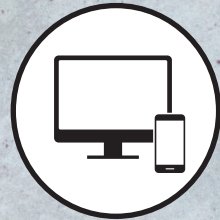




# Kaseya Center



**Online Ordering**

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[SuiteEats.com/KaseyaCenter](https://SuiteEats.com/KaseyaCenter)



# packages

All packages serve 8 unless otherwise noted

## All-American Package

Enjoy traditional stadium fare and American culinary classics // 62.95 per guest, serves 8

### Bottomless

#### Freshly Popped Popcorn V

#### The Snack Attack V

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

#### Farmer's Market Dips & Veggies V

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

### Spicy Wings

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

#### Chopped Vegetable Salad V AVG

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

### The Italian

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

### All-Beef Hot Dogs

All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

## MVP

Savor an all-star roster of our fan favorites // 54.95 per guest, serves 8

### Bottomless

#### Freshly Popped Popcorn V

#### Potato Chips & Gourmet Dips V

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

#### Seasonal Fresh Fruit V AVG

In-Season Fruits and Berries

#### Classic Caesar Salad V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

### Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

### All-Beef Hot Dogs

All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

### Mini Buffalo Chicken Sandwiches

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



THREE CHEESE MAC

## Vice City BBQ Package

Savor an all-star roster of our fan favorites // 64.95 per guest, serves 8

### Slow Roasted Pork

Sweet and Tangy Miami Gold BBQ Sauce, Brioche Sliders

### 16-Hour Smoked Beef Brisket Board AVG

Slow and Low Sliced Smoked Beef Brisket, Assorted Dipping Sauces and Pickles

### Dry Rubbed Baby Back Ribs AVG

Fall Off the Bone Baby Back Ribs Double Bone Cut

### All The Fixings

Mac and Cheese, Sweet Slaw, Smoked BBQ Baked Beans, House-Made Bread and Butter Pickles, Jalapeño Cheddar Corn Bread



# à la carte

All à la carte items serve 8 unless otherwise noted

## Cool Appetizers



MARKET DIPS & VEGGIES

### Charcuterie Board // 22.95

Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Sliced Baguettes

### Farmer's Market Dips & Veggies <sup>AVG</sup> // 15.95

Farmstand Vegetables, Hummus, Buttermilk Ranch

### Chilled Shrimp Cocktail <sup>AVG</sup> // 27.95

Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

### Seasonal Fresh Fruit <sup>VP</sup> <sup>AVG</sup> // 27.95

In-Season Fruits and Berries

### Yellow Tail Snapper & Tiger Shrimp Ceviche // 22.95

Key Lime and Ginger Leche De Tigre, Plantain Chips

### Ciliegine Mozzarella & Marinated Artichoke Hearts <sup>V</sup> // 15.95

Heirloom Cherry Tomato, Bail and Balsamic Vinegar

### Hand-Rolled Sushi

*Large Platter* // 450

*Medium Platter* // 350

Assorted Fresh Rolls and Sashimi, Fresh Wasabi, Soy Sauce

## Warm Appetizers

### Loaded Nacho Bar <sup>AVG</sup> // 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* // Add 8.95

*Chicken Tinga* // Add 7.95

### Jalapeño Artichoke Dip <sup>V</sup> <sup>AVG</sup> // 10.95

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

### Spicy Wings // 18.95

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

### Carne Mechada Arepa Platter // 18.95

Shaved Gouda, Diced Tomato, Diced Red Onion, Avocado Sauce

### The Empanadas // 16.95 per Guest

Choice of:

- Chicken Scallion and Red Pepper
- Beef, Hard-Boiled Egg and Olives
- Capres Tomaro, Mozzarella and Basil

Served with Chimi-Churri and Habanero Hot Sauces

### Pan-Seared Shrimp Cake // 22

Chipotle Aioli, Jicama Slaw, Mini Brioche Roll

### Potstickers & Spring Rolls // 17.95

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

## Greens

### Watermelon Salad <sup>V</sup> // 15.95

Pickled Red Onion, Baby Cress, Celery Leaf and Bulgarian Feta Cheese

### Chopped Vegetable Salad <sup>V</sup> <sup>AVG</sup> // 10.95

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

### Classic Caesar Salad <sup>V</sup> // 9.95

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad:

*Grilled Chicken* // Add 4

*Steak* // Add 5

*Shrimp* // Add 6

### Chicken Teppanaki Noodle Salad // 15.95

Chargrilled Chicken Thighs, Soba Noodles, Snow Peas, Cilantro, Red Pepper, Napa Cabbage, Carrots, Green Onions, Fried Rice Noodles, Soy Ginger Dressing

### BLT Salad // 12.95

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



# à la carte

All à la carte items serve 8 unless otherwise noted

## Classics

### Char-Grilled Chicken Board AVG // 28

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

### Meatball Sliders // 15.95

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

### Steakhouse Beef Tenderloin // 35.95

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

### Tacos & Tostadas // 19.95

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

Served with Charro Beans, Salsa Verde and Mexican Crema, Flour Tortillas, Corn Tostada

