

STL
KITCHEN



EATING IS
NOT A
SPECTATOR
SPORT

© @chefdanieldriol
f @Daniel Driol

e-Levy



PACKAGES

All Packages Served for a Minimum of 12 People

STL KITCHEN – BELLY OF THE BEAST BBQ PACKAGE

Rosie knows barbecue and serves up everything with a kick, from traditional barbecue items to fresher fare; we think you're gonna love it. **55 per person**

SANDWICHES served with potato chips

- PULLED CHICKEN
Brined and slow-smoked, hand-pulled and tossed in sweet vinegar barbecue sauce with fresh rolls
- PULLED PORK
Hand-rubbed with our house dry rub and slow-smoked for 14 hours over smoldering hickory wood with fresh rolls

ST. LOUIS STYLE "THICK CUT" PORK STEAKS

Grilled thick cut St Louis style pork steaks slow cooked overnight in our local beer braised bbq sauce. Fall apart goodness indeed!

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-and-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 AND 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

STL ALL TOGETHER PACKAGE *55 per person*

HOT DOGS

PRETZEL TWISTS

STL STYLE BRATWURST

BOTTOMLESS POPCORN

CRISPY CHICKEN TENDERS

COOKIES AND BROWNIES

TOASTED RAVIOLI

CAESAR SALAD

SOUTHWESTERN NACHO BAR

ENTERPRISE CHICKEN SHACK PACKAGE

Come on in and step up to the Enterprise Center shack and try our new mini chicken package featuring house-made fried and roasted chicken specialties. **45 per person**

CRUNCHY CORN FLAKE FRIED CHICKEN SANDWICH

SIDES

Crunchy corn flake fried chicken sandwich on mini ciabatta bread, tossed in Nashville hot sauce

HONEY BUTTER

ROASTED CHICKEN "LOLLIPOPS" TRIO

SPICY PICKLES

Buffalo, barbecue and Teppanyaki chicken drumstick lightly tossed and served hot

CORN SPOON BREAD

Individual corn sweet pudding

BUCKET OF FRIED CHICKEN

ORANGE SODA SLAW

Bucket of salt-brined buttermilk fried chicken

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

Meet your Chef:

EXECUTIVE CHEF DANIEL DRIOL

Chef Daniels' approach to eclectic international cuisine has followed him in his 26 year career in Culinary Arts. Above all Chef Daniel prides himself on customizing his broad culinary repertoire to fit the needs of current guests and business partners. He is constantly researching new ingredients and techniques to better update current menus and recipes. Daniel believes in strong relationships and strides for best practices with vendors.

Say hi and follow on social media!

 @chefdanieldriol  @Daniel Driol



PACKAGES

All Packages Served for a Minimum of 12 Guests

ALL-AMERICAN

The ultimate day at the event starts with the perfect package of fan favorites and our signature dishes. **65 per person**

FRESHLY POPPED POPCORN

WING TOSS

Our house-made seasoned and grilled and crispy fried chicken wings, celery and carrots with traditional spicy buffalo, sesame apricot habanero, sweet and smoky barbecue sauces

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 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

CHEFS GARDEN VEGETABLES

Farmers market fresh vegetables, buttermilk ranch dip

ITALIAN PIZZETTE PACKAGE

Mini Pizzette, Calzonetto and Pie Hand-crafted, baked and served warm. **44.95 per person**

MARGHERITA PIZZETTE

Fresh Mozzarella, tomato, basil (5 each)

FOUR SEASONS PIZZETTE

Two cheese blend, prosciutto, marinated artichoke, roasted mushroom, sun-ripened olives (5 each)

BABY SPINACH AND THREE CHEESE PIE

Spiced ricotta, Romano cheese (5 each)

TRADITIONAL CHEESE CALZONETTO

Tomato basil sauce (5 each)

