



Suite Menu



Online Ordering
SuiteEats.com/FordField

Packages

All packages serve 10-12 guests unless otherwise noted.

CLASSIC
CAESAR
SALAD



All-American Package / 475

Bottomless Freshly Popped Popcorn 

The Snack Attack 

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

Eastern Market Dips & Veggies 

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Chicken Tenders

Buttermilk Ranch Dressing, Barbecue Sauce

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

Hot Dogs

Traditional Condiments, Kettle-Style Potato Chips

MVP / 535

Bottomless Freshly Popped Popcorn 

Potato Chips & Gourmet Dips 

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

Seasonal Fresh Fruit  

In-Season Fruits and Berries

Classic Caesar Salad 

Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Three Cheese Mac 

Cavatappi Pasta, Three Cheese Sauce

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

Detroit Style Package / 685

Detroit Better Made Special Popcorn 

Cheddar Cheese, Caramel, Movie Theater Butter

Barbecue Smoked Rib Tips

5-Hour Smoked Rib Tips, Cherry Bourbon Barbecue Sauce

Smoked Barbecue Chicken Sandwich

Pulled Chicken, Levy's Barbecue Sauce, Blue Cheese Slaw, Fresh Rolls

Traditional Greek Town Salad 

Chopped Romaine, Pepperoncini, Red Beets, Red Onion, Tomato, Kalamata Olives, Feta Cheese, Cucumber, Fried Pita Chips, Greek Dressing

Three Cheese Mac 

Cavatappi Pasta, Three Cheese Sauce

Skillet Charred Buttery Corn  

Fresh Corn off the Cob Skillet Charred, Chive Butter

Detroit Coney Style Dog

Natural Casing Hot Dog, Detroit-Style Coney Island Chili, Diced Onions, Assorted Mustards, Potato Chips

À La Carte

JALAPEÑO
ARTICHOKE
DIP



Cool Appetizers

Michigan Cheese Board V / 120

Local Cheeses, Honey, Preserves, Fresh Berries and Grapes, Dried Cherries, Assorted Flatbread Crackers

Eastern Market Dips & Veggies V / 120

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Chilled Shrimp Cocktail AVG 150 / 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Seasonal Fresh Fruit V AVG / 128

In-Season Fruits and Berries

Trio of Great Lakes Fish Board / 240

Smoked Whitefish Fillet, Smoked Salmon Dip, Rainbow Trout Dip, Roasted Red Peppers, Grilled Lemon, Pickled Vegetables, Lavash Crackers and Flatbreads

Warm Appetizers

Loaded Nacho Bar AVG / 103

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

Upgrade your Loaded Nacho Bar from Beef Chili to:

- **Beef Barbacoa / Add 52**
- **Chicken Tinga / Add 41**

Jalapeño Artichoke Dip V AVG / 80

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

Chicken Tenders / 150

Buttermilk Ranch Dressing, Barbecue Sauce

Spicy Wings / 140

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Quesadilla Duo / 146

- **Ancho-Marinated Chicken**
Cilantro, Monterey Jack Cheese
 - **Carne Asada**
Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers
- Avocado Crema, Salsa Roja

Potstickers & Spring Rolls / 120

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

Corned Beef Reuben Loaded Twice Baked Potato / 120

Buttery Potatoes with Chopped Corned Beef, Melted Gruyère, Sauerkraut Slaw, 1000 Island Dip

À La Carte

Greens

The "D" Pizza Salad / 98

Romaine, Crispy Pepperoni, Red Onion, Shredded Mozzarella, Banana Peppers, Black Olives, Grape Tomatoes, Sundried Tomato Ranch, Focaccia Croutons

Chopped Vegetable Salad / 78

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

Classic Caesar Salad / 94

Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Upgrade your Caesar Salad by adding:

- **Grilled Chicken / Add 36**

Bocconcini Tomato & Cucumber Salad / 75

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

Eastern Market Salad / 78

Mixed Greens, Shredded Carrots, Tomatoes, Shaved Red Radish, Broccoli, Cauliflower, Cucumber, Buttermilk Ranch Dressing

BLT Salad / 95

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

BLT SALAD



Classics

Char-Grilled

Chicken Board / 225

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

Meatball Sliders / 162

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

Steakhouse Beef Tenderloin / 300

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

Chicken & Pork Taco Board / 265

Pork Al Pastor, Ancho Charred Chicken, Borracho Refried Beans, Grilled Pineapple, Cotija Cheese, Pickled Onions, Radishes, Salsa Roja, Salsa Verde, Flour Tortillas, Corn Tostadas