## Classic Sides

### Three Cheese Mac V // 9.95

Cavatappi Pasta, Three Cheese Sauce

### Elote V AVG // 9.95

Fire-Roasted Corn, Street Corn Aioli, Pico De Gallo, Cotija Cheese

### Guava Glazed Maduros V // 10.95

Guava Glaze, Cotija Cheese

### Roasted Cauliflower VP // 9.95

Adobo Marinated Cauliflower, Caper Chimichurri



ELOTE

## Handcrafted Sandwiches

### The Authentic // 9.95

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

### The Italian // 12.95

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

### Mini Buffalo Chicken Sandwiches // 15.95

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

### Smoked Pork Sandwiches // 14.95

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

### Media Noche - Cuban Sandwich // 13.95

House Roasted Pork, Black Forest Ham, Swiss Cheese, Bread and Butter Pickles



# à la carte

All à la carte items serve 8 unless otherwise noted

## Burgers, Sausages & Dogs



### MINI HAND-CRAFTED BURGERS

#### Mini Burger // 16.95

2 Burgers per Guest

Havarti Cheese, Red Onion  
Marmalade, Crispy Prosciutto

#### Traditional Slider // 15.95

2 Burgers per Guest

Beef Burger, American Cheese,  
Secret Sauce, Sliced Dill Pickles,  
Tomatoes, Mini Bun

#### Mini Burger V // 15.95

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, and heme.*

#### All-Beef Hot Dogs // 13.95

All-Beef Hot Dogs, Traditional  
Condiments, Kettle-Style Potato Chips

#### Miami Dog // 14.95

Pineapple, Garlic Sauce, Cilantro Crema,  
Diced Red Onion, Tomato, Neuske's Bacon  
Bites and Parmesan Cheese

## Snacks

#### Local Soft Pretzel // 9.95

#### Salsa & Guacamole Sampler V AVG

// 54.95

Guacamole, Salsa Verde, Salsa Roja,  
Tortilla Chips

#### The Snack Attack V // 59.95

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

#### Bottomless Popcorn Trio V // 125

Cheddar Cheese, Kettle Corn,  
Old Fashion Caramel

#### Bottomless Freshly Popped

Popcorn V // 23.95

#### Dry-Roasted Peanuts V // 19

#### Snack Mix V // 19.95

#### Pretzel Twists V // 19

#### Potato Chips & Gourmet Dips V

// 49.95 per Basket

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.*

# sweet spot

All desserts serve 12 unless otherwise noted

## Let Them Eat Cake!

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

### Chicago-Style Cheesecake V

// 59.95, Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

### Red Velvet Cake V // 80, Serves 12

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

### Rainbow Cake V // 89.95, Serves 12

Colorful Five-Layered Sponge Cake, Buttercream Frosting

### Six Layer Carrot Cake V

// 90.95, Serves 14

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

### Chocolate Paradis' Cake V

// 90.95, Serves 10

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

### Peanut Butter & Chocolate Brownie Stack Cake V

// 80, Serves 14

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



SIX LAYER CARROT CAKE

### Mojo Donuts // 85 per Dozen

Assorted Fresh-Made Mojo Donuts in Miami, Florida

## Suite Sweets

### Gourmet Cookies & Brownies V

// 18.95, Serves 6

Gourmet Cookies, Decadent Brownies

## 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.



GOURMET COOKIES & BROWNIES

### Signature Desserts V

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

### Gourmet Dessert Bars V

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

### Gourmet Cookies & Turtles V

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

### Giant Taffy Apples V

- Peanut
- Loaded M&M's®

### Nostalgic Candies V

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

### Dark Chocolate Liqueur Cups V

- Baileys® Original Irish Cream
- DiSaronno® Amaretto
- Skrewball® Peanut Butter Whiskey
- Kahúla®