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

HOT DOGS

Served with all the traditional condiments and potato chips

Upgrade your menu package by replacing the Hot Dogs with the Niman Ranch

All-Natural 100% Angus Beef Hot Dogs

Add 1 per person

CHARGRILLED ROPE ITALIAN SAUSAGE

Caramelized sweet peppers and onions

ROSEMARY FOCACCIA

Olive oil

SICILIAN OLIVE SALAD

Roast garlic, red onion, orange zest, parsley

BABY FENNEL AND TOMATO SALAD

Apple cider vinaigrette

FRESH MOZZARELLA AND VINE

RIPENED TOMATO

Lemon basil oil, balsamic

MVP

This package scores big points with every fan! **60 per person**

FRESHLY POPPED POPCORN

WING TOSS

Our house-made seasoned and grilled and crispy fried chicken wings, celery and carrots with traditional spicy buffalo, sesame apricot habanero, sweet and smoky barbecue sauces

SALSA AND GUACAMOLE SAMPLER

Housemade fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp tortilla chips

THE 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

HOT DOGS

Served with all the traditional condiments and potato chips

Upgrade your menu package by replacing the Hot Dogs with the Niman Ranch

All-Natural 100% Angus Beef Hot Dogs

Add 1 per person

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

Did you Know!

THE BLUES QUALIFIED FOR THE PLAYOFFS IN ALL BUT NINE OF THEIR 52 SEASONS, APPEARED IN THE STANLEY CUP FINALS FOUR TIMES, AND WON THE STANLEY CUP IN 2019. THEIR 42 PLAYOFF APPEARANCES ARE THE MOST FOR ANY NHL TEAM OUTSIDE OF THE ORIGINAL SIX.

Share your knowledge on social media and tag us!

 @chefdanielriol  @Daniel Driol



À LA CARTE

GREENS

All Greens are served for a minimum of 10 people unless otherwise noted.

BALANCED GRAINS 135, serves 10

- Grilled chicken breast, rocket, artichoke hearts, toasted almonds & barley tossed in a Dijon vinaigrette
- Quinoa, cherry tomatoes, fresh mozzarella, roasted sweet corn & bulgur wheat tossed in a chimichurri dressing
- Red cabbage, sweet potatoes, sweet onions & brown rice tossed in a Dijon vinaigrette

BABY ICEBERG WEDGE SALAD

85 per order

Triple-smoked bacon, heirloom tomatoes, spiced pumpkin seeds and buttermilk ranch dressing

CHOPPED VEGETABLE SALAD

85 per order

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

CLASSIC CAESAR SALAD 85 per order

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing

Add chicken Steak or Shrimp 105

GRILLED VEGETABLE PASTA SALAD

85 per order

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

BLT SALAD 85 per order

Romaine, bacon, cheddar cheese and tomatoes tossed with buttermilk dressing and house-made croutons

PECAN CHICKEN BREAST SALAD

WITH STRAWBERRIES 135

Romaine, candied pecans, shredded jack cheese, chicken breast and strawberry dressing

COLESLAW 55 per order

Crisp cabbage in a sweet-and-sour dressing

CHEF SPECIALTY ENTRÉES

These entrées are created to savor in your suite. All entrees are served hot and freshly prepared by one of our chefs. All Chef Specialty Entrées are served for a minimum of 12 people.

STEAK AND CHICKEN TACO CART

295 per cart, serves 12

Queso fresco, fresh limes, avocado crema, house-made salsas with flour and corn tortillas, guacamole and crispy tortilla chips

GRILLED PEPPERCORN BEEF

TENDERLOIN 495.95 per order

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

COOL APPETIZERS

All Appetizers are served for a minimum of 6 people unless otherwise noted.

