH' RED BLEND, CALIFORNIA 45.00

Aromas and flavors of juicy raspberry and mixed berries emerge from this soft and approachable wine with caramel oak notes.

SPICY AND SUPPLE

GASCÓN MALBEC, MENDOZA, ARGENTINA 45.00

Full-bodied wine with a deep violet color, displaying characteristics of blackberry, blueberry, plum, dark cherry, and a hint of mocha.

FRESCOBALDI 'NIPPOZZANO' CHIANTI, RUFFINA, ITALY' 55.00

Dense black cherry flavors prevail over hints of spice, with a touch of rustic old world flavors that make it a classic Chianti.

CLINE CELLARS 'ANCIENT VINE' ZINFANDEL 51.00

An intense, full-bodied expression of dusty raspberry, blackberry, white pepper and spice, finishing with coffee and chocolate notes.

RED WINE

BIG AND BOLD

COLUMBIA CREST 'GRAND ESTATES' CABERNET SAUVIGNON, COLUMBIA VALLEY, WASHINGTON .. 35.00

A mellow expression of Cabernet with chocolate covered cherry and cassis flavors, with a soft finish.

AVALON CABERNET SAUVIGNON, NAPA, CALIFORNIA 45.00

Fruit-forward notes of vanilla, dark cherry, and black raspberry, with lighter accents of plum and blackberry.

LOUIS MARTINI CABERNET SAUVIGNON, SONOMA, CALIFORNIA 50.00

Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla.

SIMI CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA 60.00

Aromas of baking spices, hints of cedar, chocolate and toasty oak notes frame bright fruit of red cherry, black plum, and cranberry.

CHIMNEY ROCK CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 90.00

Rich, ripe, and extracted flavors of currant, cedar, blackberry, and mineral linger joyfully on a long, elegant finish.

CELINI TENACIOUS, NAPA VALLEY, CALIFORNIA 156.00

Deep and full-bodied, Tenacious is a proprietary red wine that is nearly as popular now as Cabernet Sauvignon, but with more softness and less tannin to please the plates of those who favor these traits. Estate-grown and bottled, Tenacious matures unfiltered and unfiltered for 22 months in new French Oak. You will not see "Reserve" on the label of this wine because it was built to be enjoyed today.

SALDO ZINFANDEL NORTHERN CALIFORNIA 70.00

Saldo is the prototypical Zinfandel, produced from a blend of some of California's most renowned Zinfandel vineyards and regions. Our select growers include historic vineyards in Napa, Sonoma, Lake Amador, Mendocino, and Contra Costa counties. The word "Saldo" is of Latin origin often referring to "from here and there" or in this case, representing our sourcing of Zinfandel from regions "here and there" across Northern California. This rich wine displays aromas of black fruits and baked blueberry pie with a dense concentration of flavor and smooth tannins with a peppery finish.

PRISONER ZINFANDEL NAPA VALLEY, CALIFORNIA 70.00

The wine is a blend of Zinfandel, Cabernet Sauvignon, Syrah, Petite Sirah and Charbono. The wine features enticing aromas of bing cherry, espresso, and roasted fig. Persistent flavors of ripe raspberry, pomegranate and wild berry linger harmoniously for a smooth and luscious finish.



HOUSE WINES

HOUSE WINE – COPPER RIDGE

Copper Ridge Wine is a brand that comes from the Gallo Winery and is a special brand that is sold only through restaurants. We are happy to offer Copper Ridge as our house wine.

- COPPER RIDGE, CALIFORNIA - CHARDONNAY** 30.00
- COPPER RIDGE, CALIFORNIA - WHITE ZINFANDEL** 30.00
- COPPER RIDGE, CALIFORNIA - MERLOT** 30.00
- COPPER RIDGE, CALIFORNIA - CABERNET SAUVIGNON** 30.00

MICHIGAN WINE

LEELANLAU CELLARS MOSCATO 'TALL SHIP', MICHIGAN 35.00
Sweet and crisp with notes of peach, apricot and citrus.

COMET RIESLING, OLD MISSION PENINSULA 35.00
A perfect expression of northern Michigan Riesling. This medium dry classic shows aromatic and rich stone fruit, with hints of green apple and citrus and nice minerality.

CHATEAU GRAND TRAVERSE PINOT GRIGIO, OLD MISSION PENINSULA 35.00
This dry white wine displays bright acidity and beautiful mineral qualities with wonderful fruit.

CHATEAU GRAND TRAVERSE SILHOUETTE 'RED BLEND', OLD MISSION PENINSULA 35.00
Silhouette is an off-dry style, premium red wine blend of Cabernet Franc, Gamay Noir, Merlot, Pinot Noir, Pinot Meunier and Dornfelder. It is fruity and rich in body with subtle mellowing from aging for 22 months in new and seasoned French and American oak barrels.



