enterprise CENTER

Enterprise Center Suites Menu 26-27

ENTERPRISE CENTER · SUITE DINING

(V) Vegetarian (VG) Vegan (GF) Avoiding Gluten

PACKAGES

All-American 875.00

SERVES 12

- **Bottomless Freshly Popped Popcorn** (V)
- **Snack Attack** (V) — Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips
- **The Chicken Tender and Sauce Zone** — Golden Brown Chicken Tenders, Our Signature Seasoning & Sauce Bar: Blues Hog Sweet & Savory Shaker, Blues Hog Hog Wild Sauce, Honey Mustard, Buttermilk Ranch Dressing, Blues Hog Smokey Mountain BBQ Sauce, Blues Hog Chick & Fry Burger Sauce
- **BLT Salad** — Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons
- **Farmers Market Dips and Veggies** (GF) (V) — Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing
- **The Authentic** — Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette
- **All-Beef Hot Dog** — Traditional Condiments, Kettle Chips
- **St. Louis Style Bratwurst** — Traditional Condiments, Kettle Chips

Come Dine With Me 2,400.00

Each course is elegantly timed to complement key moments of the event, creating a seamless and elevated experience. Dishes are artfully presented as small, shareable plates, inviting a sophisticated, grazing-style approach to dining.

SNACKS/TREATS CHOOSE 2

- **House-Made Roasted Snack Mix** (V) — Pistachios, Cashews, Almonds, Dried Olives
- **Local Charcuterie Board** — Chef's Selection of Imported and Local Cheeses, Meats, with Mustards, Honeys, Jams, Crackers and Accompaniments
- **Mediterranean Chips and Dips** — Garlic Crostini, Pita Chips, Olive Tapenade, Za'atar Labneh, Red Pepper Hummus

FROM THE GARDEN CHOOSE 2

- **Chopped Salad** (GF) — Tomatoes, Avocado, Bacon, Eggs, Blue Cheese, Red Wine Vinaigrette
- **Bocconcini Tomato and Cucumber Salad** (GF) (V) — Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle
- **Classic Caesar Salad** — Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Croutons

PASS TO ME CHOOSE 2

- **Crostini Trio** (V) — Roasted Tomato Bruschetta, Maldon, XO Vinegar, Mascarpone, Prosciutto, Lemon Extra Virgin Olive Oil, Pate de Campagne, Dijon, Cornichon
- **Upper Crust Flatbreads** — Roasted Tomatoes and Broccoli Rabe, Salsiccia and Fontina Cheese, Grilled Shrimp and Fresh Pesto
- **Mini Hot Dog Board** — Chicago-Style Hot Dog // Detroit Coney Dog

THE MAIN EVENT CHOOSE 2

- **Steak Frites Board** (GF) — Bone-In Ribeye, Maldon Sea Salt, Creamy Horseradish, Signature Steak Sauce, Wedge Potatoes, Grilled Asparagus
- **House-Made Pastas** — Lemon Chicken Campanelle: Roasted Garlic, Basil, Oven-Dried Tomatoes // Rigatoni Bolognese: Shaved Parmesan Cheese, Fresh Basil // Cheese Sacchetti: Pears, Gorgonzola
- **Char-Grilled Chicken Board** (GF) — All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables

OUR FAVORITES CHOOSE 2

- **Mini Soft Bavarian Twist Pretzel Board** — Pub and Yellow Mustards
- **Craft Sandwiches** — Roasted Beef Tenderloin: Mascarpone, Red Onion Confiture, Horseradish Mousse, Baguette, Parisian Ham: Cultured Butter, Cornichon, Mustard Caviar, Baguette
- **Wagyu Beef Sliders** — All Beef Sliders, American Cheese, Spicy Butter Pickle, Secret Sauce

MVP 900.00

SERVES 12

- **Bottomless Freshly Popped Popcorn** (V)
- **Potato Chips and Gourmet Dips** (V) — Kettle Chips, Garlic Parmesan Dip, French Onion Dip, Dill Pickle Dip

