

Suite Menu





All-American Package / 1,125

Bottomless Freshly Popped Popcorn O

The Snack Attack O

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

Farmers Market Dips & Veggies V

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Chicken Tenders

Buttermilk Ranch Dressing, Barbecue Sauce, Honey Mustard

BLT Salad

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

The Authentic

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

All-Beef Hot Dogs

Traditional Condiments, Kettle-Style Potato Chips

MVP / 1,025

Bottomless Freshly Popped Popcorn O

Potato Chips & Gourmet Dips V

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



POTATO CHIPS & Gourmet DIPS

In-Season Fruits and Berries

Classic Caesar Salad 🔮

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

All-Beef Hot Dogs

Traditional Condiments, Kettle-Style Potato Chips

Mini Buffalo Chicken Sandwiches

Pulled Chicken, Homemade Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

Packages

All packages serve 16 guest unless otherwise noted.

The Smokehouse /1.250

Southern Broccoli Salad

Aged Cheddar, Red Onion, Crispy Applewood Bacon, Dried Cranberries, Sunflower Seeds, Buttermilk Ranch Dressing

Shorty Long Bone

Bone-in Beef Short Rib, Arkansas Barbecue Sauce

Backyard Barbecue Chicken

Root Beer Barbecue Sauce

Smoked Pulled Pork Sandwich

Three Mustard Barbecue Sauce

Smokehouse Baked Beans

Sugar, Spice and Six-Hours in the Smoker

Pimento Mac & Cheese O

Cavatappi Pasta, Pimento Cheese Sauce, Toasted Bread Crumbs

Cheesy Corn Spoonbread V

Cheddar Cheese, Sweet Corn, Cornmeal, Sugar



Package Upgrade: The Cumberland Carvery / 1,050

Herb Roasted Prime Rib

Extra Virgin Olive Oil, Sea Salt, Cracked Black Pepper, Horseradish Cream, Italian Hoagie Roll,

Tennessee Chow Chow Slaw V

Carrtos, Celery, Sweet Onion, Red Bell Peppers, Jalapeñoes, Green Cabbage, Green Onion, Sweet and Sour Dressing

Loaded Baked Potato Fries

Russet Potato, Sour Cream, Bacon, Green Onion, Sharp Cheddar Cheese

Zucchini, Yellow Squash, Asparagus, Cauliflower, Heirloom Cherry Tomatoes, Fresh Corn, Crimini Mushrooms, Carrots, Red Onions, Fresh Mint, Honey Mustard Dressing

Package Upgrade: Pizza

Cheese Pizza V / 50

Pepperoni Pizza / 60

NEITHER PACKAGE UPGRADE IS AVAILABLE À LA CARTE



Cool Appetizers

Local Charcuterie Board / 275

Assorted Gourmet Cheeses, Sliced Meats, Seasonal Chutney, Mustard, Local Honey, Assorted Crackers

Farmers Market Dips & Veggies V / 175

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Chilled Shrimp Cocktail © 260 / 48 Pieces

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Seasonal Fresh Fruit © @ / 170 In-Season Fruits and Berries

Candied Bacon Deviled Eggs / 125

Grilled Vegetable Hummus Wrap **7** / 140

Fire Roasted Seasonal Vegetables, Spring Mix, Garlic Hummus, Spinach Herb Tortilla Wrap

Warm Appetizers

Loaded Nacho Bar 🚳 / 155

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

Upgrade your Loaded Nacho Bar from Beef Chili to:

- Beef Barbacoa / 170
- Chicken Tinga / 170

Jalapeño Artichoke Dip 👽 🐵 / 130

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

Chicken Tenders / 235

Buttermilk Ranch Dressing, Barbecue Sauce, Honey Mustard

Crispy Chicken Wings / 240

House Seasoning, Root Beer Barbecue Sauce, Buffalo Sauce, Ranch Dressing, Celery Sticks

Three Cheese Mac **v** / 185

Cavatappi Pasta, Three Cheese Sauce

Quesadilla Duo / 220

- Ancho-Marinated Chicken Cilantro, Monterey Jack Cheese
- Carne Asada
 Braised Brisket, Onions,
 Oaxaca Cheese, Poblano Peppers

Avocado Crema, Salsa Roja

Potstickers & Spring Rolls / 185

Chicken Lemongrass Potstickers, Vegetable Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustard

Rotel Dip / 130

Salsa Roja, Seasoned Beef, Tortilla Chips

À La Carte

Serves 16 guests unless otherwise noted.

