



Xcel Energy Center™



Online Ordering



Packages

All packages are served for a minimum of 12 guests

Saintly City Smokehouse

Take a tasty tour through the vibrant local food scene. **57 Per Person**

Watermelon Salad V AVG

Arugula, Honey, Pickled Onion, Dill

Classic Coleslaw V AVG

Red & Green Cabbage, Mayo, Sugar, Cider Vinegar

Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

Cornbread Muffins V

Whipped Honey Butter

Chopped Beef Brisket

House Barbecue Sauce, Pickles, Mini Potato Rolls

Market House Meats Jalapeno & Cheese Curd Sausage

Locally-Made, Mustard, Caramelized Onions

Mediterranean Package

You can't lose with this flavorful lineup. **57 Per Person**

Harrisa Snack Mix V

Snack Mix, Oyster Crackers, Wasabi Peas, Olive Oil

Mediterranean Spreads V

Traditional Garlic Herb Hummus, Tzatziki Sauce, Cucumbers, Carrots, Radishes, Crispy Pita Chips

Charred Carrot & Pomegrante Salad V AVG

Baby Arugula, Chèvre Goat Cheese, Toasted Sunflower Seeds, Champagne Vinaigrette

Beef & Lamb Shawarma

Blistered Tomatoes, Sweet Onion Salad, Grilled Pita Bread

Harissa Chicken

Fresh Herbs, Roasted Potatoes, Garbanzo Beans, Cherry Tomatoes



MVP

Savor an all-star roster of our fan favorites. **57 Per Person**



Bottomless Freshly Popped Popcorn V

Spicy Wings

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Salsa & Guacamole Sampler V AVG

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

Chef's Garden Vegetables V

Farmer's Market Fresh Vegetables, Buttermilk Ranch



Classic Caesar Salad V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Sheboygan Hot Dogs

Grilled Sheboygan Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

Mini Buffalo Chicken Sandwiches

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

V VEGETARIAN

Vp VEGAN

AVG AVOIDING GLUTEN



À La Carte

All a la carte are served for a minimum of 6 guests unless otherwise noted

Cool Appetizers

Butcher, Baker & Cheese Maker 155, Serves 10

Hand-Cut Cheeses, Sliced Meats, Artisan Chutney, Mustards, Local Honey

Chilled Shrimp Bucket AVG

155, 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

Mediterranean Spreads V

55, Serves 12

Traditional Garlic Herb Hummus, Tzatziki Sauce, Cucumbers, Carrots, Radishes, Crispy Pita Chips

Roasted Corn Dip V AVG 50, Serves 12

Sweet Corn, Pimento, Green Onions, Sour Cream, Sharp Cheddar, Fritos

Seasonal Fresh Fruit V AVG

12 Per Person

In-Season Fruits, Greek Yogurt, Agave Orange Dip



Chef's Garden Vegetables V AVG

10 Per Person

Farmer's Market Fresh Vegetables, Buttermilk Ranch



Warm Appetizers

Chicken Pot Stickers 11 Per Person

Vegetable Stir Fry, Sweet Chili Dipping Sauce

Vegetable Spring Rolls V

10 Per Person

• Crispy Spring Rolls

Napa Cabbage, Green Onions, Ginger Jalapeño Marmalade, Chinese Hot Mustard Sauce

Spicy Wings

19 Per Person

Traditional Spicy Buffalo Sauce, Celery, Blue Cheese Dressing



Crispy Confit Duck Wings

24 Per Person

Cooked Low & Slow, Fried Crispy, Orange-Ginger Glaze

Crab Cakes 29 Per Person

Zesty Lemon Aioli

Southwestern Nacho Bar

13 Per Person

Fresh House-Made Tortilla Chips, Queso Blanco, Chili Con Carne, Sour Cream, Jalapenos, Fresh Made Salsa, Guacamole

Quesadilla Duo 19 Per Person

• Ancho-Marinated Chicken
Cilantro, Monterey Jack Cheese

• Carne Asada

Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers

Avocado Crema & Salsa Roja

Greens

Buffalo Plaid Salad AVG 13 Per Person

Iceberg, Spinach, Carrots, Celery, Buffalo Chicken, Blue Cheese, Cherry Tomatoes, Ranch Dressing

