

contents

packages

-3-

à la carte

-9-

beverages

— 24 —

the scoop

— 31 —





All-American

- 84.95 PER GUEST -

Bottomless Freshly Popped Popcorn O

The Snack Attack O

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Chicken Tenders

Buttermilk Ranch Dressing, Barbecue Sauce

BLT Salad

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

Farmers Market Dips & Veggies 👽 🐵

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

The Authentic

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Hot Dogs

Traditional Condiments

Enhance your experience with our curated wine selection. We recommend pairing your meal with:

Stags' Leap Winery Sauvignon Blanc • 85

Caymus Cabernet Sauvignon • 295

MVP

- 83.95 PER GUEST -

Bottomless Freshly Popped Popcorn

Potato Chips & Gourmet Dips O

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit @ @

In-Season Fruits & Berries

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac •

Cavatappi Pasta, Three Cheese Sauce

Mini Buffalo Chicken **Sandwiches**

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery & Blue Cheese Slaw

Hot Dogs

Traditional Condiments

Enhance your experience with our curated wine selection. We recommend pairing your meal with:

Veuve Clicquot Yellow Label • 225

Antinori Tignanello, Toscana Blend Tuscany, Italy 2019 • 395











Come Dine with Me

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.

- 175.95 PER GUEST -

SNACKS & TREATS • Choose 2

Selections will be in the suite upon guest's arrival.

House-Made Roasted Snack Mix

Herb Roasted Valencia Almond Candied Pecan and Wasabi Peas

Vegetable Chips & Dips 🔮

Green Bean Chips, Veggie Chips, Vegan Pesto, Baba Ghanoush, White Bean Hummus

Tapas Board

Albondigas En Salsa, Spanish Cheeses, Cured Meats, Artisan Olives, Crackers, Quince, Artisan Breads

FROM THE GARDEN • Choose 2

Selections will be in the suite upon guest's arrival.

Baby Artichokes & Green Bean Salad 🛭 👄

Heirloom Tomatoes, Peas, Roasted Carrots, Citrus Vinaigrette

Chopped Salad

Tomatoes, Avocado, Bacon, Eggs, Blue Cheese, Red Wine Vinaigrette

Bocconcini Cucumber Tomato Salad 👽 👄

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle



PASS TO ME · Choose 2

Selections will be passed in the suite once quests arrive.

Crostini Trio 💿

- White Bean Hummus, Sautéed Greens, Candied Wasabi Peas
- Smash Peas, Lemon, Mint, Fresh Burrata
- Ricotta, Pickled Butternut Squash, Spicy Pecans

Upper Crust Flatbreads

- Sun-Dried Tomatoes & Broccoli Rabe •
- Italian Salumi & Fontina Cheese
- Grilled Shrimp & Fresh Pesto

Mini Hot Dog Board

- Magic City Hot Dog Grilled Pineapple, Aji Amarillo Sauce, Potato Crisps, Cotija Cheese
- Sonoran Dog Grilled Onions & Peppers, Pico de Gallo



Come Dine with Me, Continued

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.

- 175.95 PER GUEST -

THE MAIN EVENT • Choose 2

Selections will be delivered before the start of the event.

Steak Frites Board \bigcirc

Wet-Aged Ribeye, Maldon Sea Salt, Creamy Horseradish, Signature Steak Sauce, Wedge Potatoes, Grilled Asparagus

House-Made Pastas

- Chicken Spinach Pesto Cavatappi, Pan-Seared Butter Chicken, Spinach Pesto, Pecorino, Garlic Bread Crumb
- Vegetable Garden Farfalle Bow Tie, Roasted Corn, Zucchini, Squash, Peppers, House-Made Pomodoro

Char-Grilled Chicken Board 🍩

All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables

OUR FAVORITES • Choose 2

Selections will be delivered to your quests before half-time.