Greens

Southern Charm Salad / 160 v

Spring Mix, Wild Berries, Red Onion, Praline Pecans, Goat Cheese, Blueberry Balsamic Vinaigrette

Chopped Vegetable Salad 👽 🐵 / 160

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

Classic Caesar Salad v / 165

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

- Grilled Chicken / 55
- Shrimp / 75

Bocconcini, Tomato & Cucumber Salad • / 175

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

BLT Salad / 175

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



Classics

Char-Grilled

Chicken Board @ / 285

All-Natural Brinded, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

Meatball Sub / 185

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Hoagie Roll

Steakhouse Beef Tenderloin / 395

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

Tacos & Tostadas / 285

- Pork Al Pastor
 Charred Pineapple,
 Pickled Red Onions
- Pollo Asada Chorizo, Cotija Cheese

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



Handcrafted Sandwiches

THE WALKING STICKS

Ham & Swiss / 225

Mustard Butter, Pretzel Baguette

Roast Beef / 245

Garlic Horseradish Aïoli, Arugula, Maldon Salt, Baguette

Roasted Turkey / 225

Apricot Ginger Chutney, Havarti Cheese, Baguette

The Authentic / 235

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

Mini Buffalo Chicken Sandwiches / 220

Pulled Chicken, Homemade Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

Smoked Pork Sandwiches / 220

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

Philly Cheesesteak Sandwiches / 245

Peppers and Onions, Provolone Cheese, Hoagie Rolls

À La Carte

Serves 16 guests unless otherwise noted.

Burgers, Sausages & Dogs

Broadway Sliders / 200

Serves 16 / 2 Burgers per Guest Secret Sauce, Pickle, American Cheese

Cowgirl Sliders / 200

Serves 16 / 2 Burgers per person All Beef Patty, Sauteed Jalapenos, Caramelized Onions, Smoked Cheddar, Chipotle Aioli, Cowboy Butter

IMPOSSIBLE Mini Burger V / 150

Serves 8

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.

All-Beef Hot Dogs / 160

Traditional Condiments, Kettle-Style Potato Chips

Beer Braised Bratwurst & Onions / 175

Mill Creek Lil' Darlin' Wheat Beer, Yellow Onion, Beer Mustard, Hoagie Rolls

Snacks

Jumbo Soft Pretzels 0 / 135

Cinnamon Sugar and Salted, Warm Beer Cheese, Sweet Cream Cheese

Salsa & Guacamole

Sampler 👽 🗠 / 145

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

The Snack Attack 💇 / 60

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

Bottomless

Freshly Popped Popcorn v / 80

Dry-Roasted Peanuts v / 50

Snack Mix 0 / 45

Pretzel Twists 0 / 45

Potato Chips &

Gourmet Dips 0 / 125

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip Levy is just one call away and a Culinary or Premium Specialists 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.



À La Carte

Let Them Eat Cake!

Chicago-Style Cheesecake V

Serves 10 / 80

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake

Serves 12 / 90

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

Rainbow Cake O

Serves 12 / 90

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six-Layer Carrot Cake 🔻

Serves 14 / 90

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

Chocolate Paradis' Cake V

Serves 12 / 90

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake V

Serves 14 / 90

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

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

Suite Sweets

Suite Sweets are served for a minimum of 16 guests unless otherwise noted.

Christie's

Cookies & Brownies V / 180

Gourmet Cookies, Decadent Brownies

Novelty Ice Cream / 100

Strawberry Crunch Bar, Fudge Bars, Vanilla Sandwich Bars, Sundae Cones



Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'aahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts V

Six-Layer Carrot Cake, Rainbow 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 And Turtles V

Reese's® Peanut Butter, Triple Chocolate Chunk, Goo Goo Clusters

Giant Taffy Apples 0

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 V

Baileys[®] Original Irish Cream, Disaronno[®] Amaretto, Skrewball[®] Peanut Butter Whiskey, Kahlúa[®]

Customized Desserts

We will provide personalized, decorated layer-cakes for your next celebration: birthdays, anniversaries, graduations, etc.

The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.