- **Seasonal Fresh Fruit** GF VG — In-Season Fruits and Berries
- **Classic Caesar Salad** — Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Croutons
- **Three Cheese Mac** V — Cavatappi Pasta, Three Cheese Sauce
- **Crispy Chicken Sliders** — *2 Sliders Per Person Potato Rolls, Bread & Butter Pickles, Blues Hog Chicken & Fry Burger Sauce
- **Mini Beef Sliders** — * 2 Sliders Per Person Potato Rolls, American Cheese, Pickles, Slider Sauce

Rhythm and Blues Package 925.00

SERVES 12

- **Bottomless Freshly Popped Popcorn** V
- **Pretzel Twists** V
- **Blue Note Nacho Bar** GF — Seasoned Beef, Queso Blanco, Sour Cream, Pickled Jalapenos, Pico de Gallo, Tortilla Chips
- **Classic Caesar Salad** — Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Croutons
- **Toasted Ravioli** — Marinara, Parmesan
- **The Chicken Tender and Sauce Zone** — Golden Brown Chicken Tenders, Our Signature Seasoning & Sauce Bar: Blues Hog Sweet & Savory Shaker, Blues Hog Hog Wild Sauce, Honey Mustard, Buttermilk Ranch Dressing, Blues Hog Smokey Mountain BBQ Sauce, Blues Hog Chick & Fry Burger Sauce
- **All-Beef Hot Dog** — Traditional Condiments, Kettle Chips
- **St. Louis Style Bratwurst** — Traditional Condiments, Kettle Chips
- **Gourmet Cookies and Brownies** V — Gourmet Cookies, Decadent Brownies

STL Kitchen Wok Package 950.00

CRAB RANGOON
- **Crab Rangoon** — Sweet Chili Sauce

EGGROLLS
- **Eggrolls** — Duck Sauce

FRIED RICE
- **Fried Rice** V — Scallions

GREEN BEANS
- **Wok Fried Green Beans** V — Garlic, Soy, Smoked Tofu

DESSERT
- **Mango Guava Cheese Cake** — Almonds

SALAD CHOOSE 1
- **Spicy Cucumber and Sesame** V
- **Peanut Soba Noodle** V
- **Wakame Seaweed** V

ENTREE CHOOSE 1
- **General Tso's Chicken**
- **Orange Chicken**
- **Sweet and Sour Chicken**

The Hill Package 950.00

BREAD
- **Italian Bread** V — Cultured Butter, Garlic and Herb Dipping Oil

SANDWICH
- **The Hill Sub** — Soppressata, Mortadella, Salami, Capicola, Provolone, Lettuce, Tomato, Pepperoncini, Red Onion, Red Wine Vinaigrette

RAVS
- **Toasted Beef Ravioli** — Breaded Beef Ravioli, Parmesan, Marinara

SALAD
- **STL Kitchen Italian Salad** — Romaine, Iceberg, Artichokes, Pimentos, Red Onions, Pepperoncini, Provel, Red Wine Vinaigrette

HOME-MADE PASTA CHOOSE 1
- **Lemon Chicken Campanelle** — Roasted Garlic, Basil, Oven-Dried Tomatoes
- **Rigatoni Bolognese** — Beef Ragu, Shaved Parmesan Cheese, Fresh Basil
- **Cheese Sacchetti** — Pears, Gorgonzola

ENTREE CHOOSE 1
- **Chicken Parmesan** — Crispy Breast, Marinara, Mozzarella, Parmesan, Basil
- **Meat Balls** — House Blend, Marinara, Parmesan
- **Chicken Marsala** — Seared Breast, Mushrooms, Marsala, Pan Jus

DESSERT CHOOSE 1
- **Cannoli Dip** — Chocolate Chips, Maraschino Cherries
- **Individual Tiramisu**
- **Gourmet Cookies and Brownies** V — Gourmet Cookies, Decadent Brownies