### 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

## Ready-to-Drink Cocktails & Seltzers

*Sold by the 6-pack unless otherwise noted*

White Claw // 85

High Noon Tropical Cocktails // 75

Bacardí Rum Punch // 85

Bacardi Mojito // 85

Cazadores Margarita // 85

## Beer, Ales & Alternatives

*Sold by the 6-pack unless otherwise noted*

Budweiser // 50

Bud Light // 50

Coors Light // 50

Michelob ULTRA // 50

Miller Lite // 50

Corona // 55

Corona Extra // 55

Modelo Especial // 55

Heineken // 55

Stella Artois // 55

Blue Moon // 55

Tropical Bay IPA // 60

Funky Buddah Floridian // 60

Wynwood La Rubia // 60

Sierra Nevada Hazy Little Thing // 60

Budweiser Zero (*non-alcoholic*) // 40

## White Wine

*Sold by the bottle*

### SPARKLING / CHAMPAGNE

La Marca Prosecco // 60

Ballers Brut 'Gold Label' // 195

Ballers Extra Brut  
'Miami Heat Edition' // 375

Ferrari Brut // 90

Moet and Chandon Brut // 150

Moet and Chandon Brut Rose // 170

Veuve Clicquot Yellow Label // 225

### ROSÉ

Minuty M Rosé // 75

AIX Rosé // 65

### REISLING

Chateau Ste. Michelle // 55

### PINOT GRIGIO

Santa Margherita // 75

### SAUVIGNON BLANC

Kim Crawford // 60

Stag's Leap Winery // 80

The Crossings // 50

### CHARDONNAY

Kendall-Jackson Vintner's  
Reserve // 55

Stag's Leap Wine Cellars

Karia // 140

The Calling // 75

La Crema // 60

Sonoma-Cutrer // 68

## Red Wine

*Sold by the bottle*

### PINOT NOIR

Meiomi // 55

La Crema // 50

Belle Glos Clark & Telephone // 85

Argyle // 70

### MERLOT

Decoy by Duckhorn // 70

### CABERNET SAUVIGNON

Josh Craftsman's Collection // 50

Louis Martini // 55

JUSTIN // 75

Intercept // 60

### RED BLENDS

Conundrum by Caymus // 65

Brancaia Tre Super Tuscan // 66

The Prisoner // 115

# beverages

## Liquor

*Sold by the 1 liter bottle unless otherwise noted*

### VODKA

- Grey Goose // 300
- Ketel One // 325
- Tito's Handmade // 275

### GIN

- Bombay Sapphire // 275
- Hendrick's // 350
- The Botanist // 350

### RUM

- Bacardí // 175
- Bacardi 8 // 250
- Ron Zacapa // 300

### TEQUILA & MEZCAL

- Casamigos Anejo // 500
- Casamigos Blanco // 425
- Casamigos Reposado // 450
- Patrón Silver // 350
- Patron Reposado // 425
- Patron el Alto // 800
- Patron El Cielo // 575
- Espolón // 250
- Clase Azul // 800
- Don Julio 1942 // 850

### WHISKEY & BOURBON

- Crown Royal // 300
- High West Double Rye // 300
- Jack Daniel's // 250
- Jameson Irish // 300
- Basil Hayden's // 375
- Maker's Mark // 300
- Woodford Reserve // 350

### SCOTCH

- Dewar's White Label // 300
- Johnnie Walker Black // 450
- The Glenlivet 12 // 425
- Johnnie Walker Blue // 1500
- Macallan 12 Year // 550

### COGNAC / BRANDY

- D'USSE // 400
- Hennessy // 425

### CORDIALS

- Amaro Nonino // 275
- Aperol // 200
- Baileys Original Irish Cream // 300
- Campari // 175
- Cointreau // 300
- Grand Marnier // 300
- Kahlúa // 250
- Foro Vermouth-Rosso // 80
- Foro Vermouth // 80



OLD FASHIONED



# beverages

## Chill

*Sold by the 6-pack unless otherwise noted*

### SOFT DRINKS

Pepsi // 24

Diet Pepsi // 24

Starry // 24

Mugs Root Beer // 24

Schweppes Ginger Ale // 24

Brisk Iced Tea // 24

Brisk Lemonade // 24

### JUICES

*(10oz 6-packs or 32oz 1 liter bottles)*

Cranberry Juice // 18

Grapefruit Juice // 18

Orange Juice // 18

Pineapple Juice // 18



LEMONS & LIMES

### WATER

No Days Off Craft Water, Still  
(16oz, 4-pack) // 30

No Days Off Craft Water, Sparkling  
(16oz, 4-pack) // 30

Aquafina // 30

Perrier Sparkling (4-pack) // 30

Schweppes Tonic Water // 26

Schweppes Club Soda // 26

### TEAS (16.9oz, 4-pack)

Pure Leaf Iced Tea Lemon // 25

Pure Leaf Sweet Tea // 25

Pure Leaf Unsweetened // 25

Pure Leaf Black Tea // 25

### NESPRESSO EXPERIENCE

Assortment of Caffeinated,  
Decaffeinated and Hot Chocolate  
Pods // 95

### BAR SUPPLIES

Finest Call Loaded  
Bloody Mary Mix // 8

Finest Call Lime Juice // 8

Finest Call Sour Mix // 8

Finest Call Margarita Mix // 8

Lemons and Limes // 6

Stuffed Olives // 6

Cocktail Onions // 6

Tabasco Sauce // 6

Worcestershire // 6

Owen's Grapefruit and Lime Craft  
Mixer (250mL bottle) // 6

Fever Tree Ginger Beer (4-pack) // 12

## HOURS OF OPERATION

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

Online ordering is available at <http://suiteeats.com/kaseyacenter>

To reach a Representative, dial: 786-777-2088 or e-mail: [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com)

## QUICK REFERENCE LIST

Levy Restaurants Premium Specialist Representatives  
786-777-2088

Levy Accounting Department  
786-777-2021

## 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. EST, two business days prior to each event.

Orders can also be received via e-mail at [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com) and online at [www.suiteeats.com/kaseyacenter](http://www.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. EST 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:

1. Alcoholic beverages cannot be brought into or taken out Kaseya 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 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 three 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 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.

## EVENTS AT KASEYA CENTER

The rich tradition at Kaseya 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 12 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 Kaseya Center Event Staff at 786-777-2011