Bánh Mì Sandwiches

- Roasted Shiitake Mirin Marinated Shiitake Mushrooms, Pickled Cucumbers, Cilantro, Carrots, Hoisin Sauce, Sriracha Aïoli, Baguette
- Vietnamese Chicken Roasted Chicken, Daikon, Carrots, Cilantro, Jalapeño, Sriracha Aïoli, Baguette

Prime Sliders

All-Beef Sliders, American Cheese. Spicy Butter Pickle, Secret Sauce

Mini Soft Twist Pretzel Board

Creole & Yellow Mustards

Enhance your experience with our curated wine selection. We recommend pairing your meal with:

Château Gloria Saint-Julien 2015, Bordeaux, France • 175

Justin Vineyards Isosceles, Red Blend 2018 Paso Robles, CA • 240





Havana Nights Package

- 68.95 PER GUEST -

Green Goddess Kale Salad

Shredded Kale, Shredded Romaine, Pickle Sweet Peppers, Manchego Cheese, Truffle Garlic Bread Crumb, Green Goddess Dressing

Tostones Trio Platter

Crispy Double-Fried Plantains with:

- Cuban Garlic Shrimp
- Black Bean & Corn Salsa
- Chipotle-Lime Ahi Tuna 🔮

Mini Cubano Sliders

Mojo Marinated Pork, Black Forest Ham, Swiss Cheese, Dill Pickle, Dijonnaise, Cuban Rolls

Chimi Beef Pinchos

Chimi Marinated Sirloin, Pepper, Onion, Zucchini

Mahi Fresca Tacos

Corn Tortilla, Local Mahi Mahi, Brussels Slaw, Cotija Cheese, Micro Cilantro

Enhance your experience with our curated wine selection. We recommend pairing your meal with:

Livio Felluga, Pinot Grigio • 80

A Lisa, Malbec 2022 Patagonia, Argentina • 90





Cool Appetizers

Cool Appetizers serve 8 guests unless otherwise noted. All pricing is per guest.

Local Charcuterie Board • 24.95

Farmers Market Dips & Veggies • 18.95

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

Seasonal Fresh Fruit 🛭 🗠 • 14.95

In-Season Fruits & Berries

Chilled Shrimp Cocktail ● • 28.95

Poached Shrimp, Lemons, Zesty Cocktail Sauce

Assorted Sushi Platter 👄

Large Platter • 480.00

Medium Platter • 380.00

Assorted Fresh Rolls and Sashimi,
Fresh Wasabi, Soy Sauce

Olive & Whipped Feta Platter **0** • 18.95

Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

Seasonal Root Vegetable

& Dips ♥ • 18.95

Seasonal Root Vegetables, Spiced Beetroot Hummus & Goat Cheese, Roasted Carrot Dip, Sweet Pea & Hominy Spread, Grilled Naan

Ahi Tuna Tartare Tostones • 24.95

Double Fried Plantain, Ahi Tuna, Shallot, Sesame, Cucumber, Radish, Sweet Ponzu, Chipotle-Lime Aïoli, Micro Cilantro







Warm Appetizers

Warm Appetizers serve 8 guests unless otherwise noted. All pricing is per guest.

Loaded Nacho Bar • 22.95

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

- Beef Barbacoa 9.95
- Chicken Tinga 8.95

Jalapeño Artichoke

Dip • 18.95

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

The Chicken Tender & Sauce Zone • 24.95

Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

Spicy Wings • 19.95

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Three Cheese Mac ♥•11.95

Cavatappi Pasta, Three Cheese Sauce

Southern Chicharron • 21.95

House-Made Corn Bread, Maple Soy Pork Belly, Pickled Cucumber, Chili Lime Aïoli



Greens

Greens serve 8 guests unless otherwise noted. All pricing is per guest.

Chopped Vegetable

Salad ♥ • 13.95

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad • 14.95

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

- Grilled Chicken 7.95
- Shrimp 8.95

Bocconcini Tomato & Cucumber Salad © • 14.95

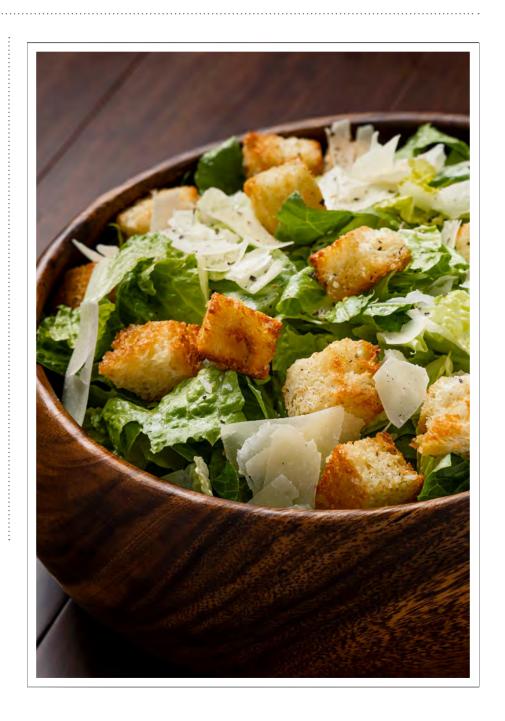
Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad • 13.95

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

Brussels Coleslaw • 12.95

Brussels Sprout, Green Cabbage, Red Cabbage, Carrot, Scallion, Dill Pickle Dressing







Classics

Classics serve 8 guests unless otherwise noted. All pricing is per guest.