Greek Salad V AVG 10 Per Person

Chopped Romaine Hearts, Heirloom Cherry Tomatoes, Cucumbers, Kalamata Olives, Fresh Herbs, Crumbled Feta Cheese, Red Onions, Oregano Vinaigrette

Charred Carrot

& Pomegranate Salad V AVG 12 Per Person

Baby Arugula, Chèvre Goat Cheese, Toasted Sunflower Seeds, Champagne Vinaigrette

Classic Caesar Salad V

10 Per Person

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad: Grilled Chicken, Steak or Shrimp **Add 6**

Chopped Vegetable Salad V AVG

10 Per Person

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

BLT Salad 10 Per Person

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

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À La Carte

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Classics

GRILLED ENTRÉE BOARDS

Char-Grilled Lemon Chicken Board 260, Serves 10

All-Natural Marinated & Grilled Chicken, Little Gem Potatoes, Grilled Vegetables

Mozzarella & Heirloom Tomatoes Board V 175, Serves 10

Seasonal Ripe Tomatoes, Grilled Vegetables, Garden Basil Pesto

Backyard Fire-Roasted Market House Sausage Board

225, Serves 10

Butcher Handcrafted Sausages, Grilled Sweet Peppers & Onions, Assorted Mustards, Giardiniera Relish, Hoagie Rolls

Meatball Bar 13 Per Person

Traditional Beef & Marinara Sauce, Chicken & Green Chile Verde Sauce, Mini Rolls

Steakhouse Beef Tenderloin

33 Per Person

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



Grilled Fajitas 25 Per Person

- Char-Grilled Chile Garlic Short Rib
- Cilantro Lime Chicken

Flour Tortillas, Peppers, Onions, Avocado Crema, Salsa Roja

Classic Sides

Three Cheese Mac V 12 Per Person
Cavatappi Pasta, Three Cheese Sauce

Classic Coleslaw V AVG 10 Per Person
Red & Green Cabbage, Mayo, Sugar, Cider Vinegar

Potato Salad V AVG 11 Per Person
Yukon Potatoes, Mayo, Mustard, Fresh Herbs

Handcrafted Sandwiches & Flatbreads

Chicken & Steak Flatbread Sandwich Duo 17 Per Person

- **Chicken Flatbread**
Grilled Marinated Chicken, Pesto Aioli, Vine-Ripe Tomatoes, Red Onions, Fresh Basil, Field Greens
- **Steak Flatbread**
Garlic & Black Pepper Crusted Short Rib, Horseradish Aioli, Red Onions, Vine-Ripe Tomatoes, Blue Cheese, Field Greens

Jumbo Italian Grinder 125, Serves 8

Giant Italian-Style Sub Sandwich, Mortadella, Salami, Provolone, Pickled Cherry Peppers, Mayo, Tomatoes, Lettuce, Italian Seasoning, Red Wine Vinaigrette, Hoagie Roll

Smoked Pork Sandwiches 17 Per Person

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

Mini Buffalo Chicken Sandwiches 16 Per Person

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



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À La Carte

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HAND-CRAFTED BURGERS

City Burger 20 Per Person
Brisket & Short Rib Blend, White American Cheese, Bread & Butter Pickles, Toasted Potato Roll

Traditional Slider 15 Per Person
Beef Burger, American Cheese, Secret Sauce, Sliced Dill Pickles, Tomatoes, Mini Bun

Burgers, Sausages & Dogs

IMPOSSIBLE® Mini Burger V 20 Per Person
Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun

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

Sheboygan Hot Dogs 13 Per Person
Grilled Sheboygan Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

Market House Meats Jalapeno & Cheese Curd Sausage

19 Per Person
Locally-Made, Mustard, Caramelized Onions

Potato Chips & Gourmet Dips V

35, Serves 12
Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion

Salsa & Guacamole Sampler V AVG

65, Serves 12
Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips



Bottomless Freshly Popped Popcorn V

25 Per Order

Dry-Roasted Peanuts V

22, Serves 12

Snack Mix V 22, Serves 12

Pretzel Twists V 22, Serves 12

Snack Attack V

55, Serves 12
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips



Snacks

Healthy Snack Basket V AVG

55, Serves 1-2
Healthy & Avoiding Gluten Snack Options

- Assorted Bars
- Pop Chips
- Food Should Taste Good Chips
- Chocolate NUGO
- Assorted Nuts & Seeds

Levy Restaurants 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.