Ready to Drink Cocktails & Seltzers

Sold by the six-pack

Twisted Tea / 46

White Claw Variety Pack / 52

High Noon Variety Pack / 52

NÜTRL Variety Pack / 52

Spirited Hive

Sold by the four-pack

Tequila / 60

Infused with Ginger, Lime, Honey

Vodka / 60

Infused with Cranberry, Lime, Honey

Gin / 60

Infused with Lemon, Juniper Berry, Honey

Epic Western

Sold by the four-pack

La Paloma / 60

Tequila Mule

Brush Fire / 60

Spicy Margarita

Ranch Water / 60

Tequila Soda

Beer Bundles

Our beer bundles include an assorted six-pack of three differnt beers with two cans of each

Perfect Bundle / 54

Blue Moon, Stella Artois, Corona Extra

Local Craft Bundle / 56

Mill Creek Lil Darlin, Jackalope Thunder Ann Pale Ale, Bearded Iris Homestyle IPA

Seltzer Bundle / 52

High Noon, White Claw, NÜTRL Seltzer Assorted Flavors

Domestic Bundle / 44

Bud Light, Coors Light, Miller Lite

Beer, Ales & Alternatives

Sold by the six-pack

Budweiser / 44

Bud Light / 44

Coors Light / 44

Michelob ULTRA / 44

Miller Lite / 44

Heineken / 54

Stella Artois / 54

Corona Extra / 54

Modelo Especial / 54

Blue Moon Belgian White / 54

Sierra Nevada Hazy Little Thing IPA / 54

Bearded Iris Homestyle IPA / 58

Jackalope Thunder Ann Pale Ale / 54

Mill Creek Lil Darlin / 54

Budweiser Zero / 42

Wine



Sparkling & Rosé

Sold by the bottle

Fleur de Mer Rosé / 80

A to Z Wine Works Rosé / 90

La Marca Prosecco / 95

Celebration Blanc, Arrington Vineyards / 100

Firefly Rosé, Arrington Vineyards / 100

Mumm Napa Brut Rosé / 105

Santa Margherita Rosé / 125

Nicolas Feuillatte Brut / 150

Titan's Victory Brut / 300

White Wine

Sold by the bottle

REISLING

Chateau Ste. Michelle / 75

PINOT GRIGIO

Benvolio / 80

Stag's White, Arrington Vineyards / 100

Santa Margherita / 120

SAUVIGNON BLANC

Kim Crawford / 95

Stags' Leap Winery / 120

CHARDONNAY

Kendall-Jackson Vintner's Reserve / 90

Sonoma-Cutrer Russian River Ranches / 100

House of Brown / 85

Arrington Vineyards / 100

Stags' Leap Wine Cellars Karia / 150

Titan's Amy's Promise / 200

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi / 100

La Crema / 115

Belle Glos Clark & Telephone / 125

Argyle / 150

MERLOT

Decoy by Duckhorn / 115

CABERNET SAUVIGNON

Josh Craftsman's Collection / 85

Louis Martini / 95

Intercept / 100

JUSTIN / 125

RED BLENDS

Conundrum by Caymus / 90

Red Fox Red, Arrington Vineyards / 100

The Prisoner / 145

Titan's Rough & Dressed / 300

Liquor

Sold by the liter bottle unless otherwise indicated

Vodka

Absolut / 130

Tito's Handmade / 145

Ketel One / 155

Grey Goose / 175

Gin

Bombay Sapphire / 140

Hendrick's / 185



Rum

Bacardí Superior / 100

Captain Morgan Spiced / 115

Tequila & Mezcal

Casamigos Blanco / 200

Casamigos Reposado / 210

Casamigos Anejo / 240

Hornitos Plata / 175

Patrón Silver (750mL) / 190

TC Craft Blanco (750mL) / 200

TC Craft Reposado (750mL) / 215

TC Craft Anejo (750mL) / 230

Del Maguey Vida Mezcal / 145

Whiskey & Bourbon

Crown Royal / 160

Uncle Nearest 1884 / 150

Jack Daniel's / 170

Jameson Irish / 125

Basil Hayden's / 225

Buffalo Trace / 170

Jim Beam White Label / 110

Maker's Mark / 175

Woodford Reserve / 180

Skrewball Peanut Butter / 140

Scotch

Dewar's White Label / 180

Johnnie Walker Black / 210

The Glenlivet 12 / 230

Cognac / Brandy

D'USSÉ (750mL) / 225

Cordials

Aperol / 140

Baileys Irish Cream / 120

Campari / 140

Cointreau / 165

Fireball / 140

Grand Marnier / 140

Kahlúa / 120

Martini & Rossi Dry Vermouth (375mL) / 30

Martini & Rossi Sweet Vermouth (375mL) / 30

Bartesian



THE BARTESIAN HANDS ON BEVERAGE EXPERIENCE

Engage with your guests, while enjoying your next event & experiencing on-demand craft cocktails. Mixing hand-crafted cocktails is as **EASY AS 1-2-3!**