Char-Grilled Chicken

Board • 34.95

All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables

Whiskey-Glazed Char-Grilled Short Ribs • 34.95

Horseradish Cream

Steakhouse Beef

Tenderloin • 42.95

Black Pepper-Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Tacos & Tostadas • 24.95

- Pork Al Pastor
- Charred Pineapple, Pickled Red Onions
- Pollo Asado

Chorizo, Cotija Cheese

Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

CLASSIC SIDES

Classics Sides serve 8 guests.

Papa Rustica • 11.95

Rustic Idaho Potato, Sofrito, Pecorino, Parsley

Burgers, Sausages & Dogs

Burgers, Sausages & Dogs serve 8 guests unless otherwise noted. All pricing is per guest.

The Smokey Maple Slider • 18.95

Serves 10 2 Burgers per Guest Short Rib Beef House Blend Maple Glazed Bacon, Fontina Cheese, Caramelized Onions, Harissa Aïoli

MPOSSIBLE Mini Burger ♥ • 15.95

Serves 10

2 Burgers per Guest

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aïoli, Mini Bun

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

Chimi Pepper Choripan • 15.95

Colombian Chorizo, Watercress Chimichurri, Fried Red Peppers, Watercress Garnish, Baguette

Hot Dogs • 14.95

Traditional Condiments, Kettle-Style Potato Chips









Handcrafted Sandwiches

Sandwiches serve 8 guests unless otherwise noted. All pricing is per guest.

THE WALKING STICKS

Ham & Swiss • 13.95 Mustard Butter, Pretzel Baguette

Roast Beef • 13.95 Garlic Horseradish Aïoli, Arugula, Maldon Salt, Baguette

Roasted Turkey • 13.95 Apricot Ginger Chutney, Havarti Cheese, Baguette

The Authentic • 15.95

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Mini Buffalo Chicken Sandwiches • 15.95

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery & Blue Cheese Slaw

Smoked Pork Sandwiches • 15.95

Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

Chicken Serranito Sandwich

• 16.95

Grilled Chicken Breast, Prosciutto, Tomato, Cilantro Lime Aïoli, Ciabatta



Snacks

Snacks serve 8 guests unless otherwise noted. All pricing is per guest unless otherwise noted.

Local Soft Pretzel • 11.95

Salsa & Guacamole Sampler • 56.95 PER ORDER

Salsa Verde, Salsa Roja, Guacamole, Tortilla Chips

The Snack Attack O

• 56.95 PER ORDER House Made Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Seasoned Pretzel Sticks & Dips ○ • 36.95 PER ORDER

Pretzel Sticks Seasoned with Dill Pickle, Garlic Parmesan, Yellow Mustard Seasonings, Dill Pickle Hummus, Roasted Garlic Parmesan Dip

Bottomless Freshly Popped Popcorn **○** • 24.95 PER ORDER

Dry-Roasted Peanuts

O

• 47.95 PER ORDER

House Made Snack Mix ♥ • 49.95 PER ORDER

Pretzel Twists 👽

• 35.95 PER ORDER

Potato Chips & Gourmet Dips ♥ • 49.95 PER ORDER

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip



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Let Them Eat Cake!

Chicago-Style Cheesecake • 69.95

Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake • 89.95

Serves 12

Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Six-Layer Carrot Cake • 89.95

Serves 14

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis Cake • 90.95

Serves 12

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake ○ • 69.95

Serves 14

Five-Layer Lemon Cake, Lemon Curd, Vanilla Icing, Sour Lemon Bark, Toasted Mini Marshmallows

Suite Sweets

Suite Sweets serve 8 guests unless otherwise noted. All pricing is per guest.

Gourmet Cookies & Brownies • 20.95

Gourmet Cookies, Decadent Brownies

Haagen Dazs Ice Cream Cups Strawberry or Chocolate

10.00 PER GUEST

The Salty

Assorted Donuts 105.00 PER DOZEN

Beignets • 18.95

Nutella and Mix Berries

LEVY COOKIE COLLETION BOX:

We turned your favorite cakes into jumbo gourmet cookies.

- Red Velvet
- Lemon Meringue
- Carrot Cake
- Chocolate Paradis'

Each designer box includes one of each—devour solo or slice and share!

