

# BRICK & WHISTLE

FOOD CO

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## PARTY SUITE MENU



**ONLINE ORDERING**





# À LA CARTE

ALL À LA CARTE ITEMS ARE SERVED FOR A MINIMUM OF 25 GUESTS UNLESS OTHERWISE NOTED

## COOL APPETIZERS

**Chilled Shrimp Cocktail** AVG **375**

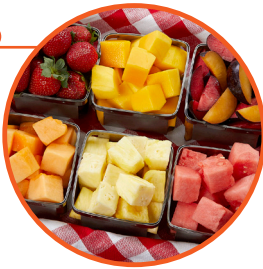
Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

**30 Pieces**

**Seasonal Fresh Fruit** V² AVG

**225**

In-Season Fruits & Berries



**Farmers Market Dips & Veggies** V **190**

Farmstand Vegetables, Hummus, Buttermilk Ranch

## WARM APPETIZERS

**Loaded Nacho Bar** AVG **305**

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

*Upgrade Your Loaded Nacho Bar from Beef Chili to:*

*Beef Barbacoa 375*

*Chicken Tinga 375*

**Jalapeño Artichoke Dip Pull-Apart Bake** V **250**

Creamy Spinach Artichoke Dip, Pull-Apart Bread Ring, Tortilla Chips

*\*Served at First Pitch to preserve quality*

**Old Bay Wings** **425**

Old Bay Dry Rub, OPACY Buffalo Sauce, Blue Cheese Dressing

**Maryland-Style Crab Dip** **550**

Three Cheese Blend, Old Bay, Jumbo Lump Crab, Crushed Crab Chip Top, Pretzel Sticks & Baked Pita Chips

## GREENS

**Eastern Shore Corn Salad** V **180**

Eastern Shore Sweet Corn, Cherry Tomatoes, Green Onions, Basil, White Wine Vinaigrette

**Classic Caesar Salad** V **150**

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

*Upgrade Your Caesar Salad by Adding:*

*Grilled Chicken 225*

*Shrimp 250*

**BLT Salad**

**235**

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





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## CLASSICS

**Maryland Fried Chicken 800**  
Buttermilk-Brined Bone-in Chicken,  
Chef’s Super-Secret Breading Mix,  
Maryland Sweet Corn, Honey Butter Biscuits,  
Hot Honey  
*\*Served at First Pitch to preserve quality*

**Classic Maryland Crab Cakes 900**  
Jumbo Lump Crab Cakes, Tartar Sauce,  
Lemon Aioli

**Meatball Sliders 300**  
Traditional Beef,  
Marinara Sauce,  
Grated Parmesan  
Cheese, Parsley,  
Mini Soft Sub Rolls




## IN THE SUITE

**Boog’s Pit Beef 360**  
Horseradish Cream Sauce, Kaiser Rolls

**Boog’s Turkey 400**  
Golden Barbecue, Kaiser Rolls

## CLASSIC SIDES

**Three Cheese Mac 275**   
Cavatappi  
Pasta, Three  
Cheese Sauce,  
Old Bay Bread  
Crumbs



**Boog’s Old Bay Coleslaw 135**

**Boog’s Baked Beans 200**

## HANDCRAFTED SANDWICHES

**The Authentic 350**  
Turkey, Ham, Cheddar, Swiss, Lettuce,  
Tomatoes, Red Onions, Louie Dressing,  
Wheat Baguette

**The Italian 300**  
Salami, Capicola, Ham, Tomatoes,  
Onions, Provolone, Lettuce, Giardiniera,  
Soft Baguette, Red Wine Vinaigrette, Olive Oil

**Smoked Pork Sandwiches 425**  
Smoked Barbecue Pork, Our House-Made  
Barbecue Sauce, Coleslaw, Mini Rolls

**Mini Buffalo Chicken Sandwiches 400**  
Pulled Chicken, House-Made Buffalo-Style  
Hot Sauce, Mini Rolls, Cool Celery  
Blue Cheese Slaw







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## BURGERS, SAUSAGES & DOGS

**Char-Grilled Burgers 475**  
Beef Burger, American Cheese, BRICK Sauce, Shredded Lettuce, Tomatoes, Red Onion, Potato Bun