LIQUOR

VODKA

SVEDKA	68.00
TITO'S HANDMADE	70.00
ABSOLUT	66.00
ABSOLUT CITRON	66.00
GREY GOOSE	90.00
GREY GOOSE L'ORANGE	90.00
GREY GOOSE LA POIRE	90.00
GREY GOOSE LE CITRON	90.00
GREY GOOSE CHERRY NOIR	90.00
STOLICHNAYA	65.00
CIROC	90.00
CIROC RED BERRY	90.00

SCOTCH

DEWAR'S	68.00
DEWAR'S 12 YEAR	95.00
THE MACALLAN 12 YEAR OLD	110.00
GLENMORANGIE	90.00
CHIVAS REGAL	80.00
JOHNNIE WALKER BLACK	85.00
JOHNNIE WALKER RED	65.00

WHISKEY

JACK DANIEL'S	65.00
WOODFORD RESERVE	90.00
JIM BEAM	68.00
KNOB CREEK	85.00
KNOB CREEK RYE	85.00
CANADIAN CLUB	50.00
MAKER'S MARK	90.00
CROWN ROYAL	70.00
JAMESON IRISH	60.00
GENTLEMAN JACK	95.00

GIN

BOMBAY	50.00
BOMBAY SAPPHIRE	65.00
BEEFEATER	60.00
TANQUERAY	60.00
HENDRICK'S	90.00

TEQUILA

JOSE CUERVO GOLD	65.00
JOSE CUERVO TRADICIONAL	75.00
EL JIMADOR RESPOSADO	65.00
1800 TEQUILA	80.00
PATRÓN SILVER	110.00
MAESTRO DOBEL PLATINUM	105.00

LIQUOR

RUM

BACARDI SUPERIOR	50.00
BACARDI GOLD	50.00
BACARDI LIMÓN	45.00
MALIBU	58.00

COGNAC / BRANDY

CHRISTIAN BROTHERS BRANDY	65.00
HENNESSEY VS	105.00
COURVOISIER VSOP	105.00

CORDIALS

CHAMBORD	80.00
BAILEY'S ORIGINAL IRISH CREAM	68.00
COINTREAU	79.00
GRAND MANIER	85.00
DEKUYPER PEACH SCHNAPPS	40.00
DEKUYPER SOUR APPLE PUCKER	40.00
DEKUYPER WATERMELON PUCKER	40.00
DEKUYPER TRIPLE SEC	40.00
DISARONNO AMARETTO	70.00
KAHLÚA	68.00
JAGERMEISTER	68.00
FIREBALL CINNAMON WHISKEY	40.00
RUMCHATA	68.00
MARTINI & ROSSI DRY VERMOUTH (375mL)	20.00
MARTINI & ROSSI SWEET VERMOUTH (375mL)	20.00



MISCELLANEOUS

BAR SUPPLIES

BLOODY MARY MIX	10.00
SOUR MIX	10.00
MARGARITA MIX	10.00

BAR SUPPLIES - COMPLEMENTARY

- LEMONS AND LIMES**
- OLIVES**
- COCKTAIL ONIONS**
- TABASCO SAUCE**
- WORCESTERSHIRE**

COFFEE & HOT CHOCOLATE

FRESH-ROASTED REGULAR COFFEE	18.00
FRESH-ROASTED DECAFFEINATED COFFEE	18.00
HOT CHOCOLATE	18.00





Sold by six-pack unless otherwise noted.

CHILL

SOFT DRINKS

COCA-COLA	15.00
DIET COKE	15.00
CAFFEINE FREE DIET COKE	15.00
SPRITE	15.00
SPRITE ZERO	15.00
FUZE ICED TEA	15.00
SCHWEPES GINGER ALE	15.00
BARQ'S ROOT BEER	15.00
MINUTE MAID LEMONADE	15.00
ENERGY DRINKS MONSTER (4-PACK)	25.00

JUICES

CRANBERRY JUICE	13.00
GRAPEFRUIT JUICE	13.00
ORANGE JUICE	13.00
PINEAPPLE JUICE	13.00
APPLE JUICE	13.00
V8 VEGETABLE JUICE	13.00

WATER AND CLUB SODA

DASANI BOTTLED WATER	10.00
SMART WATER BOTTLED WATER	15.00
TONIC WATER	15.00
CLUB SODA	15.00
PERRIER WATER (4-PACK)	18.00





BEVERAGE REPLENISHMENT

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

1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM) - LICENSED SUITEHOLDERS ONLY

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 Luxury Suite Staff will assess what was consumed during the event and will 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 Coca-Cola and Diet Coke
- (1) six-pack each of Sprite/Diet Sprite, Bottled Water, tonic water, etc.
- (1) bottle each of white and red wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) six-pack 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 (248)377-8450 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 8:00 p.m. EST two business days before the 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 (248)377-8450. Orders can also be received via e-mail at suitecatering@palacenet.com, and for licensed suiteholders to order online www.e-levy.com/thepalace.

BE A TEAM PLAYER DRINK RESPONSIBLY

The Palace of Auburn Hills 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 Palace of Auburn Hills a safe and exciting place for everyone.

THE SCOOP

HOURS OF OPERATION

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

For licensed suite holders, online ordering is now available at www.e-levy.com/thepalace.

To reach a Representative, dial: 248-377-8450 or e-mail: suitecatering@palacenet.com.

QUICK REFERENCE LIST

Levy Restaurants Guest Relations Representative
248-377-8450

Levy Restaurants Suite Catering General Manager
248-377-8213

Palace Leased Suite Holders:
www.e-levy.com/thepalace

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 8:00 p.m. EST, two business days prior to each event.

Orders can also be received via e-mail at suitecatering@palacenet.com, and for Licensed Suiteholders to order online at www.e-levy.com/thepalace. Orders can be arranged with the assistance of a Guest Relations Representative at 248-377-8450 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. EST 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 Michigan, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of The Palace of Auburn Hills.
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 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 business 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, 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 Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Levy Restaurants, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to a 19% service charge plus applicable sales tax. Over one-half of this service charge is distributed to service employees. Additional tips for service, if any, are voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at The Palace of Auburn Hills, 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 PALACE

The rich tradition at The Palace of Auburn Hills 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. Over nine great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the Palace Event Staff at 248-377-8467.