PICK YOUR PRODUCT PACKAGE

AVAILABLE COCKTAILS:

Old Fashioned | Whiskey Sour Cosmopolitan | Lemon Drop Rum Breeze | Margarita Mango Margarita | Spicy Margarita Blackberry Margarita

20 CAPSULE BUNDLE \$120

5 CAPSULE REFILLS \$30

Tito's Vodka - \$145 Bacardi Rum - \$100 Patron Silver - \$190 Jack Daniel's - \$170 Casamigos Anejo - \$240 Maker's Mark - \$175

Please reach out to your suite representative or suite attendant for other liquor options

PRESS TO MIX

Bartesian is a premium, capsule based system that crafts bar quality cocktails at the touch of a button.



Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks / 27

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Ginger Ale

Barq's Root Beer

Minute Maid Lemonade

Water

Dasani Bottled Water

20oz. / 32

Glacéau Smartwater

20oz. / 47

Perrier Sparkling Water / 47

Sparkling

Topo Chico Sparkling Blueberry with Hibiscus Extract / 32

Topo Chico Sparkling
Tangerine with Ginger Extract / 32

Juices / 24

Cranberry Juice

Grapefruit Juice

Orange Juice

Tomato Juice

Pineapple Juice



Teas / 40

Gold Peak® Tea – Home Brewed Taste You'll Love at First Sip™

Gold Peak Unsweetened Tea 18.5oz.

Gold Peak Sweet Tea 18.5oz.

Miscellaneous Beverages

Fresh-Roasted Regular Coffee / 35

Fresh-Roasted Decaffeinated Coffee / 35

Hot Chocolate / 35

Bar Supplies

Zing Zang Bloody Mary Mix / 30

Finest Call Sour Mix / 24

Finest Call Bloody Mary Mix / 24

Finest Call Margarita Mix / 24

Tonic Water / 27

Club Soda / 27

Lime Juice / 24

Lemons & Limes / 10

Cocktail Onions / 10

Cherries / 10

Stuffed Olives / 10

Tabasco Sauce / 10

Worcestershire / 10

Premium Cocktail Mixers / 25 each, four-pack

Owen's Transfusion Mix

Real Grape Juice, Ginger Ale

Owen's Margarita Mix

Blue Agave Nector, Lime Juice

Owen's Sparkling Cranberry

Real Fruit Juice, Sparkling Water

The Scoop

Hours of Operation

Location Premium Specialists 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.

Online ordering is available at http://suiteeats.com/nissanstadium

To reach a Representative: Dial / 312-335-5107 or E-mail / suiteeats@levyrestaurants.com.

Quick Reference List

Levy Premium Specialist Representatives 312-335-5107 / suiteeats@levyrestaurants.com

Ren Lowe

Director of Premium ben.lowe@levyrestaurants.com

Hailey Adam

Senior Suites Manager hadam@levyrestaurants.com

Mike Henneberger

Senior Suites Manager

mhenneberger@levyrestaurants.com

Food and Beverage Ordering

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, four business days prior to each event.

Orders can also be received via e-mail at suiteeats@levyrestaurants.com and online at http://suiteeats.com/nissanstadium.

Orders can be arranged with the assistance of a Premium Specialist Representatives at 312-335-5107 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 11:00 a.m. CST two Business days 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 Tennessee, we ask that you adhere to the following:

- Alcoholic beverages cannot be brought into or taken out Nissan Stadium.
- 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.
- 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 event time to ensure the highest quality.

Specialized Items

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate five business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.



Smallwares and Supplies

Suites will be supplied with all 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 cannot be responsible for any lost or misplaced property left unattended in the suite.

Payment Procedure and 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 Nissan Stadium, 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 Nissan Stadium

The rich tradition at Nissan Stadium 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. For further information and date availability, please contact our Senior Director of Sales Sarah Nordby at Event Staff at snordby@levyrestaurants.com.