BUTCHER, BAKER AND CHEESE MAKER 175, serves 10-12

Hand-cut cheeses and sliced meats with artisan chutneys, mustards and local honeys with warm baguettes

FARMERS MARKET DIPS, VEGGIES AND CROSTINI 90 per person

Fresh, crisp farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips

CHILLED SHRIMP BUCKET 145, 30 pieces

Poached shrimp, zesty cocktail sauce with horseradish, and lemons

FLATBREAD SQUARES SAMPLER

86 per person

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

SEASONAL FRESH FRUIT

90

In-season fruits, Greek yogurt agave orange dip

CHEFS GARDEN VEGETABLES

80

Farmers market fresh vegetables, buttermilk ranch dip

WARM APPETIZERS

All Warm Appetizers are served for a minimum of 6 people unless otherwise noted.

BAJA NACHO PLATTERS

Baja nacho platters are served hot and delivered to your suite upon request or by the start of the event

SMOKED CHICKEN NACHO PLATTER

130, serves 10

Smoked chicken on oven-roasted tortilla chips, topped with Chihuahua cheese sauce, sour cream, avocado, diced tomato, green onions, cilantro and salsa roja

PULLED PORK NACHO PLATTER

130, serves 10

Southern pulled pork on oven-roasted tortilla chips, topped with Chihuahua cheese, sour cream, avocado, diced tomato, green onions, cilantro and salsa roja

SOUTHWESTERN NACHO BAR

130 per order

Served hot with spicy chili, cheddar cheese sauces, sour cream, and Jalapeño peppers

STREET TACOS

155, serves 10

A trio of marinated and grilled meats and fish

- Mahi Mahi Sarendeado
- Chicken Asado
- Skirt Steak Arranchera

Served with corn and flour tortillas. Accompanied by salsa verde, salsa roja, queso fresco, limes, onions, cilantro and charred Jalapeños

CRAB CAKES

99.95 per order

Served hot with mustard sauce and zesty lemon aioli

QUESADILLA TRIO

89 per person

- 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

IMPOSSIBLE® ASIAN APPETIZER DUO

160 per person, serves 10

- PAN FRIED POT STICKERS
- Ginger, scallions, cabbage and sesame with soy chili dipping sauce
- CRISPY SPRING ROLLS
- Napa cabbage, green onion with ginger jalapeño marmalade and Chinese hot mustard sauce

IMPOSSIBLE®

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.

Did you Know!

ENTERPRISE CENTER IS A CONTEMPORARY, 12-STORY GLASS AND CONCRETE STRUCTURE LOCATED IN THE HEART OF DOWNTOWN ST. LOUIS. THE HOME OF THE ST. LOUIS BLUES HOCKEY CLUB, ENTERPRISE CENTER ALSO FEATURES A FULL RANGE OF ARENA PROGRAMMING, INCLUDING CONCERTS, ICE SHOWS, FAMILY SHOWS AND OTHER SPORTING EVENTS. ENTERPRISE CENTER PLAYS HOST TO APPROXIMATELY 175 EVENTS PER YEAR, BRINGING NEARLY 2 MILLION GUESTS TO DOWNTOWN ST. LOUIS ANNUALLY AND RANKING IT AMONG THE TOP ARENAS IN THE COUNTRY.

Share your knowledge on social media and tag us!



À LA CARTE

HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

All Sandwiches, Wraps and Flatbreads are served for a minimum of 6 people.

CHICKEN AND STEAK FLATBREAD SANDWICH DUO

125 per order, serves a minimum of 6

- CHICKEN FLATBREAD Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens
- STEAK FLATBREAD Garlic and black pepper crusted short rib, horseradish aioli red onion, vine-ripe tomato, blue cheese and field greens

STONE FIRED FLATBREAD SAMPLER

120 per order, serves a minimum of 9

- DUNGENESS CRAB FLATBREAD Crab with a lemon mayo, butter lettuce and tomato
- ALL-AMERICAN FLATBREAD Shaved turkey, roast beef and salami piled high with sliced tomatoes, butter lettuce and shaved red onion. Served with deli pickles
- TEXAS SMOKEHOUSE FLATBREAD Smoked ham, shaved smoked brisket and Applewood bacon with lettuce, tomato and barbecue spice

IMPOSSIBLE MEATBALL GRINDER

120 per order, serves a minimum of 6

Toasted baguette, marinara sauce, fresh mozzarella and grated Reggiano

GRILLED CAPRESE FLATBREAD SANDWICH 85 per order

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

BURGERS, SAUSAGES AND DOGS

All Hot Dogs and More are served for a minimum of 6 people.