**Uncle Charley's Italian Sausage 400**  
Custom OPACY Blend, Peppers and Onions, Sunday Sauce, Hoagie Bun

**Hoffman's Hot Dogs 350**  
Grilled All-Beef Quarter Pound Frank, Traditional Condiments, Kettle-Style Potato Chips

## SNACKS

**Black & Orange Mix V 200**  
Salted Peanuts, Black & Orange Chocolate Gems, Dried Black Currants, Dried Papaya

**The Snack Attack V 250**  
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

**Salsa & Guacamole Sampler V AVG**  
175

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

**Bottomless Freshly Popped Popcorn V 99**



**Potato Chips & Gourmet Dips V 175**  
Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

**Dry-Roasted Peanuts V 260**

**Snack Mix V 260**

**Pretzel Twists V 125**

## SWEET SPOT

**Gourmet Cookies & Brownies V**

225  
Gourmet Cookies, Decadent Brownies



**Smith Island Cake Bites 275**

Miniature Portions of the State Cake of Maryland

**Black & Orange Rice Krispy Treats 250**

Black and Orange Chocolate Drizzled Cereal Treats

Brick & Whistle Food Co. is just one call away and a Culinary or Premium Specialist 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.





# BEVERAGES

## READY-TO-DRINK COCKTAILS & SELTZERS

*Sold by the six-pack unless otherwise noted*

- White Claw 65
- High Noon 65
- Cutwater Canned Cocktails 65
- Cazadores Cocktails 65
- Jim Beam Cocktails 65
- Bacardi Rum Cocktails 65
- Zing Zang Bloody Mary 85

## BEER, ALES & ALTERNATIVES

*Sold by the six-pack unless otherwise noted*

- Budweiser 46
- Bud Light 46
- Coors Light 46
- Michelob ULTRA 46
- Miller Lite 46
- Corona Extra 46
- Corona Premier 54
- Modelo Especial 54
- Flying Dog Snake Dog IPA 54
- Flying Dog Royal Crush Juicy IPA 54
- Stella Artois 54
- Blue Moon 54
- Blue Moon Light Sky 54
- Golden Road Mango Cart Wheat 54
- Devil's Backbone Vienna Lager 54
- Union Craft Duckpin Pale Ale 54
- Sierra Nevada Hazy Little Thing IPA 54
- Angry Orchard Crisp Apple 54
- Bud Light Black Cherry Seltzer 54
- Bud Light Mango Seltzer 54
- Vizzy Pineapple Mango Seltzer 54
- Budweiser Zero (non-alcoholic) 46

## WHITE WINE

*Sold by the bottle*

### SPARKLING & ROSÉ

- La Marca Prosecco 65
- Ferrari Brut 75
- Nicolas Feuillatte Brut 80
- Mumm Napa Brut Rosé 90
- Angels & Cowboys Rosé 65
- Schramsberg Mirabelle Brut Rosé 85
- Minuty M Rosé 95
- AIX Rosé 110

### RIESLING

- Chateau Ste. Michelle 60

### PINOT GRIGIO

- Santa Margherita 75

### SAUVIGNON BLANC

- Kim Crawford 75
- Stag's Leap Winery 125

### CHARDONNAY

- Kendall-Jackson Vintner's Reserve 60
- Sonoma-Cutrer Russian River Ranches 75
- House of Brown 125
- Stag's Leap Wine Cellars Karia 150

## RED WINE

*Sold by the bottle*

### PINOT NOIR

- Meiomi 65
- La Crema 75
- Belle Glos Clark & Telephone 90

### MERLOT

- Decoy by Duckhorn 75

### CABERNET SAUVIGNON

- Josh Craftsman's Collection 60
- Louis Martini 75
- JUSTIN 90
- QUILT Napa Valley 110