55 PER ORDER



Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' & 'ahs' as your neighbor's line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts •

- Six-Layer Carrot Cake
- Red Velvet Cake
- Chocolate Paradis Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake

Gourmet Dessert Bars

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar
- Honduran Chocolate Manifesto Brownie 🐵

Gourmet Cookies & Turtles

- Chocolate Chunk
- Reese's Peanut Butter
- Triple Chocolate Chunk
- White & Milk Chocolate Turtles

Giant Taffy Apples 🔮

- Peanut
- Loaded M&M's*

Nostalgic Candies •

- Gummi[®] Bears,
- Jelly Belly* Sassy Sours
- Mini Sour Worms
- Peanut M&M's®
- Plain M&M's®

Dark Chocolate Liqueur Cups O

- Baileys* Original Irish Cream
- Disaronno® Amaretto
- Skrewball® Peanut Butter Whiskey
- Kahlúa®





beverages





Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

Bacardí Rum Cocktails • 75

Cazadores Cocktails Margarita • 90

High Noon Hard Seltzer • 80

Beer, Ales & Alternatives

Sold by the six-pack

Bud Light • 50

Miller Lite • 50

Coors Light • 50

Michelob ULTRA • 50

Modelo Especial • 60

Corona Extra • 60

Heineken • 60

Stella Artois • 60

Sierra Nevada Hazy Little Thing • 60

Funky Buddha Floridian • 60

Wynwood Brewing La Rubia • 60

Heineken Zero • 40



Sparkling & Rosé

Sold by the bottle

La Marca Prosecco • 70

Veuve Clicquot La Grande Dame • 550

Dom Perignon Brut • 500

Veuve Clicquot Yellow Label • 225

Moët & Chandon Brut • 180

Taittinger Brut Reserve • 150

Ferrari Brut • 95

Ruinart Brut Rosé • 300

Moët & Chandon Brut Rosé • 170

AIX Rosé • 70

White Wine

Sold by the bottle

RIESLING

Chateau Ste. Michelle • 60

PINOT GRIGIO

Santa Margherita • 80

SAUVIGNON BLANC

Stags' Leap • 105

Chateau de Sancerre • 95

The Crossings • 80

CHARDONNAY

The Calling • 90

Stags' Leap Wine Cellars Karia • 80

La Crema • 70



Red Wine

Sold by the bottle

PINOT NOIR

Flowers • 120

Belle Glos Clark & Telephone • 85

Meiomi • 70

MERLOT

Emmolo • 80

CABERNET SAUVIGNON

Caymus • 300

Silver Oak • 250

Jordan • 190

JUSTIN • 85

Josh Craftsman Collection • 60

MALBEC

A Lisa Rio Negro • 90

Don Miguel Gascon, Reserva • 105

RED BLENDS

Antinori Tignanello • 400

JUSTIN Isosceles • 250

Château Gloria Saint Julien Bordeaux • 190

The Prisoner • 110

Caffagio Chanti Classico Tuscany • 65

Villa Antinori Toscana • 70

Conundrum by Caymus • 60

bar supplies





Sold by the liter unless otherwise noted

VODKA

Grey Goose Altius • 850

Grey Goose • 300

Tito's Handmade • 275

GIN

The Botanist • 350

Hendrick's • 350

Bombay Sapphire • 275