BEER CHEESE BURGER

115 per order, 2 burgers per person

Local beer cheese stuffed burger, topped with a sliced dill pickle and tomato on toasted brioche roll

CHEESE CHEESE STUFFED BURGER

115 per order, 2 burgers per person

Artisan cheddar stuffed burger, topped with bacon onion jam, pickled red onions and red wine aioli on toasted brioche bun

BARBECUE BURGER

115 per order, 2 burgers per person

Artisan cheddar, Levy barbecue sauce and topped with crisp bacon on toasted brioche bun

CENTER ICE SLIDERS

115 per order, 2 burgers per person

Build your own burger! Served with mini rolls and all of the traditional fixings

IMPOSSIBLE MINI BURGER

130 per person, 2 burgers per person

Chargrilled plant based burger, leaf lettuce, vine ripe tomato & Cheddar cheese topped with a chipotle lime aioli on a toasted brioche roll

'ZLT' FLATBREAD SANDWICH

85 per order

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

MINI BUFFALO CHICKEN SANDWICHES

110 per order

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

SMOKED PORK SANDWICHES

109 per order

Smoked barbecue pork in our house-made barbecue sauce. Served hot with coleslaw and fresh rolls

SLOW-SMOKED BRISKET SANDWICHES

130 per order

Smoked barbecue brisket in our house-made barbecue sauce. Served hot with coleslaw and fresh rolls

CRISPY CHICKEN SANDWICH

110 per person, serves 10

Hand-bread crispy chicken served with warm, house-made pretzel rolls and accompanied by crispy apple coleslaw and spicy paprika aioli

SPICY SHRIMP WRAP

129.50 per person, serves 10

Breaded popcorn shrimp wrap tossed with spicy Asian slaw and a spicy Sriracha glaze. Served with noodle salad and assorted condiments

HOT DOGS

56 per order

Grilled hot dogs served with all the traditional condiments and potato chips

ST. LOUIS STYLE BRATWURST

58 per order

Grilled bratwurst served with sauerkraut and all the traditional condiments and potato chips

ST. LOUIS DOG

75 per order, serves 6

Braised shredded pork steak, cheddar cheese and fried onions

THE BIG KID DOG

70 per order, serves 6

Gooey mac & cheese goodness topped with Fritos

TACO DOG

70 per order, serves 6

Yep it's all your favorite taco toppings on a dog

CLASSICS

All Classics are served for a minimum of 6 people unless otherwise noted.

GRILLED ENTRÉE BOARDS

All boards serve ten guests

Our executive chef has built several new grilled entrée boards that are fired hot from our kitchen and delivered to your suite by the start of the event

CHAR-GRILLED LEMON CHICKEN BOARD

145

All-natural marinated and grilled chicken served with little gem potatoes and grilled vegetables

MOZZARELLA & HEIRLOOM TOMATOES BOARD

130

Seasonal ripe tomatoes and assorted grilled vegetables with our garden basil pesto

BACKYARD FIRE ROASTED LOCAL SAUSAGE BOARD

160

Fresh assorted butcher handcrafted sausages. Served with our grilled sweet peppers & onions with assorted mustards, Giardiniera relish and hearth baked hoagie rolls

DRY RIBS AND SHISHITO

83

Crispy sea salt and cracked black pepper pork button ribs, blistered spicy peppers

Sauce Trio: Carolina Mustard, Buffalo, STL Kitchen BBQ

MEATBALL BAR

125 per order

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

STEAKHOUSE BEEF TENDERLOIN

175 per order

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

GRILLED FAJITAS

125 per order

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

Served with warm tortillas, peppers, onion, charred jalapeño crema sauce and ghost pepper salsa roja

IMPOSSIBLE MEAT LOAF

160 per person, serves 10

Cauliflower mash with natural vegetable gravy

CLASSIC SIDES

All Classic Sides are served for a minimum of 6 people.