Rosalitas Carne Asada Taco Bar 240.00

Choice of tortilla: Flour Tortillas or Corn Tortillas

Rosalitas Ground Beef Taco Bar 200.00

Choice of tortilla: Corn Tortillas or Flour Tortillas

Rosalitas Tinga Taco Bar 200.00

Choice of tortilla: Corn Tortilla or Flour Tortilla

Rosalitas Veggie Taco Bar 175.00

Choice of tortilla: Flour Tortillas or Corn Tortillas

FOOD

Appetizers

COLD APPETIZERS

Chilled Shrimp Cocktail GF 190.00
30 PIECES
Poached Shrimp, Zesty Cocktail Sauce, Lemons
To ensure freshness, this food item will be delivered closer to start of the event.

Coastal Lobster Rolls 250.00
SERVES 12
Lobster, Lemon Tarragon Dressing, Celery, Mini Croissant

Farmers Market Dips and Veggies GF V 110.00
SERVES 12
Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

Local Charcuterie Board 250.00
SERVES 12
Chef's Selection of Imported and Local Cheeses, Meats, with Mustards, Honeys, Jams, Crackers and Accompaniments

Dip Trio 125.00
SERVES 12
Pimento Cheese, Loaded Baked Potato, and Dill Pickle served with Naan Bites, Pretzel Bites, and Kettle Style Chips

Seafood Plateau 750.00
SERVES 12
Lobster, Snow Crab Claws, Shrimp, Oysters, Tuna Tartare, Remoulade, Cocktail, Mignonette
To ensure freshness, this food item will be delivered closer to start of the event.
Contains Uncooked Seafood

Seasonal Fresh Fruit GF VG 125.00
SERVES 12
In-Season Fruits and Berries

Traditional Deviled Eggs 120.00
SERVES 12
Cage-Free Eggs, Mayonnaise, Dijon, Relish, Pimentón, Chives

HOT APPETIZERS

Blue Note Nacho Add-On - Guacamole 12.00
SERVES 12
Must Order Blue Note Nacho Bar.

Blue Note Nacho Bar GF 185.00
SERVES 12
Seasoned Beef, Queso Blanco, Sour Cream, Pickled Jalapenos, Pico de Gallo, Tortilla Chips

Blues Hog Smoked Pulled Chicken Nacho Bar 220.00
SERVES 12
Blues Hog Smoked Pulled Chicken, Queso Blanco, Sour Cream, Pickled Jalapenos, Pico De Gallo, Tortilla Chips

Blues Hog Smoked Pulled Pork Nacho Bar 220.00
SERVES 12
Blues Hog Smoked Pulled Pork, Queso Blanco, Sour Cream, Pickled Jalapenos, Pico de Gallo, Tortilla Chips

Buffalo Chicken Dip 95.00
SERVES 12
Cream Cheese, Cheddar, Chicken, Celery Sticks, Tortilla Chips

Crab Rangoon 145.00
SERVES 12
Sweet Chili Sauce

Eggrolls 140.00
SERVES 12
Duck Sauce

Grilled Halloumi Veggie Skewers GF V 150.00
SERVES 12
Red Pepper, Zucchini, XO Sherry Vinegar

Lobster Grilled Cheese 175.00
SERVES 12
Lobster Meat, Three Cheese Blend, Butter

Lobster Rangoon 150.00
SERVES 12
Sweet Chili Sauce

Rosalitas Carne Asada Mini Chimichanga Platter 150.00
SERVES 12
Flour tortillas filled with carne asada and cheese blend then fried. Our signature Chile con Queso served on the side for dipping

Rosalitas Carne Asada Quesadilla Platter 195.00
SERVES 12
Flour tortillas filled with shredded cheese and carne asada. Served with pico de gallo and sour cream.