Classic Sides

Three Cheese Mac / 93

Cavatappi Pasta, Three Cheese Sauce



ROAST BEEF WALKING STICKS

Handcrafted Sandwiches

THE WALKING STICKS

Ham & Swiss / 210

Mustard Butter, Pretzel Baguette

Roast Beef / 190

Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

Roasted Turkey / 190

Apricot Ginger Chutney, Havarti Cheese, Baguette

The Authentic / 130

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

Mini Buffalo Chicken Sandwiches / 130

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

Smoked Pork Sandwiches / 135

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

Grilled Caprese Focaccia Flatbread / 124

Fresh Mozzarella, Plum Tomatoes, Fresh Basil, Kalamata Olives, Basil Aioli, Grilled Flatbread, Side Marinated Olive Salad

Cherry Chicken Salad on Herb Focaccia / 130

Creamy Grilled Chicken Salad, Dried Cherries, Red Onion, Cherry Mustard Aioli, Fresh Spring Mix, Herb Focaccia

À La Carte

Burgers & Dogs

Burger Bar / 200

Choice of Angus Beef Burger Patties or Impossible Burger Patties. Toppings Include Leaf Lettuce, Sliced Tomato, Pickle Chips, Crispy Potato Sticks, Crispy Fried Onions, Sliced Jalapeños, Candied Bacon Strips, Sautéed Mushrooms, Caramelized Onions, Ketchup, Mustard, Mayonnaise, Brioche Buns

Hot Dogs / 100

Traditional Condiments, Kettle-Style Potato Chips

Coney Island Dog / 125

Natural Casing Hot Dogs, Detroit-Style Coney Island Chili, Diced Onions, Assorted Mustards, Potato Chips

Snacks

Everything Seasoned

Pretzel Bites / 130

Hot Beer Cheese and Honey Mustard Beer Dip

Salsa & Guacamole

Sampler / 92

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

The Snack Attack / 62

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

Bottomless

Freshly Popped Popcorn / 36

Dry-Roasted Peanuts / 21

Snack Mix / 21

Pretzel Twists / 15

Potato Chips & Gourmet Dips / 65

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.

HOT DOGS



À La Carte

Let Them Eat Cake!

Chicago-Style Cheesecake

Serves 10 / 85

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake

Serves 12 / 98

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

Rainbow Cake

Serves 12 / 98

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six-Layer Carrot Cake

Serves 14 / 98

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

Chocolate Paradis' Cake

Serves 12 / 85

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake

Serves 14 / 98

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 10-12 guests unless otherwise noted.

Gourmet Cookies & Brownies / 115

Gourmet Cookies, Decadent Brownies

Gourmet Dessert Bars / 155

Our Specialty Dessert Cart Bars

Assorted Jumbo Cookie Platter / 115



Our Famous Dessert Cart

Available during Lions Regular Season Games Only.

Signature Desserts

Six-Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Chocolate Paradis' Cake, Chicago-Style Cheesecake

Gourmet Dessert Bars

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

Gourmet Cookies

Blake's Caramel Apple

Nostalgic Candies

Dark Chocolate Liqueur Cups

Baileys® Original Irish Cream, Disaronno® Amaretto, 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.

Beverages



Ready to Drink Cocktails & Seltzers

Sold by the six-pack

- Bud Light Seltzer Black Cherry / 38
- Long Drink Peach / 38
- Long Drink Traditional / 38
- NÜTRL Orange / 38
- NÜTRL Watermelon / 38
- Simply Spiked Lemonade / 38
- Topo Chico Strawberry Guava / 38

Beer, Ales & Alternatives

Sold by the six-pack

- Atwater Dirty Blonde / 40
 - Bells Two Hearted / 40
 - Blake's American Apple / 42
 - Blake's Triple Jam / 42
 - Blue Moon Belgian White / 38
 - Blue Moon Light Sky / 38
 - Bud Light / 36
 - Budweiser / 36
 - Budweiser Zero (*non-alcoholic*) / 30
 - Coors Light / 36
 - Founders All Day IPA / 40
 - Founders Mortal Bloom / 40
 - Founders Pilsner / 40
 - Lipton Lemon Hard Tea / 40
 - Michelob ULTRA / 36
 - Miller Lite / 36
 - Modelo Especial / 38
 - Stella Artois / 38
 - Stone Delicious IPA / 40
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Wine