ROASTED VEGETABLES AND RED QUINOA

80 per order

Roasted cauliflower, sweet corn, zucchini, beans, vine-ripe cherry tomatoes and avocado with apricot chardonnay vinaigrette

THREE CHEESE MAC

80 per order

Cavatappi pasta in a creamy sauce made from three cheeses

HERB-ROASTED BISTRO-STYLE

80 per order

Oven-roasted with fresh rosemary, thyme and garlic

GRILLED ASPARAGUS

80 per order

Char-grilled chilled asparagus accompanied by lemon aioli

À LA CARTE

VEGETARIAN AND VEGAN OPTIONS

All served for a minimum of 6 people.

SUMMER VEGETABLE AND TOFU FLATBREAD 85 per order

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

GOING GREEN SALAD WITH FRIED GREEN TOMATO 85 per order

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

PICO DE GALLO MAC-N-CHEESE 80 per order

Homemade pico de gallo with cavatappi pasta, Chihuahua cheese sauce and crispy fried tortillas

TAKE CLUB KIDS MEAL

Accompanied by fresh fruit, carrot and celery sticks with ranch dip, a granola bar and a souvenir Our Taste Club Kids Meals are reserved for players twelve years and under with all-star appetite. *10 per player*

HOT DOG

CHICKEN TENDERS

Served with Barbeque dipping sauce

TURKEY AND CHEDDAR SANDWICH

Served on whole-wheat bread

SWEET SPOT

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

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE

80 per order, serves 10

Traditional Chicago-style cheesecake in a butter cookie crust

LEMON MERINGUE PIE 80

RED VELVET CAKE 80 per order, serves 12

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

RAINBOW CAKE 80, serves 12

Five colorful layers of sponge cake with a buttercream frosting

SIX LAYER CARROT CAKE

80 per order, serves 14

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

CHOCOLATE PARADIS' CAKE

75 per order, serves 12

A rich chocolate génoise, layered with a chocolate ganache and candied toffee

PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE

75 per order, serves 14

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

SNACKS

HOUSE-MADE WARM BELGIAN PRETZEL BOX

140 per box, serves 10-12 guests

- Jumbo Belgian Buttered Pretzels (3)
- Jumbo Belgian Cinnamon Sugar Pretzels (3)
- Salted and Buttered Pretzel Knots (10)

Served with whole-grain mustard, beer cheese and cream cheese dips

Box will be dropped after the start of your event

SEASONED BOTTOMLESS POPCORN

60 per order

Three flavors of tasty popcorn: traditional buttered, spicy Buffalo with blue cheese and green onions and zesty chili lime

HOUSE-MADE CHIP DIP

58 per basket, serves 10

House-made potato chips served with dill pickle dip

SALSA AND GUACAMOLE

SAMPLER

95 per order

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

Pair this with a pitcher of fresh, house-made Jose Cuervo Margarita's with fresh limes!

70 per pitcher, serves 6

BOTTOMLESS SNACK ATTACK

65 per order

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

BOTTOMLESS FRESHLY POPPED POPCORN

26 per basket

DRY-ROASTED PEANUTS

21 per basket

HONEY ROASTED PEANUTS

21 per basket

SUITE SWEETS

Served for a minimum of 6 people.

GOURMET COOKIES AND BROWNIES

15 per person

A sweet assortment of gourmet cookies and brownies

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 dessert cart.

SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Fluffernutter Pie, Chocolate Paradis' Cake, Chicago-Style Cheesecake and Peanut Butter and Chocolate Brownie Stack Cake

GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Toffee Crunch Blondie, Salted Caramel Bar and Marshmallow with Brown Butter and Sea Salt

GOURMET COOKIES AND TURTLES

A sweet assortment of Chocolate Chunk, Reese's® Peanut Butter, Smiley Face Cookies and White and Milk Chocolate Turtles

SNACK MIX

21 per basket

PRETZEL TWISTS

21 per basket

POTATO CHIPS AND GOURMET DIPS

55 per basket

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

CRISPY PORK RINDS 80 per order, serves 10

Fresh, crispy pork rinds tossed in sour cream & onion, spicy barbecue and chili cheese seasonings. Served with pimento cheese

AVOIDING GLUTEN SNACK BASKET

45 per basket, serves 1-2 guests

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

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.

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.

GIANT TAFFY APPLES

Plain, Peanut and loaded with M&M's®

NOSTALGIC CANDIES

A selection of Gummi® Bears, Jelly Belly®, Malted Milk Balls and M&M's® And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, DiSaronno® Amaretto, Rum Chata and Kahula

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



BEVERAGES

BEER BUNDLES

Our beer bundles include an assorted 6-pack of 3 different beers (2 cans of each).

STL BUNDLE	36	THE LOU BUNDLE	45
Bud Light + Budweiser + Bud Select		Budweiser Copper Lager + Michelob Ultra + Lime-A-Rita	
GOLDEN ARCH BUNDLE	42		
Stella Artois + Shock Top + Goose Island 312			

LIQUOR 750 Bottle

VODKA

Svedka	76
Tito's Handmade	80
Absolut	80
Grey Goose	115
Grey Goose Orange	115
Wheatley Vodka	76
New Amsterdam	76
360 Vodka	76
Pearl	76
Pearl Blueberry	76
Pearl Pomegranate	76

SCOTCH

Dewar's	85
Dewar's 12	115
The Macallan 12	115
The Glenlivet 12	115
Monkey Shoulder	105
Chivas Regal	98

WHISKEY & BOURBON

Jack Daniel's	80
Woodford Reserve	95
Jim Beam	60
Knob Creek	90
Knob Creek Rye	90
Maker's Mark	85
Crown Royal	90
Jameson Irish	75
Basil Hayden	115

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Bombay Sapphire	90
Beefeater	63
Hendrick's	95
Tanqueray	75

TEQUILA

Jose Cuervo Especial	85
Jose Cuervo Tradicional	70
El Jimador Resposado	85
Patrón Silver	130
Hornitos Plata	115
Casamigos Blanco	150
Casamigos Reposada	130
Casamigos Anejo	140
Del Maguey Vida Mezcal	130

RUM

Bacardi Superior	60
Bacardi 8	60
Malibu Coconut	63
Captain Morgan	70
Sailor Jerry Rum	65

COGNAC/BRANDY

Hennessey VS	95
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CORDIALS

Aperol	85
Cointreau	76
Disaronno Amaretto	78
Grand Marnier	90
Kahlúa	76
Baileys Irish Cream	78
Fireball Cinnamon Whisky	76
RumChata	78
Martini & Rossi Dry Vermouth (375mL)	20
Martini & Rossi Sweet Vermouth (375mL)	20