Vegetarian & Vegan Options

Harrisa Snack Mix V

55, Serves 12
Snack Mix, Oyster Crackers, Wasabi Peas, Olive Oil

Vegetable Couscous & Red Quinoa V AVG

80, Serves 12
Couscous, Red Quinoa, Seasonal Vegetable Blend

Hearty Grains & Wild Mushrooms V AVG

80, Serves 12
Khorasan Wheat, Wild Rice, Brown Rice, Shitake Mushrooms, Cremini Mushrooms, Green Onions, Roasted Garlic

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Sweet Spot

Let Them Eat Cake!

Chicago-Style Cheesecake V

110, Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake V 125, Serves 12

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

Six Layer Carrot Cake V

125, Serves 14

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



Rainbow Cake V 125, Serves 12

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Chocolate Paradis' Cake V

125, Serves 12

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Peanut Butter & Chocolate Brownie Stack Cake V 125, Serves 14

Chocolate Cake, Layered Peanut Butter French Crème, Chocolate Brownies, Gourmet Peanut Butter Chips

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

Suite Sweets

Gourmet Cookies & Brownies V

14 Per Person,

Served for a

Minimum of 6

Gourmet Cookies,

Decadent

Brownies



Ruhland's Apple Strudel

85, Serves 4-6

Jonagold Apples, Cinnamon, Sugar

Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'ahs' 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
- Peanut Butter & Chocolate Brownie Stack Cake

Gourmet Dessert Bars V

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

Gourmet Cookies & Turtles V

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

Giant Taffy Apples V

- Peanut
- Loaded M&M's®

Nostalgic Candies V

- Gummi® Bears
- Jelly Belly®
- Malted Milk Balls
- Peanut M&M's®
- Plain M&M's®

Dark Chocolate Liqueur Cups V

- Baileys® Original Irish Cream
- 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.

V VEGETARIAN

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Beverages

Beer, Ales & Alternatives

Sold by the six-pack

Budweiser 42
Bud Light 42
Michelob Golden Light 42
Miller Lite 42
Coors Light 42
Michelob Ultra 51
Summit EPA 51
Heineken 51
Corona Extra 51
Corona Premier 51
Stella Artois 51
Modelo Especial 51
Lagunitas IPA 51
Blue Moon 51
Blue Moon Light Sky 51
New Belgium Fat Tire 51
Sierra Nevada Hazy Little Thing 51
Kona Big Wave 51
Angry Orchard Crisp Apple 51
High Noon Pineapple 51
White Claw Raspberry 51
Bud Light Seltzer Black Cherry 51
Budweiser Zero (non-alcoholic) 51

White Wine

Sold by the bottle

SPARKLING / CHAMPAGNE

La Marca 50
Mumm Napa Brut Rosé 70
Schramsberg Mirabelle Brut Rosé 100
Ferrari Brut 100
Champagne Taittinger 120

ROSÉ

AIX 70
Justin 75
Angels and Cowboys 60

CHARDONNAY

Kendall-Jackson 46
Sonoma-Cutrer 75
Stag's Leap 95

PINOT GRIGIO

Santa Margherita 95

SAUVIGNON BLANC

Kim Crawford 80
Stag's Leap 130

REISLING

Chateau Ste. Michelle 45

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi 70
La Crema 60
Belle Glos Clark & Telephone 140

MERLOT

Decoy 80

CABERNET SAUVIGNON

Josh Craftsman's Collection 54
Louis Martini 70
Justin 100
Quilt 140

RED BLENDS

Conundrum 80
Brancaia Tre Super Tuscan 80
The Prisoner 140



Beverages

Liquor

Sold by the bottle

VODKA

- Pinnacle 60
- New Amsterdam 60
- Tito's Handmade 90
- Absolut 86
- Ketel One 90
- Grey Goose 130