Rosalitas Cheese Quesadilla Platter 75.00
SERVES 12
Flour tortillas filled with shredded cheese. Served with pico de gallo and sour cream.

Rosalitas Chicken Mini Chimichanga Platter 105.00
SERVES 12
Flour tortillas filled with your chicken and cheese blend then fried. Our signature Chile con Queso served on the side for dipping.

Rosalitas Chicken Quesadilla Platter 150.00
SERVES 12
Flour tortillas filled with shredded cheese and chicken. Served with pic de gallo and sour cream.

Rosalitas Churros Con Chocolate 100.00
SERVES 12
Fried pastry dough rolled in cinnamon, sugar, and served with chocolate sauce.

Rosalitas Refried Beans 50.00
SERVES 12
Our vegetarian refried beans are prepared with pinto beans and a variety of spices and topped with Chile con Queso.

Rosalitas Shredded Beef Taquitos 125.00
SERVES 12
Corn tortillas filled with chihuahua cheese, beef, rolled and deep fried. Served with our signature Jalapeno Ranchero for dipping.

Rosalitas Tex Mex Rice 50.00
SERVES 12
Our signature Spanish rice is prepared with tomatoes, onion, garlic, chicken broth and spices.

Rosalitas Tex Mex Rice and Refried Beans 90.00
SERVES 12
Our signature Spanish rice is prepared with tomatoes, onion, garlic, chicken broth and spices. Our vegetarian refried beans are prepared with pinto beans and a variety of spices and topped with Chile con Queso.

Soft Bavarian Pretzel Sticks (V) 145.00
SERVES 12
Beer Cheese, Pub Mustard

Spicy Chicken Wings 165.00
SERVES 12
Traditional Spicy Buffalo Sauce, Buttermilk Ranch Dressing

Spinach Artichoke Dip (GF) (V) 85.00
SERVES 12
Cream Cheese, Artichokes, Parmesan Cheese, Tortilla Chips

The Chicken Tender and Sauce Zone 185.00
SERVES 12
Golden Brown Chicken Tenders, Our Signature Seasoning & Sauce Bar: Blues Hog Sweet & Savory Shaker, Blues Hog Hog Wild Sauce, Honey Mustard, Buttermilk Ranch Dressing, Blues Hog Smokey Mountain BBQ Sauce, Blues Hog Chick & Fry Burger Sauce

Three-Cheese Mac (V) 150.00
SERVES 12
Cavatappi Pasta, Three Cheese Sauce

Toasted Ravioli 165.00
SERVES 12
Marinara, Parmesan

Salads

BLT Salad 110.00
SERVES 12
Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

Bocconcini Tomato and Cucumber Salad (GF) (V) 125.00
SERVES 12
Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

Grilled Chicken Caesar Salad 125.00
SERVES 12
Crisp Romaine, Grilled Chicken, Caesar Dressing, Parmesan Cheese, House-Made Croutons

Chopped Vegetable Salad (GF) (V) 120.00
SERVES 12
Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad 100.00
SERVES 12
Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Croutons

Goddess and Gem (GF) 135.00
SERVES 12
Gem Lettuce Leaves, Romaine Hearts, Fresh Basil, Toasted Hazelnuts, Dried Cranberries, Sungold Tomatoes, Green Goddess Dressing

Shrimp Caesar Salad 130.00
SERVES 12
Crisp Romaine, Shrimp, Caesar Dressing, Parmesan Cheese, House-Made Croutons

STL Kitchen Italian Salad 120.00
SERVES 12
Romaine, Iceberg, Artichokes, Pimentos, Red Onions, Pepperoncini, Provel, Red Wine Vinaigrette

Entrees

BEEF

Meatball Sliders 150.00
SERVES 12
Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Rigatoni Bolognese 190.00
SERVES 12
Beef Ragu, Shaved Parmesan Cheese, Fresh Basil

Steakhouse Beef Tenderloin 485.00
SERVES 12
Black Pepper Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

STL Kitchen Smokehouse Board 280.00
SERVES 12
Baby Back Ribs, Smoked Turkey Breast, BBQ Chicken Legs, Potato Salad, Cole Slaw, Cornbread, Honey Butter
To ensure freshness, this food item will be delivered closer to start of the event.