BEER, ALES & ALTERNATIVES

Sold by the 6-pack

Budweiser	36
Bud Light	36
Bud Select	36
Budweiser Copper Lager	42
Michelob Ultra	42
Michelob Pure Gold	42
Goose Island IPA	42
Stella Artois	42
Stella Cidre	42
Busch	36
Elysian Space Dust IPA	42
Shocktop Belgium White	42
Bud Light Lime A Rita	42
Bud Light Orange	42
Bon & Viv Cranberry Seltzer	42
Bon & Viv Grapefruit Seltzer	42
Guinness Pub Draught	42
Miller Lite	36
Coors Light	36
Heineken	42
Heineken Premium Light	42
Corona Extra	42
Corona Light	42
Corona Premier	42
Modelo Especial	42
Samuel Adams	42
Blue Moon White Belgium Ale	42
Dos Equis Amber	42
Lagunitas IPA	42
Angry Orchard 'Crisp Apple' Cider	42
Sierra Nevada Hazy Little Thing IPA	42
Schlafly Pale Ale	42
Schlafly White Lager	42
Founder's All Day IPA	42
Fat Tire Amber Ale	42
Virtue Michigan Cider	42
Urban Chestnut Zwickel (4-Pack 16oz cans)	42
Urban Underdog American Lager (4-Pack 16oz cans)	42
4 Hands City Wide (4-Pack 16oz Cans)	42
O'doul's (non-alcoholic)	36
Redbridge Gluten-Free Sorghum Beer	42
High Noon Grapefruit Hard Seltzer (Vodka 4 Pack cans)	42
High Noon Pineapple Hard Seltzer (Vodka 4 Pack cans)	42



BEVERAGES

CHILL

Sold by 6-pack unless otherwise indicated.

SOFT DRINKS

	MISCELLANEOUS BEVERAGES	
Pepsi	Fresh-Roasted Regular Coffee	18
Diet Pepsi	Fresh-Roasted Decaffeinated Coffee	18
Pepsi Zero Sugar	Hot Chocolate	18
Diet Mist Twst		
Mtn. Dew		
Schweppes Ginger Ale		
Mist Twst		
Mug Root Beer		
Minute Maid Lemonade		

SPARKLING

The crisp, fruity bubbles of Aquafina Sparkling now have zero calories or sweeteners. Who knew nothing could taste so good.