GIN

- Bombay Dry 85
- Bombay Sapphire 95
- Hendrick's 105

RUM

- Bacardi Superior 65
- Captain Morgan Spiced 77
- Bacardi 8 80

TEQUILA

- Jose Cuervo Especial 65
- Hornitos Plata 75
- Patron Silver 115
- Casamigos Blanco 150
- Casamigos Reposado 180
- Casamigos Anejo 220
- Del Maguey VIDA 135

SCOTCH

- Dewar's White Label 80
- Johnnie Walker Black 140
- The Glenlivet 12 150
- The Balvenie Caribbean Cask 14 180

WHISKEY & BOURBON

- Windsor Canadian 60
- Jim Beam 70
- 2 Gingers 80
- Maker's Mark 115
- Knob Creek 100
- High West Double Rye 135
- Buffalo Trace 115
- Basil Hayden's 140
- Woodford Reserve 100
- Jack Daniel's 105
- Skrewball Peanut Butter 70
- Jameson Irish 105
- Fireball Cinnamon 70
- Crown Royal 120

COGNAC / BRANDY

- D'Usse 150

CORDIALS

- Aperol 100
- Cointreau 115
- Baileys Original Irish Cream 100
- Kahlúa 100
- Grand Marnier 125
- Campari 125
- Amaro Montenegro 150
- Jagermeister 80
- Martini & Rossi
Dry Vermouth (375mL) 24
- Martini & Rossi
Sweet Vermouth (375mL) 24



Beverages

Chill

Sold by the six-pack unless otherwise noted

SOFT DRINKS 24

Coca-Cola
Diet Coke
Coca-Cola Zero Sugar
Sprite
Sprite Zero Sugar
Seagram's Ginger Ale
Barq's Root Beer
Minute Maid Lemonade

TEAS 24

Gold Peak Unsweetened Tea (4-pack)
Gold Peak Sweetened Tea (4-pack)

SPARKLING WATER 24

AHA Blueberry + Pomegranate Sparkling Water
AHA Orange + Grapefruit Sparkling Water
AHA Lime + Watermelon Sparkling Water

JUICES 36

Minute Maid Cranberry Grape
Minute Maid Orange
Minute Maid Apple
V8 Tomato

WATER

Dasani 38
Smartwater 44
Seagram's Tonic Water 28
Seagram's Club Soda 28

Miscellaneous Beverages

Fresh-Roasted Regular Coffee 42 Hot Chocolate 6
Fresh-Roasted Decaffeinated Coffee 42 Hot Tea 6

Bar Supplies

Owen's Craft Mixers
Ginger Beer + Lime (4-pack) 24
Owen's Craft Mixers
Sparkling Cranberry (4-pack) 24
Owen's Craft Mixers
Sparkling Margarita (4-pack) 24
Lovejoy's Bloody Mary Mix 35

Red Bull (4-pack) 28
Red Bull Sugar Free (4-pack) 28
Red Bull Yellow Edition (4-pack) 28
Lemons 7
Limes 7
Tabasco Sauce 10
Worcestershire 10



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 www.suiteeats.com/xcelenergycenter

To reach a Representative, dial: 651-726-8382 or email: wildsuites@LevyRestaurants.com

QUICK REFERENCE LIST

Premium Specialist Representative
651-726-8382

Xcel Energy Center Leased Suite Holders
www.suiteeats.com/xcelenergycenter

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 12:00 p.m. CST, two business days prior to each event.

Orders can also be received via email at wildsuites@LevyRestaurants.com and online at www.suiteeats.com/xcelenergycenter

Orders can be arranged with the assistance of a Premium Specialist Representative at 651-726-8382 during normal business hours.

If for any reason an event is canceled (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 canceled (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 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 Minnesota, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Xcel Energy 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. 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 22% service charge (6.5% is the property of Levy and 15.5% is distributed to service employees) plus applicable sales tax. 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 Xcel Energy 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 XCEL ENERGY CENTER

The rich tradition at Xcel Energy Center is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Over 8 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 our sales department at 651-726-8809.