Surf and Turf Board (GF) 700.00
SERVES 12
Beef Tenderloin Medallions, Butter Poached Lobster Tails, Whipped Yukon Gold Potatoes, Broccolini
To ensure freshness, this food item will be delivered closer to start of the event.

Tomahawk Steak Board (GF) 525.00
SERVES 12
Dry Brined Choice Ribeye, Duck Fat Potatoes, Asparagus, Signature Steak Sauce, Herb Butter
To ensure freshness, this food item will be delivered closer to start of the event.

Whiskey-Glazed Char-Grilled Short Ribs 450.00
SERVES 12
Horseradish Cream

CHICKEN

Char-Grilled Chicken Board (GF) 245.00
SERVES 12
All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables
To ensure freshness, this food item will be delivered closer to start of the event.

Lemon Chicken Campanelle 190.00
SERVES 12
Roasted Garlic, Basil, Oven-Dried Tomatoes

FISH

Tuna En Suite GF 180.00
SERVES 12
Chilled Coriander-Crusted Seared Tuna, Arugula, Green Beans, Crispy Smashed Potatoes, Kalamata Olives, Castelvetrano Olives, Pickled Red Onions, Caper Berries, Jammy Eggs, Lemon Vinaigrette

PORK

Sausage Mafalde 190.00
SERVES 12
Salsiccia, Marinara, Whipped Ricotta, Chili Flake, Pecorino Romano

Boneless Center Cut Pork Steaks 250.00
SERVES 12
Slow Smoked, BBQ Beer Braise, Blues Hog Smokey Mountain BBQ, Tabasco Onions, Burnt End Baked Beans, Potato Salad

Sides

Burnt Ends Baked Beans 90.00
SERVES 12
Blues Hog Smokey Mountain BBQ, Lardons

Maple Roasted Sweet Potatoes 90.00
SERVES 12

Roasted Brussels Sprouts GF V 100.00
SERVES 12
Agave Nectar, Lemon Zest, Sea Salt

Shake Shack French Fries 120.00
SERVES 12

Sandwiches

Beet-LT 170.00
SERVES 12
Roasted Beets, Vine-Ripened Tomatoes, Fresh Basil, Sliced Provolone, Hearts of Romaine Leaves, Caraway Aioli, Whole Grain Bread

Blues Hog Smoked Chicken Sliders 175.00
SERVES 12
Pulled Chicken, Potato Sliders, Smokey Mountain BBQ Sauce, Red Cabbage Slaw, Sweet and Spicy Pickles

Blues Hog Smoked Pork Sliders 165.00
SERVES 12
Pulled Pork, Potato Sliders, Tennessee Red BBQ Sauce, Homestyle Coleslaw

Mortadella 160.00
SERVES 12
Fried Volpi Mortadella, Provolone, Mayo, Dijon, Toasted Kaiser

The Authentic 165.00
SERVES 12
Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

The Hill Sub 160.00
SERVES 12
Soppressata, Mortadella, Salami, Capicola, Provolone, Lettuce, Tomato, Pepperoncini, Red Onion, Red Wine Vinaigrette

Dogs, Sausages & Burgers

All-Beef Hot Dog 85.00
SERVES 12
Traditional Condiments, Kettle Chips

Blues Hog Wagyu Beef Hot Dogs 150.00
SERVES 12
Caramelized Kraut, Mustard Caviar, Pretzel Buns, Kettle Chips

Crispy Chicken Sliders 180.00
SERVES 12
*2 Sliders Per Person Potato Rolls, Bread & Butter Pickles, Blues Hog Chicken & Fry Burger Sauce