Sparkling & Rosé

Sold by the bottle

A to Z Wine Works Rosé / 55

Chapoutier Belleruche Rosé / 55

La Marca Prosecco / 62

Ferrari Brut / 90

Nicolas Feuillatte Brut / 135

Mumm Napa Brut Rosé / 70

White Wine

Sold by the bottle

PINOT GRIGIO

Benvolio / 55

REISLING

Chateau Ste. Michelle / 42

SAUVIGNON BLANC

Kim Crawford / 64

Kono / 65

CHARDONNAY

House of Brown / 65

**Kendall-Jackson
Vintner's Reserve / 54**

**Sonoma-Cutrer
Russian River Ranches / 75**

Red Wine

Sold by the bottle

PINOT NOIR

Argyle / 80

Belle Glos Clark & Telephone / 85

La Crema / 60

Meiomi / 75

MERLOT

Decoy by Duckhorn / 60

CABERNET SAUVIGNON

Charles Woodson's Intercept / 75

Josh Craftsman's Collection / 67

JUSTIN / 78

Louis Martini / 62

RED BLENDS

Black Girl Magic / 75

Brancaia Tre Super Tuscan / 75

Conundrum by Caymus / 62

The Prisoner / 160

Liquor

Sold by the 750mL bottle unless otherwise indicated

Vodka

Grey Goose / 115

Ketel One / 100

Smirnoff / 60

Tito's Handmade / 110

Gin

Bombay Dry / 90

Bombay Sapphire / 105

Hendrick's / 155

The Botanist / 150

Rum

Bacardí Superior / 60

Captain Morgan Spiced / 70

Tequila & Mezcal

Casamigos Anejo / 170

Casamigos Blanco / 145

Casamigos Reposado / 155

Hornitos Plata / 90

Jose Cuervo Especial / 75

Patrón Silver / 145

1800 Coconut / 90

1800 Silver / 90

Whiskey & Bourbon

Basil Hayden's / 165

Buffalo Trace / 190

Coppercraft Bourbon / 120

Crown Royal / 115

High West Double Rye / 140

Jack Daniel's / 115

Jameson Irish / 90

Jim Beam White Label / 94

Maker's Mark / 105

Woodford Reserve / 145

Scotch

Dewar's White Label / 105

Johnnie Walker Black / 95

The Glenlivet 12 / 155

Cognac / Brandy

D'USSÉ / 160

Cordials

Aperol / 95

Baileys Irish Cream / 95

Campari / 100

Cointreau / 120

Fireball / 80

Grand Marnier / 125

Kahlúa / 95

Specialty Drink Packages

Serves 6

Bloody Mary Package / 124

Premium Vodka, Bloody Mary Mix, Beef Stick, Pickles, Green Olives, Cheese Cubes, Pepperoncini

Handcrafted Moscow Mule / 232

Tito's Handmade Vodka, Ginger Beer, Four Detroit Lions Souvenir Copper Mugs

The Mimosa Bar / 105

LaMarca Prosecco, Trio of Fruit Juices, Assortment of Fresh Fruit and Berries

1800 Tequila Tray / 164

1800 Tequila, Owen's Craft Margarita, Grapefruit and Cucumber Mint Mixers, Margarita Salt, Sliced Limes

Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks / 25

Barq's Root Beer

Cherry Coke

Coca-Cola

Coca-Cola Zero Sugar

Diet Coke

Dr Pepper

Fanta Orange

Minute Maid Lemonade

Seagram's Ginger Ale

Sprite

Sprite Zero Sugar

Water

Dasani Bottled Water
20oz. / 31

Glacéau Smartwater
20oz. / 35

Sparkling Water / 36

Topo Chico Blueberry with
Hibiscus Extract

Topo Chico Lime with Mint Extract

Topo Chico Tangerine with
Ginger Extract

Juices / 15

Cranberry Juice 32oz.

Grapefruit Juice Half Gallon

Orange Juice 46oz.

Pineapple Juice 46oz.

Tomato Juice



Teas / 25

Gold Peak Lemon Tea 4-pack

Gold Peak Sweet Tea 4-pack

Gold Peak Unsweetened Tea 4-pack

Sports Drinks / 34

Powerade Mountain Berry

Gourmet Coffee Service / 80

Personal Keurig Machine,
Assorted Coffees, Teas and
Hot Chocolate Pods

Bar Supplies

Bloody Mary Mix / 26

Lemons & Limes / 7

Lime Juice / 22

Margarita Mix / 22

Sour Mix / 22

Stuffed Olives / 8

Tabasco Sauce / 8

Topo Chico Club Soda (4 Pack) / 25

Topo Chico Ginger Beer (4 Pack) / 25

Topo Chico Tonic Water (4 Pack) / 25

Worcestershire / 8

The Scoop

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/fordfield>

To reach a Representative:
Dial / **313-262-2109** or
E-mail / FordFieldSuites@levyrestaurants.com

Quick Reference List

Levy Premium Specialist Representatives / **313-262-2109**

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, three business days prior to each event.

Orders can also be received via e-mail at FordFieldSuites@levyrestaurants.com and online at <http://suiteeats.com/fordfield>. Orders can be arranged with the assistance of a Premium Specialist Representatives at **313-262-2109** 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 Michigan, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out Ford Field.
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, Halal, vegetarian and vegan 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 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 Levy exclusively furnishes all food and beverage products for the suites at Ford Field, 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 Ford Field

The rich tradition at Ford Field 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. 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 Group Sales Department at **312-262-2165**