Aquafina Sparkling Black Cherry

Dragonfruit – 12oz. 30

Aquafina Sparkling Lemon Lime – 12oz. 30

Aquafina Sparkling Orange

Grapefruit – 12oz. 30

Lemon Bubly Sparkling Water – 12oz. 30

Lime Bubly Sparkling Water – 12oz. 30

JUICES

Ocean Spray Cranberry Juice 27.50

Ocean Spray Grapefruit Juice 27.50

Ocean Spray Orange Juice 27.50

BAR SUPPLIES

Premium Bloody Mary Mix

25

Stuffed Olives

8.50

Premium Sour Mix

25

Cocktail Onions

7.00

Premium Margarita Mix

25

Tabasco Sauce

8.50

Lime Juice

25

Worcestershire

8.50

Lemons and Limes

8.50

RED WINE

RIPE AND RICH

La Crema Pinot Noir, California 70 per bottle

Meomi Pinot Noir, California 75 per bottle

14 Hands Merlot, Washington State 55 per bottle

Murphy Goode Merlot, California 60 per bottle

19 Crimes Red Blend, Australia 65 per bottle

Conundrum Red Blend by Caymus Vineyards, California 75 per liter bottle

The Prisoner Red Blend, California 105 per bottle

BIG AND BOLD

Josh Craftsman Collection

Cabernet Sauvignon, Carneros, California

50 per bottle

Louis Martini Cabernet Sauvignon, Sonoma, California

55 per bottle

Simi Cabernet Sauvignon, Alexander Valley, California

70 per bottle

Caymus Cabernet Sauvignon, Napa Valley, California

150 per bottle

SPICY AND SUPPLE

Alamos Malbec, Argentina 55 per bottle

WHITE WINE

BUBBLY

Veuve Clicquot 'Yellow Label' Brut, Reims, France 150 per bottle

Nicolas Feuillatte Selection Brut 100 per bottle

Domaine Chandon Brut, California 70 per bottle

Chandon Sparkling Rose, California 75 per bottle

BRIGHT AND BRISK

Love Story Pinot Grigio, Italy 60 per bottle

Santa Margherita Pinot Grigio, California 75 per bottle

FRESH AND FRUITY

Chateau St. Michelle Riesling, Washington State 63 per bottle

Seven Daughters Moscato, California 55 per bottle

TART AND TANGY

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand 71 per bottle

CREAMY AND COMPLEX

Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 72 per bottle

Sonoma-Cutrer Chardonnay, Russian River Ranches 60 per bottle

Stag's Leap Wine Cellars Karia Chardonnay, California 95 per bottle

Cakebread Cellars Chardonnay, California 140 per bottle

REFRESHING ROSÉS

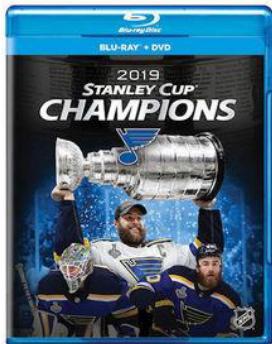
Fleur de Mer Rose, California 50 per bottle

Beringer White Zinfandel, Napa, California 55 per bottle



MERCHANDISE

Place your order today and receive your items in your party room or suite when you arrive.
To order: Call 314-589-5944 or email us at cchapman@levyrestaurants.com.



STANLEY CUP CHAMPIONS DVD & BLU-RAY COMBO
35.00



FANATICS STANLEY CUP CHAMPIONS HAT - GREY
35.00



FANATICS STANLEY CUP CHAMPIONS TEE - GREY
35.00



ADIDAS AUTHENTIC HOME JERSEY - BLANK
199.00



47 BRAND PRIMARY NOTE HAT - GREY
23.00



47 BRAND PRIMARY NOTE HAT - NAVY
25.00



STANLEY CUP CHAMPIONS PUCK
13.00



47 BRAND ST. LOUIS BLUES PRIMARY NOTE LOGO TEE - NAVY
28.00



THE SCOOP

BE A TEAM PLAYER DRINK RESPONSIBLY

The Enterprise 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 Enterprise Center a safe and exciting place for everyone.

BEVERAGE REPLENISHMENT

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

1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a pair 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 pair to simplify the process even further:

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) Bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) Liter each of Bloody Mary Mix and Margarita Mix
- (2) Six-packs each of Pepsi and Diet Pepsi
- (1) Six-pack each of Mist Twist, Diet Mist Twist, Aqaufina bottled water
- (1) Liter Bottle each of Tonic Water and Club Soda
- (1) Bottle of sparkling wine
- (4) Six-packs of beer: (2) domestic and (2) import
- (1) Quart 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 314-622-5443 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 3:00 p.m. CST 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 314-622-5443. Orders can also be received via e-mail at cmccullough@LevyRestaurants.com, and for licensed suiteholders to order online www.e-levy.com/enterprisecenter.

HOURS OF OPERATION

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

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

To reach a Representative, dial: 314-622-5443 or e-mail: cmccullough@LevyRestaurants.com.

QUICK REFERENCE LIST

Levy Restaurants Guest Relations Representative 314-622-5443

Levy Restaurants Accounting Department 314-622-5443

Enterprise Center Leased Suite Holders www.e-levy.com/enterprisecenter

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 3:00 p.m. CST, two business days prior to each event.

Orders can also be received via e-mail at cmccullough@LevyRestaurants.com, and for Licensed Suiteholders to order online at www.e-levy.com/enterprisecenter.

Orders can be arranged with the assistance of a Guest Relations Representative at 314-622-5443 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. 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 Missouri, we ask that you adhere to the following:

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

FOOD AND BEVERAGE DELIVERY

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

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 22% service charge plus applicable sales 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 Enterprise Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT ENTERPRISE CENTER

The rich tradition at Enterprise Center and Stifel Theater are 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 25 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 Katie Kozaritz at 314-622-5487.