Mini Bratwurst Burger 180.00
SERVES 12
*2 Burgers Per Person Pretzel, Braised Red Cabbage, Bavarian Mustard, Kettle Chips

Mini Salsiccia Sliders 180.00
SERVES 12
*2 Sliders Per Person Soft Roll, Tomato Jam, Fresh Mozzarella, Basil Aioli, Kettle Chips

Mini Wagyu Burgers 240.00
SERVES 12
*2 Burgers Per Person Brioche, Tomato Jam, Pickles, Caramelized Onions, Dubliner, Dijon, Kettle Chips

Shake Shack Burgers 160.00
SERVES 12
Angus Beef Cheeseburger with Lettuce, Tomato, and Shack Sauce on a Toasted Potato Bun

Shake Shack Shroom Burger V 200.00
SERVES 12
Crisp-Fried Portobello Mushroom Filled With Melted Muenster and Cheddar Cheeses, Topped with Lettuce, Tomato, and Shack Sauce on a Toasted Potato Bun

St. Louis Style Bratwurst 90.00
SERVES 12
Traditional Condiments, Kettle Chips

St. Louis Style Salsiccia 90.00
SERVES 12
Traditional Condiments, Kettle Chips

Snacks

Bottomless Freshly Popped Popcorn V 40.00
SERVES 12

Dry-Roasted Peanuts V 32.00
SERVES 12

House Made Pretzel Croissants V 90.00
SERVES 12
Whipped Butter, Pub Mustard

Potato Chips and Gourmet Dips V 90.00
SERVES 12
Kettle Chips, Garlic Parmesan Dip, French Onion Dip, Dill Pickle Dip

Pretzel Twists V — 32.00
SERVES 12

Salsa and Guacamole Sampler GF VG — 100.00
SERVES 12
Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

Snack Attack V — 85.00
SERVES 12
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Snack Mix V — 32.00
SERVES 12

Desserts

Bold Spoon Ice Cream - Classic Collection — 108.00

Crumbl Minis — 110.00
SERVES 12
3 Dozen Minis - Weekly Cookies

Bold Spoon Ice Cream - Fall/Winter Collection — 108.00

Gourmet Filled Cookies V — 160.00
SERVES 12
Birthday Cake, Chocolate Chip, Peanut Butter & Jelly, Apple Pie

Crumbl Classics — 70.00
SERVES 12
12 Pack Classic - 6 Chocolate Chip, 6 Pink Sugar

Crumbl Variety — 75.00
SERVES 12
12 Pack Variety - Weekly Cookies

Lemon Meringue Cake V — 120.00
SERVES 14
5 Layer Lemon Cake, Lemon Curd, Vanilla Icing, Sour Lemon Bark, Toasted Mini Marshmallows

Chicago-Style Cheesecake V — 110.00
SERVES 10
Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Chocolate Paradis' Cake V — 120.00
SERVES 12
Serves 12. Rich Chocolate Genoise, Layered Chocolate Ganache, Candied Toffee

Gooey Butter Cake — 120.00
SERVES 12
Gourmet Gooey Butter Cake, Assorted Flavors

Gourmet Cookies and Brownies V — 120.00
SERVES 12
Gourmet Cookies, Decadent Brownies

Rainbow Cake V — 120.00
SERVES 12
Colorful Five Layered Sponge Cake, Buttercream Frosting

Red Velvet Cake V — 120.00
SERVES 12
Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crunch, Chocolate Drizzle

Shake Shack Milkshakes — 150.00
SERVES 12
Variety Of Milkshakes from Shake Shack

Six Layer Carrot Cake V — 120.00
SERVES 14
Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