### RED BLENDS

- Conundrum by Caymus 75
- Brancaia Tre Super Tuscan 90
- The Prisoner 100





# BEVERAGES

## LIQUOR

Sold by the 750mL bottle unless otherwise noted

### VODKA

- Svedka 90
- Grey Goose 130
- Tito’s Handmade 115

### GIN

- Bombay Sapphire 90
- Hendrick’s 115

### RUM

- Bacardi Superior 85
- Captain Morgan Spiced 95

### TEQUILA & MEZCAL

- Patron Silver 155

### WHISKEY & BOURBON

- Buffalo Trace 95
- Maker’s Mark 110
- High West Double Rye 95
- Jameson Irish 110
- Woodford Reserve 150
- Jim Beam White Label 110

### SCOTCH

- Johnnie Walker Black 150
- The Glenlivet 12 150

### COGNAC / BRANDY

- D’USSÉ 150

### CORDIALS

- Aperol 80
- Baileys Original Irish Cream 105
- Cointreau 80
- Kahlúa 80
- Martini & Rossi  
Dry Vermouth (375mL) 40
- Martini & Rossi  
Sweet Vermouth (375mL) 40







# BEVERAGES

## CHILL

*Sold by the six-pack unless otherwise noted*

### SOFT DRINKS 25

- Pepsi
- Diet Pepsi
- Pepsi Zero Sugar
- Starry
- Starry Zero Sugar
- MTN Dew
- Mug Root Beer
- Schweppes Ginger Ale

### WATER

- Aquafina Bottled Water (16.9oz) 25
- LIFEWTR Purified PH Balanced Water (23.7oz) 30
- Aquafina Sparkling Lemon Lime 25

### BUBLY SPARKLING 30

- The crisp, fruity bubbles of Bubly Sparkling now have zero calories or sweeteners. Who knew nothing could taste so good.*
- Bubly Cherry
  - Bubly Lime
  - Bubly Strawberry

### JUICES 12

- Cranberry Juice
- Grapefruit Juice
- Orange Juice
- Tomato Juice

### LIPTON ICED TEAS 30

- Lipton Iced Tea is a delicious taste that refreshes your body and mind. Enjoy the taste of sunshine from Lipton Iced Tea!*
- Lemon Iced Tea (18.5oz)
  - Sweet Tea (18.5oz)
  - Unsweetened Black Tea (18.5oz)

## MISCELLANEOUS BEVERAGES

- Fresh-Roasted Regular Coffee 42
- Fresh-Roasted Decaffeinated Coffee 42
- Herbal Teas 42
- Hot Chocolate 42



## BAR SUPPLIES

- Zing Zang Bloody Mary Mix 25
- Finest Call Sour Mix 25
- Finest Call Margarita Mix 25
- Owen's Craft Mixers 25
- Lime Juice 15

- Lemons & Limes 10
- Stuffed Olives 15
- Cocktail Onions 15
- Tabasco Sauce 10
- Worcestershire 10



# BRICK & WHISTLE FOOD CO

## THE SCOOP

### HOURS OF OPERATION

Location Premium Specialists Representatives are available from 10:00 a.m. to 6:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections.

To reach a Representative, dial: 312.932.4920 or e-mail: [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com)

### QUICK REFERENCE LIST

Brick & Whistle Food Co. Premium Specialist Representatives 312.932.4920

### 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 3:00 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). Orders can be arranged with the assistance of a Premium Specialist Representative at 312.932.4920 during normal business hours.

If for any reason an event is canceled (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 5:00 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.

A 15% late fee will be applied to all orders made within 48 hours of first pitch.

To maintain compliance with the rules and regulations set forth by the State of Maryland, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Oriole Park at Camden Yards.
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

Brick & Whistle Food Co. 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 in each suite when leaving the premises. Brick & Whistle Food Co. cannot be responsible for any lost or misplaced property left unattended in the suite.

### PAYMENT PROCEDURE AND SERVICE CHARGE

Brick & Whistle Food Co. 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 20% 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 Brick & Whistle Food Co. exclusively furnishes all food and beverage products for the suites at Oriole Park at Camden Yards, 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 ORIOLE PARK AT CAMDEN YARDS

The rich tradition at Oriole Park at Camden Yards 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 10 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 Brick & Whistle Event Staff at [camdenyardscatering@levyrestaurants.com](mailto:camdenyardscatering@levyrestaurants.com).