TEQUILA & MEZCAL

Clase Azul • 800

Don Julio 1942 • 800

Patrón El Alto 750mL • 700

Patrón Reposado • 500

Patrón Silver • 350

Casamigos Reposado • 500

Casamigos Añejo • 475

Casamigos Blanco • 450

Ilegal Mezcal 750mL • 275

RUM

Ron Zacapa • 350

Bacardí 8 • 300

Bacardí Superior • 250

Bacardí 4 • 225

WHISKEY & BOURBON

Basil Hayden • 400

Angel's Envy • 375

High West Double Rye • 350

Woodford Reserve • 350

Crown Royal • 300

Jameson Irish • 300

Maker's Mark • 300

Jack Daniel's • 250

SCOTCH

Johnnie Walker Blue • 950

Macallan 18 Year Ltr • 1,300

Macallan 12 Year Ltr • 500

Johnnie Walker Black • 500

Buchanan • 450

The Glenlivet 12 • 350

COGNAC / BRANDY

D'USSÉ • 400

Hennessy • 400

CORDIALS

Aperol • 200

Baileys Original Irish Cream • 300

Campari • 175

Cointreau • 250

Grand Marnier • 300

Kahlúa • 250



Chill

Sold by six-pack unless otherwise indicated

SOFT DRINKS

12oz • **24**

Pepsi

Diet Pepsi

Starry

Schweppes Ginger Ale

Brisk Iced Tea

WATER

NO DAYS OFF Premium Still Water

> 8oz 12-pack • 60 16oz 6-pack • 30

SPARKLING

NO DAYS OFF Premium Sparkling Water

8oz 12-pack • 60 16oz 6-pack • 30



Cranberry Juice
Grapefruit Juice
Orange Juice
Pineapple Juice
Lemonade

TEAS 16.9oz 4-packs • 25
Pure Leaf Unsweetened Black Tea
Pure Leaf Iced Lemon Tea

NESPRESSO EXPERIENCE

Assortment of Caffeinated,
Decaffeinated &
Hot Chocolate Pods • 150

BAR SUPPLIES

Owen's Craft Mixers • 10

Finest Call Bloody Mary Mix • 8

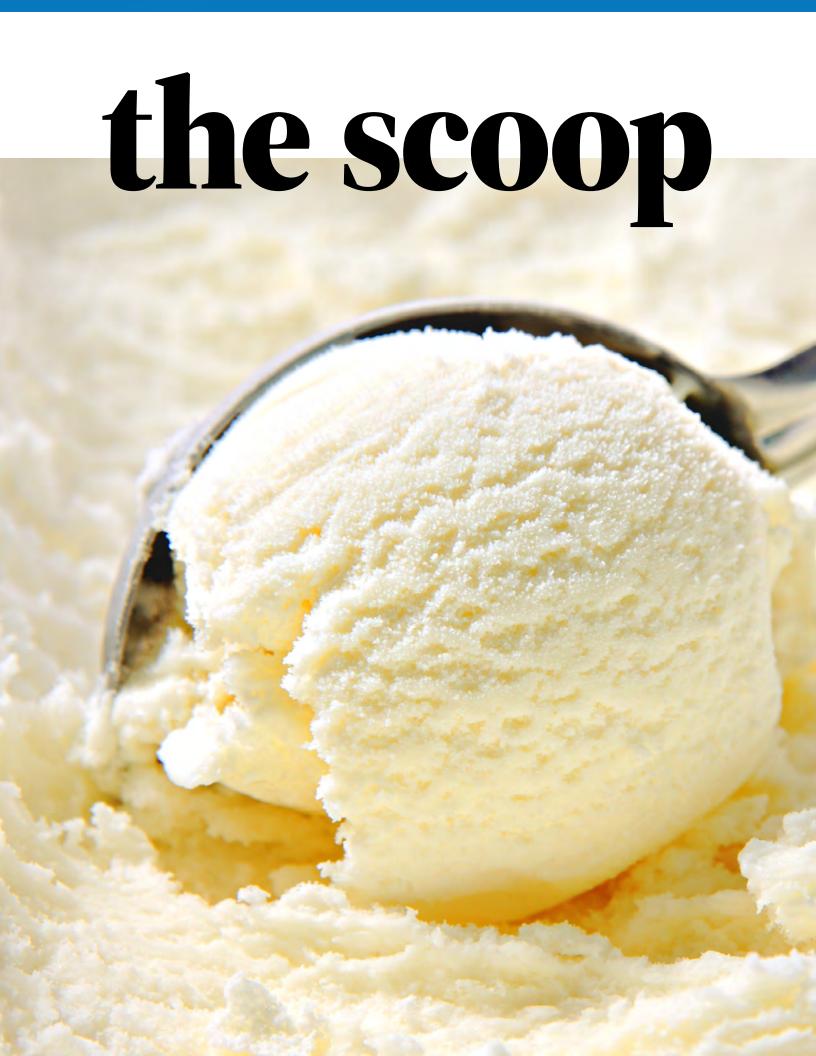
Schweppes Tonic Water • 26

Fever Tree Ginger Beer • 12

Lemons & Limes • 6

Filthy Olives • 6

Tabasco Sauce • 6





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 2:00 p.m. CST, two business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at http://suiteeats.com/
KaseyaCenter. Orders can be arranged with the assistance of a Premium
Specialist Representatives at 786-777-2088 during normal business hours.

If for any reason an event 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 event 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.

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 Florida, we ask that you adhere to the following:

- Alcoholic beverages cannot be brought into or taken out of Kaseya Center
- 2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite

- 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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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 21% 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 Kaseya 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.