BEVERAGE

Soft Drinks

Gatorade Variety (6-pack)	38.00
Diet Pepsi (6-pack)	34.00
Pepsi (6-pack)	34.00
Ginger Ale (6-pack)	34.00
Minute Maid Lemonade (6-pack)	38.00
Mountain Dew (6-pack)	34.00
Mug Root Beer (6-pack)	34.00
Pepsi Zero Sugar (6-pack)	34.00
Phorm Energy (4-pack)	38.00
Pure Leaf by Lipton Unsweetened (6-pack)	38.00
Pure Leaf Sweetened by Lipton (6-pack)	38.00
Pure Leaf Sweetened Lemon by Lipton (6-pack)	38.00
Starry (6-pack)	34.00
Starry Zero Sugar (6-pack)	34.00
Poppi Doc Pop (6-pack)	37.00
Poppi Orange (6-pack)	37.00
Poppi Raspberry Rose (6-pack)	37.00
Poppi Strawberry Lemon (6-pack)	37.00

Juice

Cranberry Juice (6-pack)	38.00
Grapefruit Juice (6-pack)	38.00
Orange Juice (6-pack)	38.00
Pineapple Juice (6-pack)	38.00

Water

Aquafina Water (6-pack)	38.00
Club Soda (ltr)	28.00
LIFEWTR (6-pack)	40.00
Tonic Water (ltr)	28.00

Beer

DOMESTIC

4 Hands City Wide (4-pack)	61.00
Elysian Space Dust IPA (6-pack)	61.00
Goose Island Beer Hug (6-pack)	61.00
Angry Orchard Crisp Apple Cider (6-pack)	61.00
Athletic Brewing Non Alcoholic (6-pack)	61.00
Blue Moon Belgium Ale (6-pack)	61.00
Bud Light (6-pack)	56.00
Bud Select (6-pack)	56.00
Budweiser (6-pack)	56.00
Budweiser Zero (6-pack)	56.00
Busch Light (6-Pack)	56.00
Coors Light (6-pack)	56.00
Golden Road Mango Cart (6-pack)	61.00
Kona Big Wave (6-pack)	61.00
Lagunitas IPA (6-pack)	61.00
Michelob Ultra (6-pack)	56.00
Miller Lite (6-pack)	56.00
New Belgium Voodoo Ranger (6-pack)	61.00
Sam Adams (6-pack)	61.00
Sierra Nevada Hazy Little Thing IPA (6-pack)	61.00
Urban Chestnut Zwickel (4-pack)	61.00
Urban Underdog American Lager (4-pack)	61.00
Yuengling Flight (6-pack)	61.00
Yuengling Lager (6-pack)	61.00
Michelob Ultra Zero (6-pack)	56.00

IMPORT

Corona Extra (6-pack)	61.00
Heineken (6-pack)	61.00
Modelo Especial (6-pack)	61.00
Stella Artois (6-pack)	61.00

Canned Cocktails & Seltzers

Carbliss Variety (6-pack)	64.00
Cutwater Lemon Drop (4-pack)	64.00
NUTRL Lemonade Variety (6-pack)	64.00
Cutwater Lime Margarita (4-pack)	64.00
Cutwater Vodka Mule (4-pack)	64.00
High Noon Variety (6-pack)	64.00
Ketel One Ready to Drink Espresso Martini (750mL)	90.00
NUTRL Variety (6-pack)	64.00
On The Rocks (6-pack)	64.00
Surfside Variety (6-pack)	64.00

White Wine

PINOT GRIGIO

Benvolio Pinot Grigio	82.00

BUBBLY

Ferrari Brut	123.00
LaMarca Prosecco	95.00
Mumm Napa Brut Rose	117.00
Nicolas Feuillatte Brut	100.00

CHARDONNAY

Cakebread Cellars Chardonnay	134.00

Kendall Jackson Chardonnay 95.00
Sonoma-Cutrer Chardonnay 117.00
Stags Leap Karia Chardonnay 123.00

INTERESTING WHITES

Chateau Ste Michelle Reserve Riesling 89.00
Seven Daughters Moscato 90.00

ROSES

M Chapoutier Belleruche Rose 78.00

SAUVIGNON BLANC

Kim Crawford Sauvignon Blanc 95.00
Stags Leap Sauvignon Blanc 148.00

Red Wine

CABERNET SAUVIGNON

Intercept Cabernet Sauvignon 95.00
Josh Cabernet Sauvignon Craftsman Collection 78.00
JUSTIN Cabernet Sauvignon 128.00
Louis Martini Cabernet Sauvignon 95.00
Quilt Cabernet Sauvignon 156.00

INTERESTING REDS

Conundrum 95.00
Prisoner Red Blend 111.00

MERLOT

Decoy Merlot 90.00
Murphy Goode Merlot 78.00

PINOT NOIR

Argyle Pinot Noir 117.00
Belle Glos Clark and Telephone Pinot Noir 123.00
LaCrema Sonoma Coast Pinot Noir 100.00
Meiomi Pinot Noir 95.00

Liquor

CORDIALS & LIQUEURS

DUsse VSOP (750mL) 230.00
Hennessy VS (750mL) 220.00
Carpano Dry Vermouth (750mL) 14.00
Carpano Classico Vermouth (750mL) 14.00
Carpano Antica Formula Vermouth (750mL) 14.00
Aperol (750mL) 53.00
Cointreau (750mL) 85.00
Kahlua (750mL) 106.00
Baileys Irish Cream (750mL) 106.00
Campari (750mL) 65.00
Grand Marnier (750mL) 100.00
Triple Sec 38.00

GIN

Beefeater (750mL) 117.00
Bombay Dry (750mL) 95.00
Bombay Sapphire (750mL) 106.00
Hendricks (750mL) 146.00
The Botanist (750mL) 123.00

RUM

Bacardi Superior (750mL) 79.00
Captain Morgan (750mL) 95.00

SCOTCH

Johnnie Walker Black (750mL) 156.00
The Glenlivet 12 Year (750mL) 190.00

TEQUILA

1800 Reposado (750mL) 120.00
1800 Blanco (750mL) 111.00
Casamigos Anejo (750 mL) 184.00
Casamigos Blanco (750mL) 146.00
Casamigos Reposado (750mL) 156.00
Hornitos Plata (750mL) 117.00
Jose Cuervo Tradicional (750mL) 100.00
Patron Silver (750mL) 146.00

VODKA

Absolut (750mL) 100.00
Grey Goose (750mL) 146.00
Ketel One (750mL) 134.00
New Amsterdam Pink Whitney Vodka (750mL) 90.00
New Amsterdam Vodka (750mL) 90.00
Titos Handmade (750mL) 123.00

WHISKEY

Crown Royal Regal Apple (750mL) 138.00
Basil Hayden (750mL) 163.00
Buffalo Trace (750mL) 146.00
Crown Royal (750mL) 138.00
Fireball Cinnamon Whiskey (750mL) 95.00
Jack Daniels (750mL) 138.00
Jim Beam (750mL) 100.00
Makers Mark (750mL) 146.00
Rebel Yell (750mL) 100.00
Skrewball Peanut Butter Whiskey (750mL) 106.00
Uncle Nearest 1856 Tennessee Whiskey (750mL) 174.00
Woodford Reserve (750mL) 156.00

Bar Mixers

Bloody Mary Mix 38.00
Sweet and Sour Mix 38.00
Margarita Mix 38.00
Lime Juice 38.00
Grenadine Syrup 38.00

Lemons and Limes	14.00
Stuffed Olives	14.00
Tabasco Sauce	14.00
Worcestershire Sauce	14.00

Hot Beverages

Coffee	30.00
Decaffeinated Coffee	30.00
Hot Chocolate	30.00

SUITE INFORMATION

FOOD & 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, three business days prior to each event.

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. However, if the gates to the stadium open for ANY amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. CST the business day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of 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

PAYMENT PROCEDURE & SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 24% 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 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.

Prices are per item/package and are subject to a 24% service charge plus applicable sales tax.